

Sit back and relax, we have it covered!



READY TO HEAT & SERVE

Complete Holiday Meals Subject to availability

Traditional Ham Meal

serves 6-8

5 lb chef carved boneless ham

2 lb scalloped potatoes

2 lb whipped sweet potatoes

2 lb holiday herb stuffing

2 lb green bean casserole

Dozen fresh baked dinner rolls



serves 3-4

9" loaded turkey or chicken pot pie

2 lb whipped potatoes

1½ lb roasted sweet potatoes

11/2 lb holiday herb stuffing

6 fresh baked dinner rolls



Traditional Turkey Meal

serves 6-8

10 lb fully cooked turkey

3 1b whipped potatoes

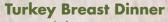
2 1b whipped sweet potatoes

2 lb holiday herb stuffing

2 lb green bean casserole

2 lb homestyle turkey gravy

1 lb cranberry orange walnut relish Dozen fresh baked dinner rolls



serves 4-6

5 lb fully cooked turkey breast

2 lb whipped potatoes

2 lb green bean casserole

6 fresh baked dinner rolls

2 lb holiday herb stuffing

1 lb homestyle turkey gravy

serves 4-6

3 lb chef carved boneless ham

2 lb scalloped potatoes

1½ lb maple glazed baby carrots

2 lb holiday herb stuffing



10 lb fully cooked turkey

3 lb chef carved boneless ham

4 lb whipped potatoes

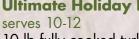
3 lb roasted sweet potatoes

3 lb holiday herb stuffing

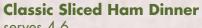
3 lb green bean casserole

2 lb maple glazed baby carrots

2 lb homestyle turkey gravy 2 Dozen fresh baked dinner rolls







6 fresh baked dinner rolls





Ready to Heat & Serve

Fully Cooked A' La Carte Entrees & Sides
Save time in the kitchen and customize your meal!
Place your orders in the deli department.

ENTREES

Jumbo Lump Crab Cakes
Perfectly seasoned with Old Bay!

Meat Lasagna

serves up to 9 Layers & layers of seasoned tomato sauce, cheese blend, beef, and lasagna noodles

Chicken Parmesan

serves up to 10 Classic breaded chicken breast with seasoned tomato sauce, provolone & Parmesan cheese

Homestyle Meatballs

serves 15-20 Large meatballs served in seasoned tomato sauce and topped with Parmesan cheese

Stuffed Turkey Rolls

serves up to 10
Sliced turkey breast stuffed with herb
stuffing and topped with
homestyle turkey gravy





Cocktail Meatballs

serves 15-20 Tossed with sweet & sour, sweet chili, or BBQ sauce, also available in turkey meatballs

Store Roasted Beef

serves up to 12
Available rare, medium, or well done, served cold to make the perfect sandwich. Includes store made horsey sauce, sliced raw onion and 2 dozen slider rolls

Fried Sliced Turkey Breast

serves up to 12 Store fried turkey breast is best served cold to make the perfect sandwich. Includes BBQ sauce and 2 dozen slider rolls



Heating Instructions: Available at the Deli.



Traditional Whipped Potatoes A holiday favorite!

Yukon Gold Mashed PotatoesFresh Yukon gold potatoes, cream & butter

Whipped Sweet Potatoes

Whipped with cream, butter, and brown sugar (pecans optional)

Traditional Holiday Herb Stuffing

Hearty holiday stuffing with savory spices, onion, and celery

Roasted Butternut Squash

A festive side dish with cinnamon and topped with roasted pecans and dried cranberries

Creamed Spinach

Spinach blended with heavy cream, onion, and butter

Cranberry Orange Walnut Relish

Tart and sweet relish of cranberries, roasted walnuts and fresh oranges

Roasted Sweet Potatoes

Roasted with a touch of brown sugar

Corn Souffle

Sweet and buttery corn souffle baked to perfection

Roasted Vegetable Medley

Assorted fresh vegetables lightly seasoned and roasted

Green Bean Casserole

Traditional side with mushrooms and crispy fried onions

Maple Glazed Baby Carrots

Sweet baby carrots cooked in a buttery flavored maple syrup

White Cheddar Scalloped Potatoes

Potatoes in a rich creamy white cheddar sauce

Twice Baked Cheese Potatoes

Baked Potato filled with a blend of sour cream, cheddar cheese and a touch of butter, mozzarella, and Monterey jack cheese

Homestyle Turkey Gravy

A holiday essential!









In-Store Butchers are

ready to make your gathering perfect.

Want a custom cut?

Separate the leg and thigh from one side. Separate the drumstick from the thigh bone. Remove the breast and wing from the same side. Repeat with the other side. Slice up the breast and thigh pieces:

> of plant based center of the plate alternates including Beyond Meat, Impossible Meat and Tofurkey.

> > A favorite at the table, beef tenderloin is easy to cook and sure to impress!

Jumbo Lump & Lump

Crab Cakes prepared

fresh daily in the seafood

department.

Cooked Cocktail Shrimp Tray 2 pound tray or 4 pound tray Extra large cooked cocktail shrimp served with cocktail sauce for dipping.

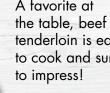
Signature Crab Ball Tray 24 count, 36 count, 48 count

Beek enderloin

Our signature store made crab balls served with crackers and mustard for dipping.

> Snow crab clusters make a great appetizer!

Green Valley offers a large assortment





Rile Roast



no Problem

A go-to holiday centerpiece,

from the bones and tied back

the standing rib roast is loosened

on to ensure even roasting

and easy carving.

Friends-giving

Great Friends and Great Food make the perfect party! Whether you're attending or hosting a Friends-giving gathering, a potluck is the easiest option! It's a great way to try new foods and keep it fun! Here are a few of our favorites:



Tip: Remember to ask your friends to bring food containers for leftovers to take with them!

STARTERS

- Charcuterie trays and Cheese boards make the perfect beginning to your meal.
- Dips such as Crab or Spinach Artichoke are perfect with your favorite dipping chips.
- Coconut Shrimp, Crab Balls or Sushi are just the right bite for a festive gathering.

MAINS

- Homestyle Chicken Pot Pie loaded with seasoned vegetables in a flaky crust for a nice hearty meal.
- Baked Cheese Stuffed Shells, Manicotti, or Egaplant Rollatini in seasoned tomato sauce will most definitely be a crowd pleaser.
- Shrimp Scampi or Shrimp Alfredo served with pasta will delight your guests.
- Homestyle Pot Roast loaded with seasoned tender beef, carrots, onions, and potatoes.



Let Us Do the Prep!

Want to incorporate more healthy vegetables and options into your holiday meal but don't want to spend all that time dicing and slicing? Look to our Fresh Cut Veggie products to take the stress out of holiday meal prep!



use our **Butternut** Squash Pre-cut cubes



CROCKPOT BUTTERNUT SQUASH SOUP

Ingredients • 6 cups butternut squash, peeled and cubed

- 1 large apple, peeled and cubed • 1 large pear, peeled and cubed
- 3 large carrots, chopped
- 1 medium leek, sliced
- 1 teaspoon cinnamon • ½ teaspoon allspice
- 1 Tablespoon curry powder
- Sea salt and black pepper, to taste
- 2 cups chicken stock, preferably organic
- ½ cup heavy cream
- 4 oz toasted pumpkin seeds
- 3 Tablespoons fresh parsley,

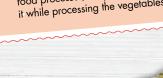


Instruction

1. Add butternut squash, apple, pear, carrots and leeks to a 6-quart or larger slow cooker crock. Sprinkle the curry powder, cinnamon, and allspice on top and season with salt and pepper, to taste.

Kitchen Basics

- 2. Pour the chicken broth over the vegetables and stir to combine. Cover and cook on high for 3 hours or low for 6 hours.
- 3. When cook time is complete, remove the lid and cool slightly before pureeing with an immersion blender. (if you don't have an immersion blender, carefully transfer the vegetables in batches to a blender or food processor to process until smooth).
- 4. Temper the heavy cream by adding one or two spoonfuls of the hot vegetable puree to it before adding to the slow cooker crock Blend with the immersion blender again until the cream is thoroughly incorporated onto the soup and the vegetables are completely smooth. (if using a blender or food processor, temper the cream and add it while processing the vegetables).



Fall Favorites

The perfect holiday gift for any occasion, let one of our team members design the perfect Fresh Fruit Basket!. Organic Options also available!









Game On!

Invite your friends for a party! Game day packages are available and ready to go for a stress-free party, place your order at the deli.

FIELD GOAL PACKAGE

serves up to 8

- Twin pack Crab Pretzel topped with lump crab dip
- 20 count party wings, in your choice of sauce, served with celery sticks and blue cheese or ranch dressing

 12 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce

Taco dip with tortilla chips

TOUCHDOWN PACKAGE

serves up to 12

- Jumbo Crab Pretzel topped with lump crab dip
- 24-piece Fried Chicken, original or spicy
- 2 lb Cocktail meatballs in sweet n sour, sweet chili, or BBQ sauce
- 1½ Ib Buffalo chicken dip or spinach dip with pita chips
- 20 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce





serves up to 15

- 50 count Pretzel Bites served with Crab Dip or Beer Cheese
- 50 count party wings, in your choice of sauce, served with celery sticks & blue cheese or ranch dressing

Seasoned & Steamed Shring

Gramous Fried Chicken

- 12 count sliced Italian Cold Cut
- 12 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce
- 2lb Seasoned and Steamed Shrimp with cocktail sauce
- 1½ lb Buffalo chicken dip or spinach dip with pita chips







Casual Entertaining

Planning a party? Let us do the work!
Fully prepared meals are ready to go! Place your order at the deli.

PASTA NIGHT

serves up to 8 - includes:

Appetizer: 11/2 lb Spinach Artichoke Dip w/pita chips

Entree: Choose 1

Grilled Chicken Breast with penne alfredo or Chicken Parmesan with spaghetti in seasoned tomato sauce

Accompaniments: Caesar Salad, Vegetable Medley and Crusty Italian Bread

Dessert: Mini Cannoli



SEAFOOD NIGHT

serves up to 8 - includes:

Appetizer: 11/2 lb Crab Dip w/sliced baguette

Entree: Choose 1

Shrimp scampi or Shrimp alfredo with pasta

Accompaniments: Garden Salad, Vegetable

Medley and French Bread

Dessert: Cheesecake Bites

BBQ NIGHT

serves up to 8 - includes:

Entree:

2 Racks BBQ St. Louis Style Ribs 2 lb Pulled Pork

Accompaniments: 2 lb Coleslaw, 2lb Redskin potato salad, 2 lb Homestyle Baked beans and 1 dozen King's Hawaiian Rolls

Dessert: 2 dozen fresh baked Chocolate chip cookies

BRUNCH

serves up to 8 - includes:

- 8 assorted bagels served with cream cheese
- 2 fresh baked Quiches, choose from seafood, loaded vegetable, Lorraine, or spinach with bacon
- Fresh fruit bowl served with vanilla yogurt and granola
- Dozen assorted mini muffins
- 2½ lb baked scalloped potatoes



EASY ENTERTAINING

serves up to 8 - includes:

- Small Charcuterie with cheese, salami, olives, and nuts
- 16 assorted Pit beef and fried turkey sliders, served with onions, BBQ and horsey sauce
- 1½ lb spinach dip with pita chips
- 2 lb Shrimp cocktail with sauce
- 8 count Brownie tray









Local Favorites

Fisher's



Smith Island Cakes A MD tradition and the perfect dessert for your ideal holiday meal!

Zeke's



Jeppi Nuts The perfect snacking addition to your holiday gathering.



Small batch roasted for a wonderful start to the day or a smooth ending after dinner.

Fisher's Popcorn

An Ocean City classic

a drive to the beach!

available year-round without

Mouth Party Caramels Caramel Magic made with 5 simple and clean ingredients. Perfect for a treat or as a wonderful gift.







LOOK FOR THE CRAB!





- 1 ¾ c. Essential Everyday all-purpose flour
- ½ tsp. baking powder
- ½ tsp. fine salt
- ¾ c. (1 ½ sticks) Essential Everyday unsalted butter, softened
- 2/3 c. Essential Everyday sugar, plus a little extra for rolling
- 1 lg. egg
- 1 tsp. vanilla extract
- 1/3 c. Bonne Maman preserves or jelly

Makes: 2 -2½ dz. cookies Prep Time: 10-15 minutes Bake Time: 15 minutes Total Time: 25-30 minutes



- 1. Preheat oven to 350° F and line two baking sheets with parchment paper or silicone mats.
- 2. Whisk the flour, baking powder and salt together in a bowl.
- 3. In another bowl, whip the butter and the sugar with mixer until fluffy, about 5 minutes. Beat in the egg and vanilla until just combined. Slowly beat in the dry ingredients half at a time, mixing just until incorporated.
- Scoop the dough into 1-inch balls and roll in sugar. Place about 2-inches apart on baking sheets. Press a thumbprint into the center of each ball, about 1/2-inch deep. Fill each indentation with Bonne Maman Preserves, flavor(s) of your choice.
- 5. Bake cookies about 15 minutes, or until edges are golden brown. Cool cookies on the baking sheets before serving. You can store these delicious little treats in a tightly sealed container for up to 5 days.

We have an enormous selection of coffee, including these 3 MD Local Favorites. Any of which are perfect for an after dinner treat!









2 Cups Cranberry Juice

2 Cups Orange Juice

1 Cup Everclear or Vodka 750 ml Sparkling Apple Cider

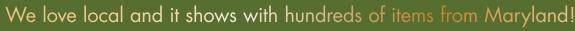
2 Liters Ginger Ale

for a delicious, all ages treat!











Holiday Breakfast

Recipe EGGS BENEDICT

Ingredients

- 8 slices bacon (or choose your favorite meat or meatless alternative)
- 4 large Vital Proteins Pasture Raised eggs
- 2 teaspoons white or rice vinegar
- 2 Food For Life English muffins
- 2 tablespoons chopped parsley, for garnish Hollandaise Sauce

Instructions

- 1. Cook your bacon or protein.
- While the bacon is cooking, bring a large saucepan two-thirds-filled with water to a boil, then add the vinegar. Bring the water to a boil again, then lower the heat to a bare simmer.
- 3. Poach eggs in simmering water.
- 4. Toast the English Muffins.

Assembly: Butter one side of an English muffin. Top with bacon, then eggs.

Pour Hollandaise over and sprinkle with parsley.





Raise the Bar with Pacha: Every purchase supports radically transparent and ethical sourcing, clean water initiatives, hygiene education and small business opportunities worldwide. Together, we can Raise the Bar.

Essential Oils & CBD Products available.
Great for yourself or the perfect holiday gift!



HEALTH to your friends & family with our huge selection of holistic products & available Gift Boxes!

Have questions on any wellness products?

Contact Judy, at natural@greenvalleymarketplace.com

Wellness Manager | Holistic Nutrition | RYT Yoga Instructor | Essential Oil Coach











Make Life Easier

SHOP ONLINE PICK UP OR DELIVERY

GV is now on the Go! Hire our food truck for your next event!



www.greenvalleymarketplace.com

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