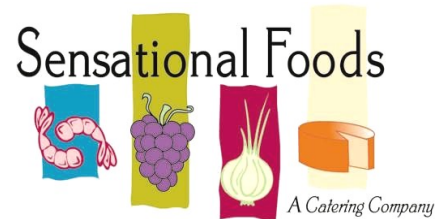


THANKSGIVING 2011



Appetizers

Jumbo Shrimp Cocktail with zesty cocktail sauce and lemon
\$2.00 each

Fruit and Cheese Display \$4.25 pp

Bake and Serve Appetizers

Wild Mushroom wrapped in phyllo dough \$15.00/dozen

Spinach and Feta Triangles \$14.00/dozen

Petit Beef Wellington \$18.00/ dozen

Parmesan Artichoke Hearts stuffed with Goat Cheese \$15.00 /dozen

Brie with Walnuts in Phyllo \$15.00 dozen

Mini Crab Cakes with Lemon Aioli \$18.00 dozen

Soups (quart serves 2-3 pp)

Butternut Squash with roasted apples and mint \$8.95 quart

Hearty Vegetarian Lentil Soup \$8.95 quart

Creamy Wild Mushroom Bisque with fresh thyme \$9.95 quart

Maine Lobster Bisque with sherry wine \$12.95 quart

Salads

Mesclun Field Greens with dried cranberries, Vermont chevre and homemade balsamic \$3.50pp

Caesar Salad with reggiano parmesan, garlic croutons and homemade dressing \$3.25pp

Baby Spinach with roasted beets, orange segments, shaved fennel and champagne vinaigrette \$3.50

Entrees

Roasted Chicken basted with apple cider and thyme - 6-8# (serves 4-6) \$29.00 each

Roasted Turkey Breast Medium (serves 8-10) \$39.00 Large (serves 20-22) \$65.00

Turkey Roulade stuffed with wild rice, dried cranberries, and pistachio nuts. Served with Port wine gravy (serves 6-8) \$74.95

Grilled Sirloin Roast with wild mushroom demi glace

(½ serves 8-10) \$99.99 (Full serves 16-20) \$189.00

Beef Tenderloin with rosemary rub and a cabernet demi-glace (serves 10) \$199.00

Grilled Salmon Fillet (6oz) with cranberry mango relish (serves 6) **\$65.75**

Butternut Squash Raviolis with roasted root vegetables and a light basil cream sauce (vegetarian- serves 6) \$65.75

Sides \$8.00 per container (1 container serves (4-6)

Homemade Turkey Gravy \$4.00 pint \$8.00 quart

Sage and Vegetable Stuffing

Sausage and Cornbread stuffing with apple

Fresh Cranberry Sauce with cinnamon and orange \$4.00 pint \$8.00 quart

Traditional Creamy Mashed Potatoes

Wild Rice Pilaf with parsnips, turnips, and dried cranberries

Green Beans Almondine with shallot thyme butter

Baked Butternut Squash with cinnamon glaze

Cider glazed Sweet Potatoes with spiced pecans and currants

Creamed Pearl Onions

Desserts

Fresh Baked Pies (serves 6-8) \$13.50

Hi Top Apple, Apple Crumb, Blueberry, or Peach

Pecan Pie \$15.50

Cakes 6 inch (serves 6-8) \$25.00 8 inch (serves 10-12) \$39.00

Chocolate Pecan Cake Our winter seasonal treat; a nutty chocolate layer cake with chocolate mousse, topped in ganache and surrounded in crumbled pecans

Classic Cheesecake with Fresh Fruit Everyone's favorite cheesecake, a fresh glazed fruit topping makes it a colorful centerpiece

Luscious Lemon Cake Light vanilla layer cake with lemon mousse, topped in vanilla buttercream and decorated with fresh fruit

Breads and Rolls

Par-Baked French Rolls (1/2 dozen) \$4.50

Cranberry Nut Rolls .85each

Multi-Grain Rolls .75each

Country Sourdough Round (serves 4) \$2.99

Country Sourdough Wreath (serves 4) \$3.99

Thanksgiving Dinner Packages: Serves 6

All packages come with choice of 1 Fresh Baked Pie and a ½ dozen par-baked rolls

Roast Chicken Dinner: \$79.99

1 Roast Chicken, homemade gravy, stuffing, cranberry sauce and choice of 2 sides.

Roast Turkey Dinner: \$89.99

1 Medium Turkey, homemade gravy, stuffing, cranberry sauce and choice of 2 sides.

Roast Turkey Roulade: \$114.99

1 Turkey Roulade, port wine gravy, stuffing, cranberry sauce, and choice of 2 sides.

Grilled Sirloin Roast: \$139.99

1 Sirloin Roast (1/2), wild mushroom demi-glace, and choice of 3 sides.

Beef Tenderloin Roast: \$219.99

1 Beef Tenderloin Roast, cabernet-demi glace, and choice of 3 sides.

Grilled Salmon Fillet: \$115.99

6 Salmon Fillets with cranberry mango relish and choice of 3 sides.

Butternut Squash Raviolis: \$89.99

6pp Butternut Squash Ravioli, and choice of 2 sides.

All orders must be placed by Wednesday November 17TH, 2011

Happy Thanksgiving!!