



Thanksgiving Menu 2023

PLEASE ORDER ONLINE: BY FRIDAY, NOVEMBER 17TH @TIA'SFOODOFLOVE.SMARTONLINEORDER.COM
PICK-UPS WEDNESDAY, NOVEMBER 22ND



NO ORDER REDUCTIONS OR CANCELLATIONS ALLOWED AFTER DEADLINE
 CANCELLATIONS WILL INCUR A 50% CHARGE.
NO CHECKS OR CREDIT CARDS
 ACCEPTED FOR PAYMENT.
 CREDIT CARDS USED TO SECURE YOUR ORDER.
CASH ONLY!
UPON PICK-UP. THANK YOU!

Beginnings and Hors D'Oeuvres (PER DOZEN)

___ Antipasto Especiale (Serves 10-12)	\$175
___ Whipped Ricotta Roasted Grapes, Date, Smoked Almonds & Honey with homemade Crostini	\$60
___ Warm Caramel Brie Plate Homemade Caramel Pecans, Apples & Pears, Carr Crackers	\$70
___ Homemade Caramelized French Onion Dip (serves 4-6)	\$25
___ Curried Pumpkin Hummus & Vegetable Crudites Basket (GF) & (DF)	\$95
___ Parmesan Crusted Artichoke Fritto with Truffle White Bean Dip (Basket Platter ... \$75 serves 10-15)	\$25
___ Classic Deviled Eggs, Herb Garnish (GF)	\$25
___ Balsamic Fig Grilled Flatbread Caramelized Onion & Gorgonzola (16 pc)	\$32
___ Miniature Beef Wellingtons with Horseradish Dipping Sauce	\$42
___ Stuffed Crimini Mushrooms with Roasted Red Peppers, Spinach and Ricotta	\$30
___ Sausage Stuffed Mushrooms Prosciutto, Mozzarella, Marsala Cream	\$30
___ Coconut Crusted Shrimp with Mango Aioli -or- Chicken	\$40 \$35
___ Petite Maryland Crabcakes Roasted Red Pepper Remoulade	\$39
___ Jumbo Shrimp Cocktail Old Bay Cocktail Sauce & Lemon Caper Tartar Sauce	\$39
___ Sicilian Stuffed Vinegar Peppers Raisins, Pignoli, Honey	\$35
___ HOT Stuffed Cherry Peppers Meat & Breadcrumb Stuffing	\$30
___ Applewood Bacon Wrapped Medjool Dates (GF) stuffed with Goat Cheese, Maple Orange Glaze, Toasted Sesame Seeds	\$36
___ Honey Mustard Pretzel Crusted Chicken Skewers Cranberry Mustard Dip	\$35
___ Golden Potato Latkes (GF) with Pink Cranberry Applesauce and Chive Sour Cream	\$30
___ Homemade Strombolis Antipasto / Pepperoni & Mozzarella / Spinach & Provolone	\$35

First Course

___ Butternut Squash and Roasted Pear Soup (GF) (per quart)	\$20
___ Cream of Turkey, Mushroom & Wild Rice Soup (per quart)	\$20
___ Italian Wedding Soup (per quart)	\$20
___ Tia's Homemade Meat Lasagna -or- Plain Cheese	\$65 (½ Tray) \$125 (Full Tray) \$55 (½ Tray) \$95 (Full Tray)
___ Our Homemade Eggplant Parmigiana	\$65 (½ Tray)
___ Pumpkin Ravioli (per dozen) Roasted Squash, Sage, Parmigiano & Brown Butter	\$35

Dinner Menu

LOCAL "Goffle Farms" Oven Ready Turkey (GF)			
<i>*Allow 1 lb. -1.5 lbs. – 2lbs. per person to include leftovers</i>			
10-12 lb.	\$150	16-18 lb.	\$210
12-14 lb.	\$165	18-20 lb.	\$240
14-16 lb.	\$190	20-22 lb.	\$265
LOCAL "Goffle Farms" Cooked Turkeys (GF)			
<i>*Allow 1 lb. -1.5 lbs. per person to include leftovers</i>			
10-12 lb.	\$210	16-18 lb.	\$320
12-14 lb.	\$250	18-20 lb.	\$360
14-16 lb.	\$285	20-22 lb.	\$400
Roasted LOCAL "Goffle Farms" Cooked Turkey Breast (GF) in our Homemade Gravy & sliced			
		Serves 4	\$55
		Serves 8	\$95
Roasted Turkey Drumstick & Thigh			\$50
<i>(2 leg & 2 thighs, approx 2.5-3lbs each)</i>			
Spiral Sliced Smoked Ham (GF)			\$125
<i>with Dijon Maple Glaze (half ham approx. 8 lbs)</i>			
Tia's Sliced & Glazed Virginia Ham (GF)			\$45
<i>Pineapple Rum & Brown Sugar (serves 4-6)</i>			
Stuffed Chicken Breasts (GF)			\$70
<i>our Focaccia Sausage Stuffing (4 pieces)</i>			

Sauces + Dressings

___ Tia's Homemade Cranberry-Mandarin Chutney (1 qt.) (GF)	\$16
___ Homemade Pink Applesauce (1 qt.) (GF)	\$16
___ Tia's Homemade Turkey Gravy (1 qt.)	\$20
___ Honey Vinaigrette (8 oz/16 oz.)	\$10 / \$15
___ Balsamic Vinaigrette (8 oz/16 oz.)	\$10 / \$15
___ Marinara Sauce (1 qt.)	\$18
___ Pink Sauce (no meat) (1 qt.)	\$20
___ Vodka Sauce (with Prosciutto) (1 qt.)	\$22

Elegant Side Dishes (SMALL 4-6 / LARGE 8-12)

___ Herbed Focaccia Stuffing <i>Sweet Sausage, Fresh Fennel, Rosemary, Pignoli Nuts</i>	\$35/ \$55
___ Americana Stuffing <i>Applewood Smoked Bacon, Fuji Apples, Celery and Sage</i>	\$35/ \$55
___ Southern Cornbread Stuffing <i>Apricots, Cranberries, Gold Raisins, Brandy, Chestnuts</i>	\$35/ \$55
___ Quinoa Dressing (GF) <i>Leeks, Mushrooms, Roasted Veggies & Cranberries</i>	\$35/ \$55
___ Tia's Famous Baked Macaroni & Chees <i>Cheddar-Asiago Crumb Crust</i>	\$35/ \$55
___ Southern Style Corn Pudding (GF) <i>Roasted Corn, Cheesy Grits & Jalapeno</i>	\$35/ \$55
___ Tia's Scalloped Yukon Gold Potato Gratin (GF) <i>Goat Cheese, Thyme and Chives</i>	\$35/ \$55
___ Yukon Gold Mashed Potatoes (GF) <i>Caramelized Shallots</i>	\$35/ \$55
___ Low Carb* Cauliflower & Turnip Puree (GF) <i>Brown Butter, Sage & Chestnuts</i>	\$35/ \$55
___ Our Famous Sweet Potato Casserole <i>Maple Syrup & Marshmallow Pecan Crust</i>	\$35/ \$55
___ Bourbon Candied Brown Sugar Yams (GF)	\$35/ \$55
___ Roasted Sweet Potatoes (GF) <i>Extra Virgin Olive Oil & Honey</i>	\$35/ \$55
___ Asparagus Parmigiano Gratin (GF)	\$37/ \$57
___ Grilled Asparagus (GF) <i>with Lemon-Shallot Vinaigrette</i>	\$37 \$57
___ Roasted Brussel Sprouts (GF) <i>Applewood Bacon, Balsamic Syrup</i>	\$35/ \$55
___ Broccoli Rabe (GF) <i>Pan Roasted Garlic, Red Pepper Flakes, Lemon Zest</i>	\$35/ \$55
___ Broccoli & Cauliflower Au Gratin <i>with Aged Cheddar Cheese</i>	\$35/ \$55
___ Wild Rice Pilaf (GF) <i>with Fresh Veggies & Cranberries</i>	\$35/ \$55
___ Honey Glazed Heirloom Baby Carrots (GF) <i>Fresh Ginger and Scallions</i>	\$35/ \$55
___ Spinach-Gruyere Soufflé (GF) <i>with Pecorino Crust</i>	\$35/ \$55
___ Stringbeans Hazelnuts <i>with Toasted Hazelnuts and Browned Butter</i>	\$35/ \$55

___ Tia's "Sinful Stringbean Casserole" <i>Shiitake Mushrooms, Truffle Bechamel & Crispy Shallots</i>	\$35/ \$55
___ Roasted Autumn Vegetable Medley (GF) <i>Autumn Squashes, Parsnips, Turnips, Brussel Sprouts, Zucchini, Peppers, Fresh Fennel, Portabello Mushrooms, Carrots</i>	\$35/ \$55
___ Golden, Ruby & Heirloom Beets (GF) <i>Oranges, Goat Cheese, Shaved Fennel, Chives, Toasted Almonds</i>	\$50
___ Oven Roasted Mushroom Medley (GF) <i>Fresh Thyme, 25 Year Aged Balsamic</i>	\$37/ \$57
___ Jalapeno Cheddar & Cream Cheese Corn Muffins	\$20 / 6
___ Parker House Rolls <i>Garlic Herb Butter Oven Ready</i>	\$18 /dz.
___ Our Cornmeal Buttermilk Biscuits <i>with Honey Butter and Homemade Jam</i>	\$20 ½ dz.

Specialty Salads

___ "The Angela Salad" (GF) <i>Baby Mesclun Greens, Apples, Cranberries, Endive, Goat Cheese, Walnuts, Honey Vinaigrette</i>	
___ "Autumn Wedge Salad" (GF) <i>Romaine, Roasted Butternut Squash, Heirloom Tomatoes, Applewood Bacon, Point Reyes Blue Cheese, Sunflower Seeds, Ciao Bella Ranch</i>	
___ Prosciutto, Pear & Fig Salad <i>Bibb Lettuce, Radicchio, Spiced Pecans, Gorgonzola Dolce, Lavender Sea Salt, Aged Balsamic White Truffle</i>	
___ Harvest Kale (Vegan) <i>Spinach, Baby Kale, Roasted Sweet Potatoes, Honey Crisp Apples, Pumpkin & Sunflower Seeds, Farro, Roasted Chickpeas, Maple Tahini Dressing</i>	

(Salads Serve: 6-8 / \$60 10-14 / \$75 16-20 / \$100)

Signature Desserts (SERVES 8-10)

___ Homemade Pumpkin Pie 10"	\$38
___ Homemade Traditional Deep Dish Apple Pie	\$45
___ Homemade Chocolate Pecan Pie 10"	\$40
___ Homemade Chocolate Nutella Cream Pie 10"	\$50
___ Homemade Apple-Cranberry Crisp	\$45
___ Down South Peach Cobbler	\$45
___ Patty's Amazing Carrot Cake <i>Cream Cheese Frosting & Toasted Pecans</i>	\$25/ \$65
___ Pumpkin Oreo Cheesecake 9"	\$65
___ Our Famous Old Fashioned Banana Pudding	\$45
___ Pumpkin Panettone Bread Pudding <i>Apples & Cranberries, Bourbon Crème Anglaise</i>	\$55
___ Chocolate Toffee Coffee Trifle <i>Toffee and Chocolate Pudding, Espresso soaked Brownie Crumble, Salted Caramel, Toffee Bits</i>	\$60
___ Our Homemade Rice Pudding (GF) <i>Drunken Raisins & Currants (Serves 8-10)</i>	\$40
___ Pumpkin Cheesecake Brownies (1 dz.)	\$35
___ "So Grateful" Cookie Platter (per lb.) <i>Featuring Dark Chocolate Orange Sables, Salted Caramel Coconut Thumbprint Cookies, Pumpkin Chocolate Chip</i>	\$40