

# 2024 Thanksgiving Menu

Please place Thanksgiving Orders by Wednesday, November 20



## Entrees

### Traditional Roast Turkey

Whole Turkeys include large Traditional Herbed Stuffing and 1-quart Home-Made Gravy

Small 10-12 lbs. (serves 6-8):	_____ \$ 85.00 raw	OR	_____ \$110 cooked
Medium 14-16 lbs. (serves 10-14):	_____ \$150.00 raw	OR	_____ \$180 cooked
Large 22-24 lbs. (serves 16-20):	_____ \$190.00 raw	OR	_____ \$230 cooked

Roast Breast of Turkey \_\_\_\_\_ pounds @ \$21.00/pound

Individual Turkey Dinner \_\_\_\_\_ @ \$24.00 each

(Sliced Roast Turkey, Gravy, Mashed Potatoes, Traditional Stuffing, Roasted Vegetables & Cranberry Sauce)

## Accompaniments

Small Serves 6    Large Serves 10-12

All Stuffing flavors available Gluten Free for additional charge of \$8/small or \$12 large. One large traditional herb stuffing and 1 quart gravy are included with each whole turkey – please indicate only additional amounts needed)

Traditional Herbed Stuffing	_____ \$22.00	_____ \$36.00
Cornbread & Sausage Stuffing	_____ \$24.00	_____ \$40.00
Apricot Pecan Stuffing (Vegan)	_____ \$26.00	_____ \$42.00
Traditional Mashed Potatoes	_____ \$24.00	_____ \$40.00
Classic Sweet Potato Casserole with Toasted Marshmallows	_____ \$26.00	_____ \$42.00
Southwest Sweet Potato Sticks	_____ \$26.00	_____ \$42.00
Three Cheese Macaroni Crumb Topping	_____ \$30.00	_____ \$48.00
Haricots Verts with Herbed Butter	_____ \$30.00	_____ \$48.00
Garlicky Brussels Sprouts	_____ \$30.00	_____ \$48.00
Medley of Roasted Vegetables	_____ \$30.00	_____ \$48.00
Brussels Sprouts, Carrots, Winter Squash, Onions, etc.		
Fruited Wild Rice Pilaf	_____ \$26.00	_____ \$42.00
A blend of wild and traditional rices with dried cranberries, orange & pecans		
Corn Pudding	_____ \$22.00	_____ \$36.00
A rich, savory cornbread casserole with whole kernel corn		
Traditional Home-Made Gravy	_____ \$16.00 per quart	
Home Made Cranberry Sauce	_____ \$16.00 per pint	
Cranberry and Orange Relish	_____ \$16.00 per pint	
Creamed Spinach (1 Quart will serve 4 – 5 people)	_____ \$24.00 per quart	
Classic Fresh Fruit Salad	_____ \$21.00 per quart	
Fluffy Cheddar Herb Biscuits	_____ \$18.00 per dozen	
Home Made Pumpkin Bread	_____ \$21.00 (9 x 5" loaf)	

## Soups:

1 Quart will serve 3-4 people

Butternut Squash and Apple Soup (vegan)	_____ \$18.00 per quart
Porcini Mushroom Soup (vegan)	_____ \$24.00 per quart

## Salads:

Salad of Baby Greens	_____ \$8.00 per serving
With Roasted Pears, Crumbled Gorgonzola and Toasted Walnuts with Balsamic Vinaigrette	
Super Salad	_____ \$8.00 per serving
Kale, cabbage & shaved carrots with blueberries, dried cranberries, golden raisins, sunflower seeds and pumpkin seeds tossed with white balsamic vinaigrette	

Prices are for food sold in bulk in disposable containers. Plating is available for additional \$10.00 per platter.  
 Special orders for Wednesday, November 27 or Thursday, November 28 are subject to \$5 surcharge.  
 Advanced payment required. 72-hour notice required for cancellation.

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## Finger Hors d'oeuvres:

- Maryland Crab Cakes with Spicy Remoulade \_\_\_\_\_ \$43.00 per dz.
- Mini Potato Latkes with Home Made Applesauce \_\_\_\_\_ \$32.00 per dz.
- Jumbo Shrimp Cocktail chilled 16/20 shrimp with spicy tomato sauce \_\_\_\_\_ \$36.00 per dz.
- Artichoke-Spinach Stuffed Mushrooms \_\_\_\_\_ \$41.50 per dz.

## Hors d'oeuvres Arrangements:

- Specialty Cheese Platter \_\_\_\_\_ \$140.00 (serves 10)  
A selection cheeses accompanied by fresh & dried fruit and crackers. Select up to 5: \_\_\_\_\_ Manchego, \_\_\_\_\_ Brie, \_\_\_\_\_ Aged Gouda, \_\_\_\_\_ Port Salut, \_\_\_\_\_ Herbed Chevre, \_\_\_\_\_ Gorgonzola, \_\_\_\_\_ Aged Cheddar, \_\_\_\_\_ Gruyere
- Crudités Basket with Savory Dips \_\_\_\_\_ \$65.00 (serves 10)  
Select 2: \_\_\_\_\_ ranch, \_\_\_\_\_ creamy dill, \_\_\_\_\_ hummus, \_\_\_\_\_ pesto

## Fabulous Finales

- All American Apple Pie (double crust) \_\_\_\_\_ \$28.00
- Pumpkin Pie \_\_\_\_\_ \$23.00
- Pecan Pie \_\_\_\_\_ \$32.00
- Norwegian Apple Cake \_\_\_\_\_ \$40.00 (9-inch round)
- Pumpkin Cheesecake \_\_\_\_\_ \$45.00 (9-inch round)
- Flourless Chocolate Cake \_\_\_\_\_ \$38.00 (9-inch round)
- House Made Chocolate Lava Cake \_\_\_\_\_ \$8.00 each
- Pumpkin Mousse in Marbled Chocolate Cup \_\_\_\_\_ \$8.00 each
- Finger Sweet Assortment \_\_\_\_\_ \$8.00 per person  
Home style cookies, pecan puffs, seasonal cutouts, lemon bars, cappuccino bars, mini cream puffs, etc.
- New England Bread Pudding with Caramel Sauce \_\_\_\_\_ Small \$30.00 (serves 6)  
\_\_\_\_\_ Large \$55.00 (serves 10-12)

## Delivery

Limited Availability: Wed 10-4:00 / Thurs 10-12:00  
Oxford: \$20 /New Milford: \$30  
Surrounding Towns: \$45  
(Sherman, Bridgewater, Roxbury, Washington)  
Westchester County / Hartford: \$80

## Staff

Limited Staff Available  
5-hour minimum ~ food order required  
Waiters & Bartenders: \$80.00 per hour  
Chefs: \$100 per hour

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Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: (to confirm order) \_\_\_\_\_

\_\_\_\_\_ Wednesday, November 27 or \_\_\_\_\_ Thursday, November 28 Time: \_\_\_\_\_

\_\_\_\_\_ Pick-up or \_\_\_\_\_ Delivery Address: \_\_\_\_\_

Credit Card#/expiry/security code: \_\_\_\_\_

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Pickups will take place at our new space at 7 Juliano Drive, Oxford

Pickup Hours: Wednesday, Nov. 27 12:00-6:00 ~ Thursday, Nov. 28 10:00-12:00