



Thanksgiving Meal Offerings

BREAKFAST

- Quiche
 - Lorraine (bacon, onion, Swiss), Florentine (spinach, mushroom, feta) 12" pie \$30
- Danishes
 - 3 pumpkin cream cheese, 3 raspberry 5"x5" pastries. \$30
- Monkey Bread
 - Pull-apart dough bites baked in buttery brown sugar and cinnamon glaze \$18

APPETIZERS

- Charcuterie
 - Assorted meats, cheeses & crackers (10 to 12 people) \$100
- Baked Spinach & Artichoke Dip
 - 32 oz (approx 10 servings) \$25
- Bacon Stuffed Mushrooms
 - Smokey bacon with creamy parmesan filling baked in tender mushroom caps 20 pieces \$60

SIDE DISHES

- Mashed Potatoes \$6 p/lb *
- Sweet Potato Casserole \$8 p/lb **
- Stuffing \$6 p/lb
- Green Bean Casserole \$6 p/lb
- Mac & Cheese \$8 p/lb

MAIN COURSE

- Roasted Hand-Carved Turkey
 - Light & dark meat \$16 p/lb*
- Glazed Spiral Ham \$14 p/lb*
- Stuffed Acorn Squash
 - Stuffed with vegetarian stuffing & cheddar cheese ½ squash \$10

SAUCES & EXTRAS

- Turkey Gravy 16oz \$10 *
- Cranberry Sauce 16oz \$10 *
- Bakery Rolls \$8 per dozen

DESSERTS

- Holiday Cheesecake Sampler
 - 9" graham cracker crust with a mix of traditional, pumpkin, and chocolate ganache cheesecake slices \$30
- Freshly Baked Pies
 - Pumpkin, chocolate pecan**, cherry, or apple 12" pie \$30
- Cookie Box
 - 24 assorted cookies \$18
- Dessert Bar Box
 - 24 assorted dessert bar bites \$28

 Order by Saturday, November 22 for pick-up on Wednesday, November 26th

 Meals will be picked up cold with instructions for reheating

*Gluten Free

**Contains nuts