

2025 Thanksgiving Menu

Please place Thanksgiving Orders by Wednesday, November 19



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 ___ @ \$25.00 each

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

Mushroom Wellington ___ \$18 (Individual) OR ___ \$95 (serves 6-8)

(Golden puff pastry stuffed with mushrooms, caramelized onions and fresh thyme - Vegetarian)

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	___ \$23.00	___ \$38.00
Cornbread & Sausage Stuffing	___ \$25.00	___ \$44.00
Apricot Pecan Stuffing (Vegan)	___ \$27.50	___ \$44.00
Traditional Mashed Potatoes	___ \$25.00	___ \$42.00
Classic Sweet Potato Casserole with Toasted Marshmallows	___ \$27.50	___ \$44.00
Southwest Sweet Potato Sticks	___ \$27.50	___ \$44.00
Three Cheese Mac & Cheese with Crumb Topping	___ \$31.50	___ \$50.50
Haricots Verts with Herbed Butter	___ \$31.50	___ \$50.50
Garlicky Brussels Sprouts	___ \$31.50	___ \$50.50
Medley of Roasted Vegetables	___ \$31.50	___ \$50.50
Brussels Sprouts, Carrots, Winter Squash, Onions, etc.		
Fruited Wild Rice Pilaf	___ \$27.50	___ \$44.00
A blend of wild and traditional rices with dried cranberries, orange & pecans		
Corn Pudding	___ \$23.00	___ \$38.00
A rich, savory cornbread casserole with whole kernel corn		
Traditional Home-Made Gravy	___ \$17.00 per quart	
Home Made Cranberry Sauce	___ \$17.00 per pint	
Cranberry and Orange Relish	___ \$16.00 per pint	
Creamed Spinach (1 Quart will serve 4 – 5 people)	___ \$25.00 per quart	
Classic Fresh Fruit Salad	___ \$22.00 per quart	
Fluffy Cheddar Herb Biscuits	___ \$19.00 per dozen	
Home Made Pumpkin Bread	___ \$22.00 (9 x 5" loaf)	

Soups:

1 Quart will serve 3-4 people

Butternut Squash and Apple Soup (vegan)	___ \$19.00 per quart
Porcini Mushroom Soup (vegan)	___ \$25.00 per quart

Salads:

Salad of Baby Greens	___ \$8.50 per serving
With Roasted Pears, Crumbled Gorgonzola and Toasted Walnuts with Balsamic Vinaigrette	
Super Salad	___ \$8.50 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 26 or Thursday, November 27 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 _____ \$45.00 per dz.
- Mini Potato Latkes with Home Made Applesauce _____ \$36.00 per dz.
- Jumbo Shrimp Cocktail chilled 16/20 shrimp with spicy tomato sauce _____ \$38.00 per dz.
- Artichoke-Spinach Stuffed Mushrooms _____ \$41.50 per dz.

Hors d'oeuvres Arrangements:

- Specialty Cheese Platter _____ \$150.00 (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 _____ \$68.00 (serves 10)
Select 2: _____ ranch, _____ creamy dill, _____ hummus, _____ pesto

Fabulous Finales

- All American Apple Pie (double crust) _____ \$29.50
- Pumpkin Pie _____ \$24.00
- Pecan Pie _____ \$34.00
- Norwegian Apple Cake _____ \$42.00 (9-inch round)
- Pumpkin Cheesecake _____ \$47.50 (9-inch round)
- Flourless Chocolate Cake _____ \$40.00 (9-inch round)
- House Made Chocolate Lava Cake _____ \$8.50 each
- Finger Sweet Assortment _____ \$8.50 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 \$31.50 (serves 6)
_____ Large \$58.00 (serves 10-12)

Delivery

- Limited Availability: Wed 10-4:00 / Thurs 10-12:00
- Oxford: \$20
- New Milford, Roxbury, Bridgewater, Washington: \$50
- Kent, Sherman, Litchfield: \$80
- Westchester County / Hartford: \$100

Staff

- Limited Staff Available
- 5-hour minimum ~ food order required
- Waiters & Bartenders: \$90-100.00 per hour
- Chefs: \$110 per hour

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Name: _____ Phone: _____

Email: (to confirm order) _____

_____ Wednesday, November 26 or _____ Thursday, November 27 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. 26 12:00-6:00 or Thursday, Nov. 27 10:00-12:00