Thanksgiving Dinner

SMALL | SERVES 8 | $300
LARGE | SERVES 12 | $450

INCLUDES:

Autumn Salad
baby spinach, dried cranberries, candied pecans, granny smith apple, roasted butternut squash, goat cheese, cider vinaigrette
Warm Dinner Rolls & Corn Bread honey butter
Cranberry-Orange Chutney
Roasted Turkey breasts, legs & thighs
Pan Gravy
Apple-Brioche Stuffing
Roasted Butternut Squash baby kale
Haricot Verts toasted almonds
Yukon Mashed Potatoes fresh herbs, romano cheese
Apple Pie spiced whipped cream
Pumpkin Pie spiced whipped cream

DINNER ADDITIONS:

CLASSICS:

Roasted Turkey Breast
serves 10 | $80
Corn Bread honey butter
serves 10 | $25
Pan Gravy
serves 10 | $20
Cranberry-Orange Chutney
serves 10 | $15

SIDES:

Apple-Brioche Stuffing
serves 10 | $40
Yukon Mashed Potatoes fresh herbs, romano cheese
serves 10 | $35
Mashed Sweet Potatoes
serves 10 | $35
Twice Baked Potatoes three cheese blend, fresh chives
serves 10 | $30
Mac & Cheese four cheese blend, herbs, breadcrumbs
serves 10 | $55

VEGETABLES:

Fuji Apple-Butternut Squash Bisque
serves 10 | $30

Shaved Brussels Sprout Salad parmesan, pistachios
serves 10 | $30

Autumn Salad
baby spinach, dried cranberries, candied pecans, granny smith apple, roasted butternut squash, goat cheese, cider vinaigrette
serves 10 | $30

Classic Green Bean Casserole
serves 10 | $30

Haricot Verts toasted almonds
serves 10 | $30

Roasted Butternut Squash baby kale
serves 10 | $30

Glazed Carrots
serves 10 | $30

DESSERTS:

Apple Pie brown sugar whipped cream
serves 10 | $45

Pumpkin Pie cinnamon-spiced whipped cream
serves 10 | $45

Assorted Cookies & Brownies
serves 10 | $30

Late Night 'Leftover' Sandwiches

Á LA CARTE ADDITIONS:

Gobbler Sandwich Platter fresh roasted turkey, apple-brioche stuffing, pan gravy, cranberry orange chutney, sourdough
serves 10 | $60
Based on two petite sandwiches per person

Hot Hors d' Oeuvres

PRICED PER 12 PIECES

OPTIONS:

Pear & Bleu Cheese Phyllo Star port reduction | $22

Phyllo-Wrapped Asparagus smoked tomato, parmesan | $22

Risotto Fritter san marzano tomato sauce | $21

Spinach & Feta-Stuffed Mushroom balsamic glaze | $30

Truffle Mac & Cheese Fritter | $24

Parmesan & Herb-Crusted Chicken meyer lemon aioli | $33

Miniature Beef Bourguignon garlic sour cream | $33

Short Rib Quesadilla cilantro-lime slaw, mango salsa | $33

Lamb Meatball pomegranate glaze, feta crema | $33

Vegetable Spring Roll sweet chili sauce | $30

Coconut Shrimp orange-ginger marmalade | $30

Jonah Crab Cake citrus rémoulade | $33

Scallop Wrapped in Applewood-Smoked Bacon maple drizzle | $33

Mini Loaded Potato Bite jalapeño, cheddar, bacon, sour cream, scallion | $24

Cold Hors d' Oeuvres

OPTIONS:

Shrimp Cocktail grapefruit-infused cocktail sauce
priced per 12 pieces | $33

Vegetable Fresh Roll thai peanut sauce
priced per 12 pieces | $30

Mini BLT Bite cherry tomato, applewood-smoked bacon, green leaf lettuce, toasted brioche crumb, lemon aioli
priced per 12 pieces | $22

Crudité Cups carrot, celery, english cucumber, rainbow bell pepper, green goddess dip
individually priced | $3 each

Hot & Cold Dip Trays

SERVES 10 | $50 EACH

OPTIONS:

Buffalo Chicken tricolor tortilla chips

Chilled Spinach & Artichoke pita chips

Crab Rangoon wonton crisps

Creamy Corn & Jalapeño spiced flatbread

Baked Feta with Romesco & Olive Tapenade crisp lavash bread

Warm Caramelized Onion house-fried potato chips

Chilled Cucumber-Dill Tzatziki pita chips

Next Day Brunch

$13 PER PERSON

INCLUDES:

Assorted Mini Breakfast Pastries scones, muffins, bagels, cinnamon butter, whipped veggie cream cheese

Individual Fruit Cups seasonal selection

Iced Coffee sweetener, cream, almond milk, ice

Á LA CARTE ADDITIONS:

Individual Yogurt Parfaits vanilla yogurt, fruit preserves, granola

individually priced | $3.75 each

Frittata broccoli, roasted red pepper, choice of cheddar or feta
serves 10 | $25

Applewood Smoked Bacon

serves 10 | $27

Maple Sausage

serves 10 | $33

Smoked Salmon Display chopped egg, caper, onion, dill, lemon, whipped cream cheese, mini bagels
serves 10 | $130

Beverages

WINE:

TWO (2) BOTTLES MAXIMUM, PER ORDER

Pinot Grigio Chloe | Valdadige D.O.C., Italy
$36 per bottle

Rosé Chloe | Sonoma, CA
$36 per bottle

Chardonnay Chloe | Sonoma, CA
$36 per bottle

Pinot Noir Chloe | Monterey County, CA
$36 per bottle

Red Blend The Dreaming Tree "Crush" | North Coast, CA
$36 per bottle

COCKTAILS:

Fall Sangria red wine, fall fruits, spices
64 oz | $65

Blood Orange Margarita reposado tequila, orange liqueur, blood orange puree, lime juice, lemon juice
64 oz | $65

NON-ALCOHOLIC:

Spiced Apple Cider cinnamon, nutmeg, clove, allspice, orange, apple slices, fresh cranberries, cinnamon sticks
64 oz | $25