



THANKSGIVING MENU

Pick Up or Delivery - Wednesday, November 25 - 9:00am - 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
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 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
Orange Zested Cranberry Relish	\$7 Per Pint
Baby Brioche Rolls <i>with Whipped Butter</i>	\$9 Per Dozen
Spiced Pumpkin Mini Muffins	\$12 Per Dozen

TRADITIONAL PIES

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

INDIVIDUAL DESSERTS

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

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