



THANKSGIVING PACKAGES

MENU

serves 6 | \$525.00

*Turkey Roulade *gf | turkey breast stuffed with sausage, dried fruit stuffing + roasted
Turkey Gravy | made from roasted turkey giblets + turkey broth
Mashed Potato *gf | Yukon potatoes, butter, milk, salt + pepper
Haricot Vert Almondine *gf | sautéed beans with toasted almonds
Fig + Cranberry Sauce *v, gf | fig, cranberry with port wine, reduced to sauce
Squash + Arugula *v, gf | roasted autumn squash, dried cherries, pecans + red onions
Pumpkin Tart *v, gf | fresh pumpkin custard baked in a ginger pecan crust*

VEGAN MENU

serves 6 | \$575.00

*Stuffed Autumn Squash *gf | wild rice stuffing with dried fruit + nuts with an onion gravy
Onion Gravy *v | slow-roasted caramelized onions pureed in vegan broth
Potato Parsnip Puree *v | Yukon potatoes, parsnip, olive oil + vegan broth
Roasted Vegetables *gf | seasonal vegetables roasted in olive oil + finished w/ truffle
oil
Fig + Cranberry Sauce *v, gf | fig, cranberry with port wine, reduced to sauce
Squash + Arugula *v, gf | roasted autumn squash, dried cherries, pecans + red onions
Pumpkin Tart *v, gf | fresh pumpkin custard baked in a ginger pecan crust*

PLACE YOUR PACKAGE ORDER BY NOVEMBER 16TH

908 - 975 - 3334 or info@bexkitchen.com

