

**From:** Ted's Butcherblock <ted@tedsbutterblock.com>  
**Subject:** Holiday Time at Ted's Butcherblock  
**Reply:** ted@tedsbutterblock.com



## DECEMBER AT TED'S BUTCHERBLOCK

### DECEMBER MENU: Holidays in the Lowcountry



To view the full December menu with pricing and ordering details, [click here.](#)

**FEATURED PANINI**  
 Holiday Panini w/cherry glazed pork, gruyere cheese & sauteed spinach

**SOUPS + SALADS**  
 Winter Soup of pureed butternut squash, rutabega, pear & apple

Butterbean Succotash w/corn & peppers

Roasted Root Vegetable Salad w/potatoes, beets & carrots

**FEATURED ENTREES + SIDES**  
 Sweet Potato Gratin w/cream & melted cheese

Bacon-Oyster Stuffing w/homemade stock & smoky bacon

Broccoli Casserole

Southern Vegetable Stir-Fry w/green beans, squash, corn, tomatoes & collards

Pecan Encrusted Chicken stuffed w/ham, roasted fennel & Fontina cheese

Pickled Shrimp made in-

Happy Holidays from Ted's Butcherblock! We have everything you need to create the perfect gourmet meal this month, whether it's for a houseful of guests or a quick dinner for 2. We will be celebrating the holidays in-house with several festive wine and beer tastings, which are great opportunities to stop in and stock up on all your entertaining needs!

Be sure to check out the [featured menu for December](#). We are featuring the best of the Lowcountry holiday traditions this month, and all of the dishes will make for excellent entertaining.

Here's to good eats this holiday season!

### HOLIDAY EVENTS

In addition to our regular Friday wine tastings, we are hosting three festive holiday events this month.

**WINTRY CRAFT BEER DINNER, Thursday, December 6:** Our popular craft beer dinner is back! This time, we will be featuring five wintry beers to warm you up, paired with a five-course tasting menu prepared by Chef Michael Ruggiero. Take a look at the menu by [clicking here](#). Cost of the dinner is \$25 per person. Dinner starts at 7 pm, and reservations are required. Call us at 577-0094 to make a reservation!

**HOLIDAY TASTING EVENTS, Friday, December 7 & Friday, December 14:** Join us for special tastings featuring great holiday wines and beers. We will also be sampling several gourmet selections from our Special Events Catering Menu. These tastings are a great way to taste and place orders for your holiday catering needs. The event costs \$10 and runs from 5--7 pm. A portion of the proceeds goes to "School's Out SC".

Our regular Friday wine tastings run from 5--7 pm at Ted's Butcherblock. A \$1 donation goes toward our featured charity this month, "School's Out SC". [Click here](#) to view the full list.

### HAND-CRAFTED BEERS AT TED'S

There seems to be more and more talk about high-quality, craft beers these days, and we wanted to remind you that Ted's carries a top-notch selection of beers from microbreweries around the world.



In response to recent customer feedback, we have created a new pricing structure. In addition to single bottle pricing, we now offer special discounts on solid 4-and-6 packs, as well as continuing to offer a 20% discount on all mixed 6-packs. This makes it more affordable to sample an eclectic assortment of

house w/Chef Michael's seasoning

Mini Crab Cake w/green tomato chutney

Pork Loin Roulade w/red rice, collard greens & a Cognac mustard sauce

Layered Salmon & Spinach Terrine

Sausage-Apple Stuffing with homemade sausage

**FEATURED DESSERT**  
Mini Pecan Pies

**5 GREAT FOODIE GIFT IDEAS**



1. Sundried Tomato & Basil Savory Cheesecake and crackers from Ted's (above)--a GREAT hostess gift!
2. Artisanal Wild Blackberry Sage Honey paired with a gooey artisanal cheese and a fresh baguette.
3. A mixed 6-pack of eclectic beers and a pre-paid reservation for 2 at our monthly Craft Beer Dinner.
4. Truffle or Porcini Salt--a true indulgence and great stocking stuffer.
5. A hand-picked bottle of boutique wine and gift certificate to Ted's.

*Tis' the season!*

**Forward email**

✉ [SafeUnsubscribe®](#)

This email was sent to [ted@tedsbutterblock.com](mailto:ted@tedsbutterblock.com), by [ted@tedsbutterblock.com](mailto:ted@tedsbutterblock.com) [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Email Marketing by



Ted's Butcherblock | 334 East Bay Street | Charleston | SC | 29401

our hand-crafted ales.

Don't forget that beer also makes a great gift idea for those beer gurus on your list!

**HOLIDAY ENTERTAINING + GIFT GIVING**

Whether you are hosting a intimate cocktail party, a dinner with friends, or a corporate shindig this season, Ted's can help you with your holiday entertaining needs. We have updated our **Special Events Catering Menu** to include a range of options, from an artisan cheese platter to heavy hors d'oeuvres. We can also customize any menu to fit your needs. [Click here](#) to view the latest catering menu.



If you are still searching for a great gift idea, we have plenty in store for you! Although the ubiquitous gift basket can tend to be humdrum and ordinary, at Ted's you will find an exciting array of gourmet gift baskets that any foodie would swoon over.

*Featured baskets include:*

**Ted's Ultimate Griller:** 4 fresh-cut Kobe-style steaks, bottle of Merlot or Cabernet, aged provolone cheese, gourmet crackers, a spicy rub and finishing salt

**Beer & BBQ:** 6 specialty beers, a ring of Polish kielbasa, spicy mustard, marcona almonds, aged cheddar cheese and a bottle of locally-made BBQ sauce  
Check out the full list on our web site.

**The Chocoholic:** Fine European chocolate, rich goat cheese, and a bottle of Chapeau Framboise or Prosecco

Keep in mind that we can customize any gift basket to fit your needs and budget, and we offer complimentary delivery to anywhere on the peninsula!

**NEW WINTER HOURS**

Please note our new winter store hours below:

- **January 2 & 3, 2008: CLOSED FOR INVENTORY**
- Starting January 4, we will be open from **11 am until 7 pm, TUESDAY--SATURDAY**. Please note that we will be closed Sundays and Mondays.

