



HOLIDAY TO - GO MENU



337.706.7333

STARTERS

CHICKEN & ANDOUILLE GUMBO

\$15.00 • Quart

✂ BUTTERNUT SQUASH & SHRIMP BISQUE

\$24.00 • Quart

✂ CORN & CRAB BISQUE

\$32.00 • Quart

✂ HOT CRAB DIP

\$29.00 • Pint

CRABMEAT CHEESECAKE

\$48.00 • Half | \$95.00 • Whole

HOLIDAY SALAD

Mixed greens, dried cranberries, pumpkin seeds,
balsamic vinaigrette, feta cheese

\$45.00 • Pan

MAIN DISHES

✂ ABITA ROOT BEER

SPIRAL SLICED GLAZED HAM

\$75.00

✂ BONELESS ROASTED TURKEY READY TO SLICE

\$75.00

LASAGNA

\$50.00 • Half Pan | \$100.00 • Whole Pan

BRAISED BEEF SHORT RIBS

with mascarpone polenta

\$75.00 • Half Pan

SIDES

CREAMED SPINACH

\$15.00 • Quart

✂ **CHEF PETER & GINO'S
GRANDFATHER'S OYSTER DRESSING**

\$50.00 • Quart / \$200.00 • Gallon

MASHED POTATOES

\$15.00 • Quart

LOBSTER MAC & CHEESE

\$48.00 • Quart

SWEET POTATO CASSEROLE

\$36.00 • Half Pan

WILD MUSHROOM STUFFING

\$65.00 • Half Pan

EXTRAS

✂ **TURKEY GRAVY**

\$10.00 • Quart

AU JUS

\$10.00 • Quart

✂ **ABITA ROOT BEER GLAZE**

\$12.00 • Quart

✂
FEATURED IN "SEASONS OF LOUISIANA"

Chef Peter Sclafani's Cookbook



DESSERTS

WHITE CHOCOLATE BREAD PUDDING

\$38.95 • Half Pan

PUMPKIN CHEESECAKE

\$35.00 • Cheesecake

RICOTTA CHEESECAKE

\$35.00 • Cheesecake

✂ **BOURBON CHOCOLATE PECAN PIE**

\$22.00 • Pie

CHOCOLATE SIN CAKE

\$26.00 • Cake

*Half Pan (Feeds 8-10) • Full Pan (Feeds 16-20)
Gallon (Feeds 24-32) • Quart (Feeds 6-8) • Pint (Feeds 3-4)*

**Please order 24 hours in advance*

RUFFINOSLAFAYETTE.COM

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