



2011 THANKSGIVING MENU

SEE OTHER SIDE FOR DESSERTS

Appetizers

Baked Brie

7" Baked brie en croute with apples and walnuts
\$35.00

Spinach & Boursin Cheese Dip

A creamy spinach & garlic herb cheese dip with baguette served in a 9 inch tin
\$25.00 each

Our Famous Roasted Vegetable Tart

9" square with peppers, onions, zucchini, summer squash, spinach, tomato & Gruyere cheese
\$24.00 each

Soups

Butternut Squash
\$9.00 per quart

Tomato Basil
\$9.00 per quart

Turkey

Herb Roasted Turkey

A whole roasted turkey with thyme, rosemary and parsley tucked under the skin
14 – 16 lb. (serves 10 – 12) \$65 20 – 24 lb. (serves 16 – 18) \$95
~ We can bake it for you or have it ready to put in your oven ~

Stuffings

Leek & Wild Mushroom
Fresh breadcrumbs baked with leeks, wild mushrooms, onions and a splash of white wine
\$30 per ½ pan (serves 12) or \$60 per full pan (serves 24)

Traditional Sausage & Herb
Sausage tossed with fresh breadcrumbs & herbs
\$30 per ½ pan (serves 12) or \$60 per full pan (serves 24)

Sides

Green Beans
Tossed with toasted almonds
\$8.95 per lb

Grilled Asparagus
Tossed with shallots
\$10.00 per lb

Potatoes

Yukon Mashed Potatoes
\$30 per ½ pan (serves 12) or \$60 per full pan (serves 24)

Apple & Sweet Potato Mash
With butter & cream

Sauces

Our Famous Herb Gravy
\$9.00 per quart

Cranberry Orange Sauce
\$5.00 per pint

All orders must be placed on or before Sunday, November 20th and must be picked up by Wednesday November 23rd between 9am and 6pm.

ORDER FORM IS ON REVERSE.