

Please place all orders by Thursday, November 16<sup>th</sup>, 2023

THANKSGIVING MENU		
<b>Appetizers</b>		<b>Per 12</b>
crab cake   lump crab w/ parsley, scallions, celery, lemon served with lemon aioli		\$60
dates + bacon *gf   parmesan stuffed dates wrapped in bacon + baked		\$50
stuffed mushroom   sausage, onion, garlic, parsley + parmesan stuffed mushroom		\$50
swedish meatballs   hand rolled meatballs in an allspice infused gravy w/ loganberry		\$50
eggplant croquette   eggplant, potato, feta, parsley fried bites served w/marinara sauce		\$50
moroccan b'stilla   pulled roasted chicken, onions, garlic, tomato in phyllo baked		\$50
pumpkin sage arancini*gf, v   pumpkin sage rice balls		\$50
<b>Starter Boards</b>   not included with package		<b>Serves 6</b>
cheese + charcutier   assortment of cheeses, sausage sec, fruit, savory bites, olives, fig jam, crackers + baguette		\$155
crudité + dips *v,gf   assortment of raw vegetable sticks + hummus		\$95
shrimp cocktail   perfectly poached shrimp with classic cocktail sauce		<b>\$155</b>
<b>Soup + Gravy + Cranberry Sauce</b>		<b>Quart</b>
pumpkin bisque *gf   fresh pumpkin, leeks, carrots, celery + chicken broth puree		\$25
turkey gravy   made from roasted turkey giblets + turkey broth		\$30
fig + cranberry sauce *v,gf   fig, cranberry with port wine, reduced to sauce		\$25
<b>Salad</b>		<b>Serves 6</b>
classic caesar *gf   romaine lettuce, caesar dressing, parmesan + croutons		\$90
squash + arugula*gf, v   roasted autumn squash, dried cherries, pecans + red onion		\$90
<b>Mains</b>		<b>Serves 6</b>
turkey roulade   turkey breast stuffing with sausage, dried fruit stuffing + roasted		\$225
beef tenderloin*gf   encrusted in porcini mushrooms + served with roasted shallot sauce		\$250
roasted cod *gf   cod roasted with tomatoes, garlic, capers + olives		\$210
butternut squash lasagna   squash + lasagna noodles w/ parmesan in a rosemary cream sauce		\$175
stuffed autumn squash*gf   wild rice stuffing with dried fruit + nuts w/ onion gravy		\$195
<b>all turkey dishes come with 1 quart of gravy</b>	<b>Serves 8-10</b>	<b>serves 12-16</b>
roasted turkey*gf   brined for 24 hours + roasted in butter, white wine + herbs	\$250	\$295
<b>Sides</b>		<b>Serves 6</b>
mashed potatoes*gf   yukon potatoes, butter, milk, salt + pepper		\$85
potato leek gratin   layered yukon potatoes, leeks, parmesan + gruyere baked		\$90
sweet potato casserole*gf   whipped sweet potatoes topped w/ homemade marshmallow		\$90
sausage stuffing   italian sweet sausage, onions, celery, fresh herbs, bread + egg		\$90
haricot vert almondine*gf   sautéed beans with toasted almonds		\$85
roasted vegetables*gf,v   seasonal vegetables roasted w/ olive oil + finished w/ truffle oil		\$90
garlicky greens *gf, v   kale, chard + spinach sauteed with leeks + garlic confit		\$85
parker rolls   soft buttery dinner rolls		\$25
<b>Desserts</b>		<b>Serves 6</b>
pumpkin tart *v,gf   fresh pumpkin custard baked in a ginger pecan crust		\$55
french apple tart   granny smith apples baked in puff pastry finished w/ a glaze		\$55
chocolate crème pie   homemade chocolate pudding in a chocolate crust w/ whip cream		\$55
Bex bites   assortment of bars, brownies + cookies		\$75

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