Thanksgiving 2024

THANKSGIVING PRE-ORDERS ARE SPECIFIC TO PICKUPS AND DELIVERIES ON WEDNESDAY, NOVEMBER 27TH (between 2pm and 7pm)

ALL PRE-ORDERS ARRIVE COLD WITH HEATING INSTRUCTIONS, TO MAKE THANKSGIVING DAY AS EASY AND SEAMLESS AS POSSIBLE.

All Orders Must be Received by November 22nd.

WE WILL ONLY BE OFFERING GOFFLE FARMS COOKED & SLICED TURKEY BREAST,
WE WILL NOT BE OFFERING WHOLE TURKEYS

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Goffle Farms Roast Turkey Breast - $130.00

Boneless Sliced Turkey Breast, Roasted with Olive Oil, Thyme, Garlic, and Rosemary.
Includes Turkey Stock.
ARRIVES PRE-SLICED | DOES NOT INCLUDE STUFFING AND GRAVY
(Gluten Free)
Approximately 5 Pounds / Serves 4-6

Braised Beef Short-Ribs - $200.00

Served with Garden Herb Salsa Verde
Serves 4-6

Autumnal Herb Crusted Pork Tenderloin - $75.00

Bacon & Onion Jam
Serves 4-6

Pan Roast Salmon - $85.00

Carrot & Fennel Salad, with a Citrus & Pomegranate Salsa
(Gluten Free)
Serves 4-6

Autumn Rigatoni - $55.00

Butternut Squash, Leeks, Sherry Cream, Sage, Goat Cheese and Toasted Walnuts
Serves 4-6

Baked Cavatelli - $55.00

Roasted Cauliflower, Brussel Sprouts, Caramelized Onions, Asiago
Serves 4-6

Vegan Roasted & Stuffed Acorn Squash - $60.00
Wild Rice + Brussels Sprouts + Butternut Squash Stuffing
(Gluten Free)
Serves 4-6

Cranberry Ginger Chutney - $22.00
Crystalized Ginger & Port Wine
1 pint / serves 4- 6

Gravy - $20.00
1 Quart
Serves 6-8

CRISPY CAULIFLOWER CASSEROLE - $42.00
Molten White Cheddar Sauce + Toasted Breadcrumbs + Roasted Cauliflower
Serves 4-6

Roasted Brussel Sprouts - $42.00
Bacon & Onion Jam
(Gluten Free)
Serves 4-6

Apricot Glazed Baby Carrots - $42.00
Crushed Almonds
(Gluten Free)
Serves 4-6

ROASTED YAMS - $42.00
With Caramelized Onions and House Made Marshmallow
(Gluten Free)
Please note that the Marshmallows will be in separate packaging on the side
Serves 4-6

MASHED YUKON GOLD POTATOES - $42.00
With salted butter and heavy cream
(Gluten Free)
Serves 4-6

Sausage Stuffing- $42.00
Ground Pork + Fennel + Sage + Mirepoix
Serves 4-6

Baked Mac & Cheese - $42.00
Molten White Cheddar Sauce + Brown Butter Panko Crust
Serves 4-6

Skillet Cornbread - $42.00 per dozen
Whipped Honey Butter
Serves 4-6

Autumn Salad - $38.00
Winter Greens + Pickled Butternut Squash + Apples + Dried Cranberries + Toasted Walnuts + Goat Cheese + Balsamic Vinaigrette
(Gluten Free)
Serves 4-6

Beet Salad - $38.00
Arugula + Roasted Red & Golden Beets + Shaved fennel + Oranges + Pecans + Goat Cheese + Balsamic Vinaigrette
(Gluten Free)
Serves 4-6

Sweet & Savory Salad - $42.00
Field Greens + Quinoa + Sweet Potato + Red & Golden Beets + Berries + Avocado + Pecans + Hemp Seeds + Lemon Vinaigrette
(Gluten Free)
Serves 4-6

APPETIZERS

Coconut Shrimp + mango chili lime I $48 per dozen

Beef Tenderloin Crostini + horseradish cream + garlic crostini I $70 per dozen (2 dozen minimum)

Cacio e Pepe Arancini + salsa verde I $38 per dozen

Goat Cheese Crostini + roasted grapes + lavender honey I $36 per dozen

Smoked Salmon Tartine + chive cream cheese + fennel + pickled red onion + pumpernickel I $48 per dozen

Asparagus & Gruyere Tartlet I $48 per dozen

Wild Mushroom & Goat Cheese Tartlet I $48 per dozen

Za'atar Chicken Brochette + crazy red pepper & feta tzatziki I $48 per dozen

Buffalo Mozzarella + oven-dried tomato + basil pesto + garlic crostini I $42 per dozen

Prosciutto + brie + apricot & thyme jam crostini I $48 per dozen

Lump Crab Cake + chipotle aioli + avocado crema I $78 per dozen (2 dozen minimum)

Honey Chipotle Shrimp + avocado mash + cucumber cup I $48 per dozen

Butternut Squash Crostini + honey whipped goat cheese + walnut granola I $36 per dozen

French Onion Dumplings + cipollini onion agrodolce I $36 per dozen

Mini Stuffed Fingerling Potato + applewood smoked bacon + cheddar + creme fraiche + chives I $38 per dozen

DESSERTS - (1 dozen assortment for $65.00 - 4 of each from below)

MINI PUMPKIN TARTLETS + CINNAMON WHIPPED CREAM (3" round tart shell)

BOURBON PECAN TARTLETS + MASCARPONE WHIPPED CREAM (4" rectangular tart shells)

5" OLD FASHIONED APPLE & OAT MINI COBBLER