



THANKSGIVING CATERING MENU-2021

PLEASE ORDER BY Nov. 15th!

APPETIZERS

- **Artichoke Fritters** Minimum order is 24 pieces, \$42.00 (they freeze perfectly!)
 - **Lemon-Caper Aioli** recommended for Fritter dipping sauce, \$6.99
 - **Shrimp Cocktail**-with 8-oz. Zesty Cocktail Sauce & lemon wedges. 1-LB. contains approximately 20 to 25 large shrimp. \$30.00

DINNER

- **Petite Amish Whole Roasted Turkey** Herbs, salt & pepper
8 to 12 pounds each (larger sizes available on request) \$13.99 per pound-COOKED
- OR**
- **Oven-Ready for you to cook fresh.** Cleaned & seasoned with
 - herbs, salt & pepper \$12.99 per pound
 - **Boneless Roasted Turkey Breast, Sage & Herb Crust**
weights vary from 7.5-9 lbs. \$125.00 each
 - **Whole side of Roasted Salmon-** Your choice of Simply Seasoned or Pesto-Panko Crust, \$135.00 Weighs approximately 3.5 to 4.5 pounds, serves 6-8

SIDE DISHES

The following are priced by the "half-pan" which serves 8 to 12 guests

- Roasted Maple Sweet Potato Cubes topped with Spiced, Candied Pecans \$66.00
 - Mashed Yukon Gold Potatoes with Butter & Cream \$62.00
 - Turkey Gravy \$9.99 per pound/pint
 - Farmhouse stuffing with Sage, Celery, Onion, & Pork sausage -\$68.00
 - Green Beans Amandine \$58.00
 - Honey-butter Glazed Carrots with Parsley \$65.00
 - Gingered Cranberry Sauce \$8.99 per pound/pint

THE ABOVE ITEMS ARE AVAILABLE IN 2-POUND CONTAINERS

DESSERTS

- Sticky Toffee Pudding \$8.50 each
- Orange Madelaines, pack of 6 \$7.99