

Please place all orders by Wednesday, November 16th, 2022

THANKSGIVING MENU			
BEX Thanksgiving Meal (no substitutions)		Serves 4-6	\$675.00
package includes includes 2 apps, a soup or salad, turkey roulade, 3 sides, + 1 dessert			
Appetizers			Per 12
oyster vol au vent poached oyster in a cream sauce served in puff pastry			\$60
smoked salmon *gf served on cumin roasted potato with crème fraiche + caviar			\$60
crab cake lump crab w/ parsley, scallions, celery, lemon served with lemon aioli			\$60
dates + bacon *gf parmesan stuffed dates wrapped in bacon + baked			\$48
stuffed mushroom sausage, onion, garlic, parsley + parmesan stuffed mushroom			\$48
swedish meatballs hand rolled meatballs in an allspice infused gravy w/ loganberry			\$48
braised short rib slider braised short ribs on brioche w/ gruyere + caramelized onions			\$48
sweet + sour chicken meatballs chicken meat balls cooked in sweet + sour sauce			\$48
pear, cheddar onion strudel sauteed pear, onion + cheddar w/ dijon in phyllo			\$48
Starter Boards	not included with package	Each	Serves 6
cheese + charcutier assortment of cheeses, sausage sec, fruit, savory bites, olives, fig jam, crackers + baguette		\$30	\$175
crudité + dips *v,gf assortment of raw vegetable sticks, toasted pita, hummus, green goddess + artichoke white bean dip		\$25	\$145
Soup + Gravy + Cranberry Sauce		Pint	Quart
pumpkin bisque *gf fresh pumpkin, leeks, carrots, celery + chicken broth puree		\$12	\$24
turkey gravy made from roasted turkey giblets + turkey broth		\$14	\$28
cranberry sauce *v,gf fresh cranberries, orange zest + juice to a sauce		\$12	\$24
fig + cranberry sauce *v,gf fig, cranberry with port wine, reduced to sauce		\$12	\$24
Salad		Each	Serves 6
pear + cranberry *gf butter lettuce, toasted cashews, red onion + blue cheese		\$15	\$90
fig + prosciutto *gf arugula, roasted figs, crispy prosciutto, toasted pine-nuts + parmesan		\$15	\$90
Mains		Each	Serves 6
turkey roulade turkey breast stuffing with sausage, dried fruit stuffing + roasted		\$35	\$210
beef tenderloin*gf encrusted in porcini mushrooms + served with roasted shallot sauce		\$35	\$210
salmon *gf wild caught, cedar plank roasted salmon with maple mustard glaze		\$35	\$210
butternut squash lasagna squash + lasagna noodles w/ parmesan in a rosemary cream sauce		\$30	\$175
all turkey dishes come with 1 quart of gravy		12-14#	18-20#
roasted turkey*gf brined for 24 hours + roasted in butter, white wine + herbs		\$250	\$395
Sides		Each	Serves 6
mashed potatoes*gf yukon potatoes, butter, milk, salt + pepper		\$14	\$84
potato leek gratin layered yukon potatoes, leeks, parmesan + gruyere baked		\$15	\$90
sweet potato casserole*gf whipped sweet potatoes topped w/ homemade marshmallow		\$14	\$84
sausage stuffing italian sweet sausage, onions, celery, fresh herbs, bread + egg		\$14	\$84
corn bread dressing bacon, apples, onions, celery, pecans, fresh herbs + egg		\$14	\$84
haricot vert + mushrooms*gf sautéed beans with cremini mushroom + shallot sauce		\$14	\$84
brussels sprouts *gf roasted brussels sprouts with bacon + onion		\$15	\$90
glazed baby carrots *gf garlic confit, maple glazed, baby carrots with parsley		\$14	\$84
champagne cauliflower roasted cauliflower head served w/ gruyere cheese sauce		\$14	\$84
parker rolls soft buttery dinner rolls		\$3	\$18
Desserts		Each	Serves 6
pumpkin tart *v,gf fresh pumpkin custard baked in a ginger pecan crust		\$10	\$55
pear almond tart poached pears baked with an almond filling + shortbread crust		\$10	\$55
french apple tart granny smith apples baked in puff pastry finished w/ a glaze		\$10	\$55
caramelized nut tart assortment of nuts baked in a chocolate caramel filling		\$10	\$55
chocolate crème pie homemade chocolate pudding in a chocolate crust w/ whip cream		\$8	\$45
indian pudding cornmeal pudding with molasses served warm w/ vanilla ice cream		\$10	\$55

*v - vegan | *gf - gluten free



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VEGAN THANKSGIVING MENU		
BEX Thanksgiving Meal <i>(no substitutions)</i>	Serves 4-6	\$695.00
package price includes 2 apps, a soup or salad, stuffed squash, 3 sides, + 1 dessert		
Appetizers	Each	Per 12
date + jicama canape*gf jicama topped with date, lime, scallion, mint compote	\$4	\$48
miso glazed eggplant scallop*gf miso glazed grilled eggplant scallop w/ bok choy	\$4	\$48
nashville cauliflower bites*gf fried cauliflower tossed in spicy sauce served w/ pickle	\$4	\$48
pumpkin sage arancini*gf pumpkin sage rice balls	\$4	\$48
stuffed mushroom*gf spicy sweet potato stuffed roasted mushrooms	\$3	\$36
black bean cakes *gf black bean cake with roasted pineapple salsa	\$3	\$36
Starter Boards not included with package	Each	Serves 6
nut cheese + fruit board assortment of house made nut cheeses served with dried fruit, fresh fruit, crackers + baguette	\$30	\$180
crudité + dips *gf assortment of raw vegetable sticks, toasted pita, hummus, sundried tomato + cashew dip + artichoke white bean dip	\$25	\$150
Soup + Gravy + Cranberry Sauce	Pint	Quart
kobocha chestnut soup *gf roasted Japanese pumpkin + chestnuts pureed	\$12	\$24
cauliflower + celery root*gf puree of cauliflower + celery root w/ shiitake mushroom garnish	\$10	\$20
onion gravy*gf puree of onions with house-made vegan broth with arrow root	\$10	\$20
cranberry sauce *v,gf fresh cranberries, orange zest + juice to a sauce	\$12	\$24
fig + cranberry sauce *v,gf fig, cranberry with port wine reduced to sauce	\$12	\$24
Salad	Each	Serves 6
pear + cranberry*gf butter lettuce, toasted cashews, + red onion	\$15	\$90
squash + arugula*gf roasted autumn squash, dried cherries, toasted pecans + red onion	\$15	\$90
Mains	Each	Serves 6
stuffed autumn squash*gf wild rice stuffing with dried fruit + nuts w/ onion gravy	\$35	\$210
mushroom + bean bourguignons *gf mushroom, sundried tomatoes, carrots, broad beans, slow cooked in red wine + vegan broth	\$35	\$210
ratatouille*gf eggplant, red pepper, onions + tomatoes over creamy polenta	\$30	\$175
butternut squash + chickpea stew*gf butter nut squash, chickpea, carrots, celery, cinnamon, cumin, quinoa	\$30	\$175
Sides	Each	Serves 6
potato + parsnip puree*gf yukon potatoes, parsnip, olive oil, vegan broth, salt + pepper	\$14	\$84
orange maple glazed yams*gf oven roasted yams topped with orange maple glaze	\$14	\$84
mushroom + leek stuffing bread, cremini mushrooms, leeks, fresh herbs + vegan broth	\$15	\$90
haricot vert + snow peas*gf sautéed beans + snow peas with orange zest + toasted hazelnuts	\$14	\$84
brussels sprouts*gf roasted brussels sprouts with balsamic glaze	\$15	\$90
glazed baby carrots*gf garlic confit maple glazed baby carrots with parsley	\$14	\$84
roasted vegetables*gf seasonal vegetables roasted with olive oil + finished w/ truffle oil	\$14	\$84
garlicky greens *gf kale, chard + spinach sauteed with leeks + garlic confit	\$14	\$84
amaranth bread *gf amaranth, seeds + herbs in house baked bread with onion butter	\$6	\$36
Desserts	Each	Serves 6
pumpkin tart *gf fresh pumpkin custard baked in a ginger pecan crust	\$12	\$60
apple almond tart *gf apples baked in an almond crust	\$12	\$60
dark truffle chocolate tart *gf dark chocolate filling in hazelnut crust	\$14	\$84

*gf - gluten free

