



**Order for Thanksgiving by November 19th!**

Sides, Sweets, Turkey or just the Gravy!  
We've got you covered this Thanksgiving.  
Order just the items you need or try our full Thanksgiving Dinner Package!

---

**Appetizers**

- Mini Sweet Potato Pancakes with Jameson Apple Butter  
\$30 dozen
- Crab Stuffed Mushrooms  
\$32 dozen
- Herb and Gruyere Stuffed Mushrooms  
\$20 dozen
- Jumbo Shrimp Cocktail (U-15's) with House Made Cocktail Sauce and Fresh Lemon slices  
\$32 dozen 8 oz.
- Baked Brie en Croute Choice of Maple Raspberry Almond or Sundried Tomato Basil and Prosciutto with Fresh Fruit and Baguette Slices  
\$35
- "Our Signature House Cheeses"  
Gorgonzola Cheese Terrine, Roasted Red Peppers, Pistachios garnished with Grapes and Assorted Crackers  
\$19
- Sweet Goat Cheese Terrine, Dried Fruit, Nuts garnished with Grapes and Assorted Crackers  
\$19
- Fresh Baked Dinner Rolls  
\$12 dozen
- Our Signature Pumpkin Butter  
\$3 each



CATERING | EVENTS | CAFÉ

**Soups, Vegetables & Side Dishes**  
(Available in Servings of 2, 4, 6, 8...increments of two)

- Roasted Garlic and Herb Mashed Potatoes with Sour Cream  
\$5 per portion
- Mustard Parmesan Roasted Cauliflower  
\$5 per portion
- Creamed Kale with Caramelized Shallots  
\$5 per portion
- Brussels Sprouts au Gratin  
\$6 per portion
- Cider Roasted Brussels Sprouts with Bacon  
\$6 per portion
- Old Fashioned Sweet Potato Casserole with Marshmallow Topping  
\$6 per portion
- Pecan Bourbon Sweet Potato Casserole  
\$6 per portion
- Green Bean Casserole with Wild Mushroom Mélange and Crispy Onion Topping  
\$6 per portion
- Three Onion Casserole with White Wine, Swiss, Boursin and Dill Havarti Cheeses and  
Garlic Herb Breadcrumbs  
\$7 per portion
- Butternut Squash Soup  
\$12 per qt (vegan and gluten free)
- Sliced Cold Roasted Beets with Goat Cheese & Orange Juice Vinaigrette  
\$6 per portion

**Turkey and Fixings**

- Honey Cornbread Stuffing with Herbs and Caramelized Onions  
\$11 qt
- Cinnamon Apple Cranberry Bread Stuffing  
\$11 qt
- Our House Made Whole Berry Cranberry Chutney  
\$8 per pt
- Cranberry Orange Chutney with Grand Marnier  
\$8 per pt
- "Our Famous" Roasted Turkey Gravy  
\$12 per qt
- Roast Turkey Meat (dark or white)  
\$10 per lb.
- Whole Brined Roasted Turkey Not Carved and Ready to Reheat (12 - 14 lbs.)  
\$7 per lb.
- Whole Brined Roasted Turkey Carved and Ready to Reheat (12-14 lbs.)  
\$10 per lb.
- Whole Uncooked Brined Turkey (12 - 14 lbs.)  
\$7 per lb.



CATERING | EVENTS | CAFÉ

**Pies**

- Traditional Apple Pie  
\$22 each
- Grandma's Bourbon Pecan Pie  
\$22 each
- Pumpkin Pie  
\$20 each
- Chocolate Cream Pie with Oreo Cookie Crust  
\$22 each

**Morning of or Morning After  
9" Quiche:**

- "Our Most Popular" Caramelized Onion  
Boursin Bacon  
Swiss Asparagus and Brie  
\$24 each
- Fresh Fruit Salad with Honeydew, Cantaloupe, Pineapple, Grapes and Berries  
\$6 portion
- Assorted Tea Breads (Cranberry Zucchini, Double Chocolate Zucchini, Lemon Poppy  
Seed, Pumpkin)  
\$6 each

**Thanksgiving Dinner Package for Four**

- 4 lbs. Turkey meat (2 white, 2 dark), 3 Sides, Stuffing, Gravy, Cranberry Chutney  
and 1 Pie  
\$150 plus tax



**Ordering Information**

- Orders by:  
Monday, November 19th
- Pick up by:  
Wednesday, November 21st from 10AM - 3PM