



THANKSGIVING MENU

Pick Up or Delivery - Wednesday, November 25 - 12:00pm - 5:00pm

Pick Up Only - Thursday, November 26 - 8:00am - 10:00am

Black Friday Brunch - Pick Up or Delivery - Friday, November 27 - 8:00am - 2:00pm

Order by Saturday, November 21

Reheating Instructions Included

THANKSGIVING DINNER

Whole HoKa 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
Cranberry Relish
with Orange Zest
Baby Brioche Rolls
Spiced Pumpkin Mini Muffins
Whipped Butter

Choice of Two Side Dishes

SIDES

Sweet Potato Bisque
Green Beans
with Cranberries
Tri-Colored Carrots
Roasted with Dill & Sea Salt
Grilled Vegetable Melange
Zucchini, Yellow Squash & Red Pepper Seasoned with Fresh Herbs
Roasted Brussel Sprouts
with Bacon Jam
Whipped Sweet Potatoes
Spinach Gratin
sauteed with Garlic & Cream

\$150 - Dinner for 4

\$225 - Dinner for 6

\$375 - Dinner for 12

Heavy Portions for Plenty of Leftovers!

AL LA CARTE

| | |
|---|-----------------------|
| Whole HoKa Turkey <i>Par Baked - Uncarved</i> | \$80 |
| Whole HoKa Turkey <i>Par Baked - Carved</i> | \$85 |
| Roasted Turkey Breast <i>Par Baked - Carved or Uncarved</i> | \$60 |
| Whole Beef Tenderloin <i>with Roasted Garlic Demi or Sherried Horseradish</i> | \$40 Per Pound |
| Salads | |
| Bibb & Romaine <i>with Caramelized Pecans, Diced Pears & Gorgonzola</i> <i>with Pear Infused Vinaigrette</i> | \$4 Per Person |
| Chopped Kale <i>with Shredded Carrots, Toasted Sunflower Seeds, Diced</i> <i>Red Onion & Crumbled Feta with Lemon Oregano Vinaigrette</i> | \$4 Per Person |
| Sides | |
| Herb Roasted Tri-Colored Carrots | \$6 Per Pound |
| Old Fashioned Mashed Potatoes | \$6 Per Pound |
| Roasted Sweet Potatoes <i>with Cinnamon Butter</i> | \$7 Per Pound |
| Whipped Sweet Potatoes | \$7 Per Pound |
| Grilled Vegetable Melange | \$7 Per Pound |
| Roasted Cauliflower | \$8 Per Pound |
| Spinach Gratin | \$8 Per Pound |
| Pumpnickel & Sour Dough Dressing | \$8 Per Pound |
| Sage & Sour Dough Dressing | \$8 Per Pound |
| Green Beans <i>with Olive Oil & Herbs</i> | \$7 Per Pound |
| Green Beans <i>with Cranberries</i> | \$8 Per Pound |
| Roasted Brussel Sprouts <i>with Bacon Jam</i> | \$8 Per Pound |
| Sweet Corn Bake - Serves 12 | \$20 Per Pan |
| Artisan Macaroni & Cheese - Serves 12 | \$30 Per Pan |
| Sweet Potato Bisque | \$12 Per Quart |
| Traditional Turkey Gravy | \$10 Per Quart |
| Cranberry Relish with Orange Zest | \$7 Per Pint |
| Baby Brioche Rolls with Whipped Butter | \$9 Per Dozen |
| Spiced Pumpkin Mini Muffins | \$12 Per Dozen |

TRADITIONAL PIES

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|--------------------------------------|-------------|
| Classic Pumpkin | \$14 |
| Classic Pecan | \$18 |
| Old Fashioned Double Crust Apple | \$20 |
| Old Fashioned Double Crust Blueberry | \$20 |

INDIVIDUAL DESSERTS

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|--|-----------------|
| Individual Pie | \$6 Each |
| <i>Pecan, Dutch Apple, Pumpkin, or Cherry</i> | |
| Individual Tart | \$6 Each |
| <i>Lemon Curd Meringue, Key Lime Meringue, or Chocolate Hazelnut</i> | |

DESSERT TRAYS

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|---|-------------|
| Fall Bar Cookie Tray | \$60 |
| <i>Cinnamon Apple Shortbread, Pecan Praline & Pumpkin</i> | |
| <i>48 Pieces</i> | |
| Assorted Truffle Tray | \$70 |
| <i>36 Pieces</i> | |
| Assorted House-made Macarons | \$70 |
| <i>36 Pieces</i> | |

BLACK FRIDAY BRUNCH

Pick Up or Delivery - Friday, November 27 - 8:00am - 2:00pm

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 Pastry Tray

\$14 Per Person

Order in Increments of 6