



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

THANKSGIVING 2020

AUTUMN SALAD

FRISÉE, MESCLUN, BUTTERNUT SQUASH, FENNEL, APPLES,
FETA, PEPITAS, MAPLE VINAIGRETTE

MAIN COURSE

FRESH SLICED ROASTED TURKEY W/ NATURAL GRAVY

SIDE DISHES

TRADITIONAL VEGETABLE STUFFING

OR

STUFFING WITH SAUSAGE & VEGETABLES

YUKON GOLD MASHED POTATOES, GARLIC BUTTER

BRUSSEL SPROUTS, PARSNIPS, CARROTS, ZUCCHINI, PEARL ONIONS

HARICOT VERTS, CREAMY MUSHROOMS, CRISPY ONIONS "CASSEROLE"

SWEET POTATO & MARSHMALLOW GRATIN,
DRIED CRANBERRIES & PECANS

CRANBERRY-ORANGE COMPOTE

DESSERT

APPLE CRUMBLE PIE

PUMPKIN CHEESECAKE MOUSSE, CANDIED PUMPKIN SEEDS

****ORDER BY NOVEMBER 19TH****

PICK UP OR DROP OFF (HEATING INSTRUCTIONS INCLUDED)

\$200.00 SERVES 4 TO 6 PEOPLE

\$375.00 SERVES 10 TO 12 PEOPLE