



Thanksgiving

Pick Up or Delivery - Wednesday, November 26 - 9:00am - 4:00pm

Delivery is additional, based on location, and will take place within a minimum of a 3 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests. We apologize for any inconvenience.

Pick Up Only - Thursday, November 27 - 8:00am - 10:00am

Order by Friday, November 21st

THANKSGIVING DINNER

Whole Free-Range Turkey
Seasoned with My Chef's Special Rub & Hand Carved

or

Roasted Turkey Breast
Par-Baked

Traditional Turkey Gravy
Old-Fashioned Mashed Potatoes
Sage & Sour Dough Dressing
Orange Zested Cranberry Relish
Baby Brioche Rolls
Spiced Pumpkin Mini Muffins
Whipped Butter

Choice of Two Side Dishes

SIDES

Sweet Potato Bisque
Green Beans
with Herbs & Olive Oil
Roasted Heirloom Carrots
with Dill & Sea Salt
Steamed Vegetable Melange
Zucchini, Yellow Squash & Red Pepper Seasoned with Fresh Herbs
Roasted Brussel Sprouts
with Hickory Smoked Bacon
Roasted Sweet Potatoes
with Cinnamon & Butter
Grilled Broccolini

\$305 - Dinner for 6

\$545 - Dinner for 12

Heavy Portions For Plenty Of Leftovers!

Reheating Instructions Included For All Items

A LA CARTE

Whole Free-Range Turkey *Par Baked* - **Uncarved** **\$160**

Seasoned with My Chef's Special Rub

Whole Free-Range Turkey *Par Baked* - **Carved** **\$170**

Seasoned with My Chef's Special Rub

Roasted Turkey Breast **\$130**

Par Baked - Carved or Uncarved - Approx. 8lbs.

Whole Beef Tenderloin **\$70 Per Pound**

with Roasted Garlic Demi or Sherried Horseradish

Salads

Bibb & Romaine **\$4 Per Person**

with Caramelized Pecans, Diced Pears & Gorgonzola

with Pear Infused Vinaigrette

Chopped Kale **\$4 Per Person**

with Shredded Carrots, Toasted Sunflower Seeds, Diced Red Onion

& Crumbled Feta with Lemon Oregano Vinaigrette

Sides

Grilled Broccolini **\$3 Per Person**

Roasted Heirloom Carrots with Dill & Sea Salt **\$4 Per Person**

Old Fashioned Mashed Potatoes **\$8 Per Pound**

Roasted Sweet Potatoes *with Cinnamon Butter* **\$8 Per Pound**

Whipped Sweet Potatoes **\$8 Per Pound**

Grilled Vegetable Melange **\$8 Per Pound**

Roasted Cauliflower *with Pecorino Romano* **\$10 Per Pound**

Sage & Sour Dough Dressing **\$10 Per Pound**

Green Beans *with Olive Oil & Herbs* **\$8 Per Pound**

Roasted Brussel Sprouts *with Bacon* **\$8 Per Pound**

Sweet Corn Bake - Serves 12 **\$42 Per 1/2 Pan**

Traditional Macaroni & Cheese - Serves 12 **\$45 Per 1/2 Pan**

Artisan Macaroni & Cheese - Serves 12 **\$65 Per 1/2 Pan**

Sweet Potato Bisque **\$20 Per Quart**

Traditional Turkey Gravy **\$12 Per Quart**

Orange Zested Cranberry Relish **\$8 Per Pint**

Baby Brioche Rolls with Whipped Butter **\$15 Per Dozen**

Spiced Pumpkin Mini Muffins **\$13 Per Dozen**

TRADITIONAL PIES

Classic Pumpkin	\$28
Classic Pecan	\$36
Old Fashioned Double Crust Apple	\$34
Old Fashioned Double Crust Cherry	\$36

INDIVIDUAL DESSERTS

Individual Pie	\$8 Each
<i>Pecan, Dutch Apple, Pumpkin, or Cherry</i>	
Individual Tart	\$8 Each
<i>Lemon Curd Meringue, Key Lime Meringue, or Chocolate Hazelnut</i>	

DESSERT TRAYS

Fall Bar Cookie Tray	\$70
<i>Cinnamon Apple Shortbread, Pecan Praline & Pumpkin</i>	
<i>48 Pieces</i>	
Assorted Truffle Tray	\$80
<i>36 Pieces</i>	
Assorted House-made Macarons	\$80
<i>36 Pieces</i>	

BLACK FRIDAY BRUNCH

Also Available Friday, November 28

Select One Quiche

Quiche Lorraine

Asparagus & Swiss Cheese

Broccoli & Cheddar

Sausage, Mushroom & Swiss

Caramelized Onion with Goat Cheese **or**

Custom Quiche *Up to Three Ingredients*

and

Thick Cut Cinnamon French Toast

with Strawberries & Syrup

Select One Meat

Sliced Ham

Pork Sausage Links

Apple Wood Smoked Bacon

Fresh Fruit Salad with Amaretto Dip

Gourmet Breakfast Pastries

\$20 Per Person

Order in Increments of 6