



**Thanksgiving 2015
A la Carte Menu
(please place orders by 11/18)**

Hors d'Oeuvres

**Baked Brie en Croute with Strawberries, Grapes and Crackers
(\$55.00 each)**

**Hot Spinach and Artichoke Soufflé with Colored Tortillas
(\$24.00 per quart)**

Crudités and Dip

**Small – up to 10 guests - \$55.00
Medium – up to 20 guests - \$65.00**

**Candied Nuts
(per pint) - \$20.00**



**Phyllo Tartlets
Wild Mushroom or,
Praline Pecan**

Mascarpone & Fresh Raspberry Stuffed Figs

Jumbo Lump Crab Cakes with Old Bay Mustard

Kosher Beef Franks in Puff Pastry

**Steamed Jumbo Shrimp with Cocktail Sauce
(13/15 per pound)
(one pound minimum, \$30.00 per pound)**

**(3 dozen minimum per item)
All \$24.00 per dozen, crab cakes \$30.00 per dozen**



Entrees

Fresh Roast Turkey with Giblet Gravy
(24# bird, 16 servings, \$235.00)

Fresh Roast Breast of Turkey with Giblet Gravy
(serves 10, \$112.00)

Honey-Lemon-Thyme Roasted Cornish Hen
(\$16.00 per serving)

Rare Roasted Tenderloin of Beef with
Horseradish Cream Sauce and Cabernet Demi
(per tenderloin, 10 servings, \$225.00)

Cedar Plank Organic Salmon with
Maple-Mustard Glaze
(\$15.00 per serving, 8 oz. & \$150.00 per side)

Dressings ~ Stuffing

(12+ servings)

Classic - \$45.00, or Chestnut - \$55.00
Cornbread with Sausage & Fennel - \$65.00
Baguette, Smoked Oyster & Pancetta - \$65.00

Breads

Zucchini, Cranberry Nut or Pumpkin Loaves
(serves 10, \$16.00)

Accompaniments

Fresh Cranberry Sauce
(per quart, 8 servings, \$18.00)

Giblet Gravy
(\$20.00 per quart)



Side Dishes

Sweet Potato Casserole with Sweet & Crunchy
Pecan-Cornflake Top
(10 servings, \$45.00)

Truffle Whipped Potatoes
(12 servings, \$65.00)

Wild Rice, Farro & Tangerine "Salad"

Grilled Vegetable Lasagna
(12 servings, \$85.00)

Tri-Color Roasted Marble Potatoes
with EVO, Sea Salt and Fresh Rosemary
(12 servings, \$55.00)



Grilled Brussels Sprouts with Chanterelles

Maple Roasted Rainbow Baby Carrots

Broccoli Cheddar Gratin with Rye Bread Crumbs

Haricots Verts Almondine

Winter Roasted Squash "Bowl", five varieties,
with Maple & Thyme

Celery Root Puree with Toasted Hazelnuts

(12 servings each offered at \$75.00)

Asparagus Gruyere Tart
(\$60.00 per tart, serves 10)



Dessert

Traditional Pumpkin Pie
(\$24.00)

Pecan & Chocolate Tart with
Bourbon Whipped Crème Fraiche
(\$35.00)

Apple Cranberry Crumb Tart
(\$40.00)

Brown Butter French Apple Tart
(\$40.00)

Chocolate Truffle Torte
(\$45.00)

Pecan, Bourbon & Butterscotch
Bread Pudding
(\$45.00)

Spiced Pumpkin Bundt with or without
Cream Cheese Swirl

Cranberry Hand Pies
(\$30.00 per dozen)

Assorted Cookies, Brownies and Bar Cakes
(\$24.00 per pound, serves 10)