

## Thanksgiving Menu 2013

### Soups

**\$15.00/ quart (serves 4 people)**

Wild Mushroom Soup  
Cauliflower Soup with Crispy Kale

### Side Dishes

Sweet Potato Casserole with Pecan Topping **\$35.00 1/9 x 13 pan (serves 10)**  
Roasted Brussels Sprouts with Caramelized Onions and Pistachios **\$20.00 1/9 x 13 pan (serves 7-8 people)**  
Mash Potatoes or Herb Roasted Potatoes \$18.00 1/9 x 13 pan (serves 7-8 people)  
Kale Salad with Shallots and Preserved Lemon \$16.00 / quart (serves 4 people)  
Roasted Root Vegetables with Thyme and Rosemary \$22.00 1/9 x 13 pan (serves 7-8 people)

### Breads

**\$26.00/ dozen**

Sweet Potato Biscuits  
Pumpkin Bread with Olive Oil and Pumpkin Seeds  
Challah Rolls

### Cranberry Sauce

**\$18.00/ quart (serves 6-7 people)**

Cranberry Chutney with Apples, Oranges and Dried Fruit  
Traditional with Cranberries and Sugar

### Stuffing

**\$38.00 / 1 9 x 13 pan (serves 10 people)**

Traditional Bread Stuffing with Herbs and Mirepoix  
Wild Rice Stuffing with Dried Cherries and Herbs

### Turkey

Prepped and Ready; **Uncooked**

**Cost per Pound of Bird with a \$10.00 charge for pan and preparation, along with cooking instructions** Brined, with Mire Poix (carrots, onions, celery) Herbed Butter for under skin and Lemons and Apple for Cavity

### Desserts

Apple Breton (like an apple cake) **\$26.00/ cake (serves 8-10)**  
Cookie Platter (pecan bars, chocolate cookies and ginger snaps) **\$32.00 / 2 dozen**  
Spiced Cake with Cider Glaze **\$26.00 /cake (serves 8-10)**  
Pumpkin Pie **\$26.00/ pie (serves 8-10)**

**Delivery Rate of \$45.00 and NY State/Connecticut Sales Tax will also be added to the bill. Deliveries will be made no later than 7:00 pm on Wednesday, November 27.**