

THANKSGIVING MENU 2020

ENTRÉES & SIDES

WHOLE ROASTED TURKEY DINNER\$28 PER PERSON

Fresh turkeys are brine-marinated overnight to ensure juiciness, golden color & superb flavor. Seasoned with fresh herbs & butter baste

**Includes all 5 of the below sides, turkey gravy, house made cranberry orange relish, artisan rolls & butter
Minimum Order: 6*

SIDES

ALL SIDES INCLUDED W/ WHOLE TURKEY DINNER

À LA CARTE SIDES \$5.95 pp

Minimum Order: 6

WHIPPED YUKON GOLD POTATOES

WHIPPED CANDIED SWEET POTATOES

With Caramelized Marshmallow Topping

PAN SEARED BRUSSEL SPROUTS

With Toasted Pecans & Shallots

GREEN BEAN CASSEROLE

With Mushroom Cream & Crispy Fried Onion Topping

TRADITIONAL SAVORY HERB STUFFING

EXTRAS

CRANBERRY ORANGE RELISH \$6.50 pt.

NATURAL TURKEY GRAVY \$7.50 qt.

FRESH BAKERY BREADS \$13.00 dozen

Challah Rolls, Parker Pull Apart Rolls,

Homemade Cornbread Muffins

APPETIZERS

TRIPLE CRÈME BRIE WHEEL \$78 EACH

Stuffed with Fig Jam, Sun Dried Cranberries & Pecans Sliced Baguettes; Serve Warm or Room Temperature

**Serves up to 25*

JUMBO SHRIMP COCKTAIL \$7.95 PP

Served with Cocktail Sauce & Lemon Wedges

**3 shrimp per serving*

SPANAKOPITA \$4.95 PP

Spinach & Feta Filled Flaky Phylo Pastry

**2 pieces per person*

SOUP

BUTTERNUT SQUASH BISQUE \$3.95 PP

With Saffron & Ras al Hanout Spice

DESSERT

CARAMEL APPLE PIE \$ 19 EACH

**Serves 8-10*

CLASSIC PUMPKIN PIE \$ 19 EACH

**Serves 8-10*

All Thanksgiving orders must be placed by

2 pm on Thursday, November 19th

All drop-off Thanksgiving orders will be delivered by

2 pm on Wednesday, November 25th

\$150 minimum for delivery - delivery fees apply

Re-heating instructions included

PLACE YOUR ORDER TODAY!

215-386-8595