

Thanksgiving

CENTERPIECES

Maple-Basted Whole Virginia Turkey

with choice of stuffing, roasted sweet potatoes, green beans and cape cod cranberry relish
\$165.00, 14-16 lbs, serves 8-12 guests
\$199.00 18-20 lbs, serves 12-15 guests

Breast of Turkey

sliced turkey breast with cranberry chutney served with mini cocktail rolls
\$85.00, 5 lbs, serves 15-20 guests
\$155.00, 10 lbs, serves 25-30 guests

Turkey Roulade

stuffed with chesnuts and dried plums, accompanied by roasted shallots, rosemary fingerling potatoes, sauteed spinach and Parmesan-dusted plum tomato, in a port wine reduction
\$17.50 per person

Black Angus Filet of Beef

roasted Black Angus filet rolled in Meaux mustard and cracked black pepper served with crispy tobago onion strips, assorted cocktail rolls, bernaise sauce and horseradish cream
\$200.00, serves 10 guests

Orange and Madeira-Glazed Virginia Ham

spiral sliced and served with homemade raisin chutney
\$170.00, 14 lb, serves 12-14 guests

TRADITIONAL SIDES

Cornbread, Sausage, and Pecan Stuffing

with maple and cinnamon
\$2.75 per person

Traditional New England Stuffing

with celery, onions, and fresh herbs
\$3.00 per person

Winter Fruit and Nut Stuffing

\$2.75 per person

Roasted Sweet Potatoes with Orange Zest

\$3.00 per person

Potato Gratin

wafers of Yukon Gold potato layered with fresh cream and baked with parmesan cheese
\$2.50 per person

Honey-Glazed Baby Carrots

\$2.75 per person

Green Beans with Walnuts

\$2.75 per person

Creamed Spinach

\$2.50 per person

Haricot Vert and A Julienne of Zucchini

with a sauce verte
\$3.99 per person

Roasted Acorn Squash

with maple and cinnamon
\$4.99 per person

SALADS

Roasted Beet Salad

with Bellwether Farms Goat cheese sprinkled with toasted hazelnuts and kumquat vinaigrette
\$4.50 per person

Harvest Salad

arugula and radicchio lettuce with Gorgonzola and poched Seckel pear drizzled with walnut vinaigrette
\$4.25 per person

Seasons Salad

watercress, endive and bibb lettuces with Roquefort blue cheese, walnuts, seedless Thompson grapes in a ranch dressing
\$4.00 per person

Waldorf Salad

traditional salad with apples, celery and walnuts on a bed of lettuce
\$4.00 per person

BREADS

Crystallized Ginger Biscuits

Pumpkin Bread

Orange-Rosemary Muffins

French Country Rolls

with orange blossom butter
\$18.50 per basket serves 10-12 guests

DESSERTS

Autumn Apple Cobbler

red and golden delicious apples, baked with raw sugar, cinnamon and spices under a sweet streusel topping
\$35.00, serves 8 guests

Pecan, Pumpkin or Apple Pie

\$22.00, serves 8 guests

Assorted Holiday Cookies

\$17.50, per dozen

White and Dark Chocolate Ruffle Cake

black and white cake filled with white and dark chocolate mousses with white and dark chocolate ruffles
\$34.00, serves 8 guests

Pumpkin Cheesecake

baked in a gingersnap crust
\$36.00, serves 8 guests

Hazelnut Cappuccino Torte

crisp hazelnut dacquoise sponge, French cappuccino buttercream, chocolate cream and toasted almonds
\$35.00, serves 8 guests

Seasonal Gourmet Cupcakes

\$2.75, each

Miniature Seasonal Pastries

\$4.25, per person

Last day for Delivery is
Wednesday, November 26th

All whole turkey orders must be placed by,
Friday November 19th

