



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Thanksgiving Menu

Breads

Cranberry Pumpkin Muffins, Rosemary Biscuits,
Apple Cinnamon Cornbread

Salads

Selection of One Salad

Harvest Salad

Wild Greens, Acorn Squash, Dried Cranberries, Yellow Beets,
Sweet and Spicy Pumpkin Seeds, Cider Vinaigrette

Autumn Caesar Salad

Baby Kale, Romaine, Fennel, Quinoa, Saved Parmesan, and Caesar Dressing

Dinner

Fresh Roast Turkey with Pan Gravy Drippings

Side Dishes

Select three of the following

Roasted Brussel Sprouts, Bacon Lards, Brown Butter

Bacon Mashed Potatoes

Andouille Mac & Cheese

Yukon Gold Roasted Potatoes, Caramelized Onions

Sweet Potatoes with Roasted Marshmallows

Barley Risotto, Mushrooms, Acorn Squash

Traditional Stuffing, Carrots, Celery, Onions, Fresh Herbs

Green Beans with Sweet & Spicy Pecans

Dessert

Mini Pumpkin Pies

Salted Caramel Pretzel Mousse

Apple Bread Pudding Square, Caramel Drizzle

Beverages Not Included.

\$37 per person
minimum 20 guests