

# 2013 Thanksgiving Menu



## Entrees

Traditional Roast Turkey – We use Bell & Evans All Natural & Antibiotic Free Turkeys

Small 10-12 lbs (serves 6-8): \$70.00 raw/ \$95.00 cooked (please circle preference)

Medium 14-16 lbs (serves 10-14): \$130.00 raw/ \$155 cooked (please circle preference)

Large 22-24 lbs serves (16-20): \$170.00 raw/ \$205 cooked (please circle preference)

Roast Breast of Turkey \$14.00/lb (please circle: sliced or unsliced)

Slow Braised Beef Brisket & Gravy \$ 18.00/lb

Vegan Stuffed Pumpkin personal \$15.00 small (serves 2-3) \$30

With roasted root vegetables, chanterelle mushrooms & fennel

Three Cheese Macaroni with Crumb Topping (serves 8-10) \$35.00

## Accompaniments

Traditional Herbed Stuffing (included with above turkeys)

Cornbread & Sausage Stuffing

Apricot Pecan Stuffing (Vegan)

Traditional Mashed Potatoes

Roasted Sweet Potatoes with Cinnamon Pecan Cranberry Crunch

Classic Sweet Potato Casserole with Toasted Marshmallows

Haricots Verts with Herbed Butter

Garlicky Brussels Sprouts

Medley of Roasted Vegetables

Brussels Sprouts, Carrots, Winter Squash, Onions, etc.

Traditional Home Made Gravy

Home Made Cranberry Sauce

Cranberry and Orange Relish

Creamed Spinach (1 Quart will serve 4 – 5 people)

Fluffy Cheddar Herb Biscuits

Small Serves 6 Large Serves 10-12

18.00 33.00

20.00 33.00

22.00 38.00

20.00 30.00

20.00 35.00

22.00 40.00

25.00 40.00

25.00 40.00

25.00 45.00

12.00 per Qt.

12.00 per Pt.

12.00 per Pt.

20.00 per Qt.

15.00 per dz.

Prices are for food sold in bulk in disposable containers.

Plating is available for additional \$10.00 per platter.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Day & Date Needed: \_\_\_\_\_ Time: \_\_\_\_\_

Circle one:

Pick up/ Delivery - Address: \_\_\_\_\_

Special Notes: \_\_\_\_\_

Please place Thanksgiving Orders by Thursday, November 21

Holiday Hours: Wednesday, Nov. 27 9:00-4:00 ~ Thursday, Nov. 28 10:00-12:00

Friday, November 28-Sunday, December 1: Open by Appointment

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## Finger Hors d'oeuvres:

Pumpkin & Chevre Tartlets with Roasted Pear Relish & Nutmeg Aioli	22.00 per dz
Crispy Corn Fritters with Roasted Tomato Salsa	24.00 per dz.
Maple Roasted Sea Scallops Wrapped in Bacon	32.00 per dz.
Maryland Crab Cakes with Spicy Remoulade	32.00 per dz.
Potato Latkes with Home Made Applesauce	32.00 per dz.
Jumbo Shrimp Cocktail chilled 16/20 shrimp with spicy tomato sauce	32.00 per dz.
Artichoke-Spinach Stuffed Mushrooms	22.00 per dz.

## Hors d'oeuvres Arrangements:

Specialty Cheese Platter	90.00 serves 10-12 guests
A selection of fine imported & artisan cheeses accompanied by fresh & dried fruit and crackers	
Crudités Basket with Savory Dips	40.00 serves 10-15 guests
Circle 2: ranch, creamy dill, hummus, pesto	

## Soups:

1 Quart will serve 3-4 people	
Butternut Squash and Apple Soup (vegetarian)	12.00 per quart
Porcini Mushroom Soup (vegan)	18.00 per quart

## Salads:

Salad of Baby Greens	5.00 per serving
With Roasted Pears, Crumbled Gorgonzola and Toasted Walnuts with Balsamic Vinaigrette	
Autumn Farmer's Market Salad	5.00 per serving
Roasted squash, walnuts & pomegranate seeds over Arugula with citrus-pomegranate dressing	

## Fabulous Finales

Mile High Apple Pie (double crust)	20.00
Indian Apple Pie (with molasses & cornmeal streusel)	22.00
Pumpkin Pie	18.00
Pecan Pie	28.00
New England Bread Pudding with Caramel Sauce	45.00 (serves 10-12)
Finger Sweet Assortment	4.00 per person
Home style cookies, pecan puffs, seasonal cutouts, lemon bars, cappuccino bars, mini cream puffs, etc.	

## Friday's Breakfast

Deep Dish Frittata	40.00 (serves 12-16)
Ham & Swiss or Roasted Vegetable & Goat Cheese (circle one)	
Citrus Salad with Gingered Greek Yogurt	6.00 per person
Oranges, grapefruit & dried cranberries with honey & cinnamon accompanied by Greek yogurt spiked with crystallized ginger	
Executive Cuisine's Home Made Granola	5.00 per pint
Classic Fresh Fruit Salad	14.00 per quart

## Delivery (not available Thanksgiving Day)

Within New Milford	\$20.00
Surrounding Towns	\$45.00
(Sherman, Bridgewater, Roxbury, Washington)	
Westchester County:	\$70 / Hartford: \$80

## Staff

Limited Staff Available
5 hour minimum ~ food order required
Waiters & Bartenders: \$55.00 per hour
Chefs: \$65.00- 75.00 per hour

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