

Order a Traditional Turkey Dinner or just get sides!

Don't want to cook at all? We can provide the entire feast! Like to cook but need some help with certain dishes? We offer a plentiful array of delicious sides and desserts that are sure to make your Thanksgiving feast a delicious success!

PICK-UP YOUR THANKSGIVING ORDER OR HAVE US DELIVER!

- Wednesday 11/22 between 11am and 2pm
- Thursday 11/23 between 10am & 11am sharp, no later

THANKSGIVING MENU 2023

WHOLE ROASTED TURKEY brined for 24 hours - (1 quart gravy included)
\$125 - 18 to 20 pounds (serves 8-10)

CARVED WHOLE ROASTED TURKEY carved whole roasted turkey including wings, legs, breast, and thighs brined for 24 hours -) \$155 - 18 to 20 pounds (serves 8-10)

STUFFED TURKEY BREAST + sausage & herb stuffing \$145 (serves 8)

SLICED MAPLE HAM + spiced orange maple glaze \$110 (serves 8)

ORANGE CRANBERRY PORK TENDERLOIN + port + crystalized ginger
\$50.00 (serves 4-6)

AUTUMNAL HERB CRUST PORK TENDERLOIN + bacon & onion jam
\$50.00 (Serves 4-6)

LACKLUSTER BRAISED BEEF SHORT-RIBS + orange gremolata \$100.00
(Serves 4-6)

PECAN & DIJON CRUSTED SALMON + honey chive butter \$80.00 (Serves 4-6)

VEGAN ROASTED & STUFFED ACORN SQUASH + wild rice + red curry
roasted brussel sprouts + caramelized onions \$65 (serves 4-6)

ACCOMPANIMENTS & SIDES

YUKON GOLD MASHED POTATOES + heavy cream + butter \$28 (serves 4-6)

VEGAN STUFFING + autumn vegetables + autumnal herbs \$28 (serves 4-6)

BAKED MACARONI AND CHEESE + four cheese +brown butter panko topping \$28 (serves 4-6)

SAUSAGE STUFFING + ground pork + fennel + sage + seasonal vegetables \$30 (serves 4-6)

SWEET POTATO CASSEROLE + marshmallows + brown sugar \$28 (serves 4-6)

ROASTED BRUSSEL SPROUTS + bacon & onion jam \$30 (serves 4-6)

GREEN BEANS ALMONDINE + lemon + brown butter + almonds \$30 (serves 4-6)

APRICOT GLAZED BABY CARROTS + crushed almonds \$30 (serves 4-6)

AUTUMN SALAD + mixed greens + pickled butternut squash + apples + dried cranberries + toasted walnuts + goat cheese + apple cider & shallot Vinaigrette \$32 (Serves 4-6)

BEET SALAD + arugula + roasted beets + shaved fennel + oranges + pecans + goat cheese + balsamic vinaigrette \$32 (Serves 4-6)

SWEET & SAVORY SALAD + field greens + quinoa + sweet potatoes + beets + berries + avocado + pecans + hemp seeds + lemon vinaigrette \$32 (Serves 4-6)

EXTRAS :TURKEY GRAVY \$9 per pint

VEGETABLE GRAVY \$9 per pint

SKILLET CORNBREAD + whipped honey butter \$36 per dozen (sold by the dozen)

CRANBERRY SAUCE + orange + ginger \$9 per pint

DESSERTS - (1 dozen assortment for \$60.00 (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

APPETIZERS

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- Coconut Shrimp + mango chili lime | \$48 per dozen
- Mini Corned Beef Reuben + gruyere +sauerkraut + russian dressing + rye bread | \$42 per dozen
- Braised Beef Short-Rib Sliders + provolone + horseradish cream + brioche | \$60 per dozen
- Beef Tenderloin Crostini + horseradish cream + garlic crostini | \$70 per dozen (2 dozen minimum)
- Pumpkin Parmesan Arancini + salsa verde | \$38 per dozen
- Goat Cheese Crostini + roasted grapes + lavender honey | \$36 per dozen
- Smoked Salmon Tartine + chive cream cheese + fennel + pickled red onion + pumpernickel | \$48 per dozen
- Asparagus & Gruyere Tartlet | \$48 per dozen
- Wild Mushroom & Goat Cheese Tartlet | \$48 per dozen
- Za'atar Chicken Brochette + crazy red pepper & feta tzatziki | \$42 per dozen
- Burrata + oven-dried tomato + basil pesto + garlic crostini | \$42 per dozen
- Prosciutto + brie + apricot & thyme jam crostini | \$48 per dozen
- Lump Crab Cake + chipotle aioli + avocado crema | \$70 per dozen (2 dozen minimum)
- Honey Chipotle Shrimp + avocado mash + cucumber | \$48 per dozen
- Pickled Golden Beet Tartare + whipped herb goat cheese mousse + endive spear | \$36 per dozen
- French Onion Dumplings + cipollini onion agrodolce | \$36 per dozen
- Mini Stuffed Fingerling Potato + applewood smoked bacon + cheddar + creme fraiche + chives | \$38 per dozen

ADD ON ANY OF OUR "ARTISAN BOARDS" FROM OUR WEBSITE

FEAST MENU \$45 per person / (8 person minimum)

Salad - Select one salad choice from above thanksgiving menu

CORNBREAD & BISCUITS + honey butter

WHOLE ROASTED TURKEY brined for 24 hours - (1 quart gravy included)

CRANBERRY SAUCE + orange + ginger

SAUSAGE OR VEGAN STUFFING + autumn vegetables + autumnal herbs

YUKON GOLD MASHED POTATOES

SWEET POTATO CASSEROLE + marshmallows + brown sugar

GREEN BEANS ALMONDINE + garlic + lemon + brown butter + almonds

APRICOT GLAZED BABY CARROTS + crushed almonds

(feel free to add selections from our entrees, accompaniments, sides and desserts!)

We provide all this, while also making sure our team gets home to celebrate with their families, so we provide warming instructions for Thanksgiving Day

**ALL ORDERS MUST BE PLACED BY WEDNESDAY
NOVEMBER 15TH**

**ALL ORDERS ARE PICKED UP OR DELIVERED COLD TO
REHEAT WITH REHEAT INSTRUCTIONS!!**