

THANKSGIVING MENU

THE MAIN EVENT

14-16 lb Whole Turkey
Slow Roasted with Fragrant Herbs

Cornbread & Cranberry Stuffing
-or-

Sweet Sausage & Wild Mushroom Stuffing

Giblet Gravy

Butternut Squash & Sweet Potato Casserole

Cranberry-Orange Relish

Parker House Rolls and Butter

SIDES

(You may select two)

Haricot Vert with Brown-Buttered Almonds
-or-

with Country Bacon

Broccoli & Cheese Casserole

Garlic Smashed Potatoes

Roasted Root Vegetables with Garden Herbs

Cider & Local Honey Glazed Baby Carrots

DESSERTS

(You may select one)

Pumpkin Pie

Hi Top Apple Pie

Pecan-Maple Pie

\$ 225.00

Serves 8-10 guests.

A LA CARTE ADDITIONS

BEFORE THE MAIN MEAL

Baked Brie in Puff Pastry

Whole Brie, Raspberry Preserves,
served with Green Apple Slices, Crostini
- \$50 per whole, serves 25-30 people -

Stuffed Mushrooms

with Thyme, Sherry, Parmesan, Panko
- \$24 per dozen -

Butternut Squash Soup

- \$14 per quart, serves 3 people -

Vegetable Crudités

- \$3.50 per person -

FOR THE EXTRA HUNGRY

12-14 lb. Turkey and Gravy

with choice of Stuffing:
Cornbread & Cranberry

or

Sweet Sausage & Wild Mushroom
- \$110 -

Sliced Turkey (white meat only – 2 lb minimum)

- \$13.75 per lb. -

FOR YOUR SWEET TOOTH

Pumpkin Budino Trifle;

Ginger Snap Crunch, Vanilla Bean Caramel,
Pumpkin Seed Brittle

- \$50, serves 15 people -

Cranberry Tart

- \$25 -

Caramel Apple Bundt Cake, 8"

- \$25 -

Miniature Pumpkin Whoopie Pies

- \$18 per dozen -

Extra Pies:

Pumpkin \$14, Apple \$16, and Pecan Maple \$18

Please place order by Thursday, November 15th

Additional charges apply for beverages, staff, equipment, and
delivery. Please inquire.

Pick up your complete dinner on
Wednesday November 21, 2012
between 9:00 AM & 3:00 PM.
Then, the next day, just HEAT and SERVE.