

2012 Thanksgiving Menu



Entrees

Traditional Roast Turkey (Includes traditional herb stuffing and gravy)		
Small 12-14 lbs (serves 6-8):	\$ 60.00	(please circle: raw or cooked)
Medium 16-18 lbs (serves 10-14):	\$100.00	(please circle: raw or cooked)
Large 22-24 lbs serves (16-20):	\$140.00	(please circle: raw or cooked)
Roast Breast of Turkey & Gravy	\$ 7.50/lb	(please circle: sliced or unsliced)
Slow Braised Beef Brisket & Gravy	\$ 9.00/lb	
Vegan Stuffed Pumpkin	personal \$12.00	small (serves 2-3) \$24
With roasted root vegetables, chanterelle mushrooms & fennel		
Three Cheese Macaroni with Crumb Topping (serves 8-10)	\$35.00	

Accompaniments

	<u>Small</u> Serves 6	<u>Large</u> Serves 10-12
Traditional Herbed Stuffing (included with above turkeys)	15.00	25.00
Cornbread & Sausage Stuffing	16.50	30.00
Apricot Pecan Stuffing (Vegan)	16.50	30.00
Traditional Mashed Potatoes	18.00	32.00
Whipped Sweet Potatoes	18.00	32.00
Southwest Sweet Potato Sticks	18.00	32.00
Roasted Sweet Potatoes with Cinnamon Pecan Cranberry Crunch	19.00	35.00
Classic Sweet Potato Casserole with Toasted Marshmallows	18.00	32.00
Haricots Verts with Herbed Butter	19.00	35.00
Garlicky Brussels Sprouts	20.00	38.00
Medley of Roasted Vegetables	20.00	38.00
Brussels Sprouts, Carrots, Winter Squash, Onions, etc.		
Traditional Home Made Gravy	10.00 per Qt.	
Home Made Cranberry Sauce	10.00 per Pt.	
Cranberry and Orange Relish	10.00 per Pt.	
Creamed Spinach (1 Quart will serve 4 – 5 people)	15.00 per Qt.	
Fluffy Cheddar Herb Biscuits	15.00 per dz.	

Prices are for food sold in bulk in disposable containers.
Plating is available for additional \$5.00 per platter.

Name: _____ Phone: _____

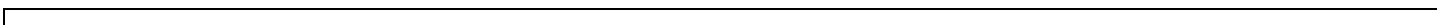
Day & Date Needed: _____ Time: _____

Circle one:

Pick up/ Delivery - Address: _____

Special Notes: _____

Please place Thanksgiving Orders by Thursday, November 15
 Holiday Hours: Wednesday, Nov. 21 9:00-4:00 ~ Thursday, Nov. 22 10:00-12:00
 Friday-Sunday, Nov. 25-27: Open by Appointment



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Finger Hors d'oeuvres:

Pumpkin & Chevre Tartlets with Roasted Pear Relish & Nutmeg Aioli	18.00 per dz	Where taste is everything.
Crispy Corn Fritters with Roasted Tomato Salsa	18.00 per dz.	
Maple Roasted Sea Scallops Wrapped in Bacon	24.00 per dz.	
Maryland Crab Cakes with Spicy Remoulade	24.00 per dz.	
Potato Latkes with Home Made Applesauce	24.00 per dz.	
Jumbo Shrimp Cocktail chilled 16/20 shrimp with spicy tomato sauce	24.00 per dz.	
Artichoke-Spinach Stuffed Mushrooms	18.00 per dz.	

Hors d'oeuvres Arrangements:

Specialty Cheese Platter	70.00 serves 10-12 guests
A selection of fine imported & artisan cheeses accompanied by fresh & dried fruit and crackers	
Crudités Basket with Savory Dips	35.00 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)	9.75 per quart
Porcini Mushroom Soup (vegan)	15.00 per quart

Salads:

Salad of Baby Greens	4.50 per serving
With Roasted Pears, Crumbled Gorgonzola and Toasted Walnuts with Balsamic Vinaigrette	
Autumn Farmer's Market Salad	4.50 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)	18.00
Pumpkin Pie	18.00
Pecan Pie	25.00
New England Bread Pudding with Caramel Sauce	32.00 (serves 10-12)
Individual Baked Apple Dumpling (when a whole pie is too much)	4.00 each
Finger Sweet Assortment	3.50 per person
Home style cookies, pecan puffs, seasonal cutouts, lemon bars, cappuccino bars, mini cream puffs, etc.	

Friday's Breakfast

Deep Dish Frittata	35.00 (serves 12-16)
Ham & Swiss or Roasted Vegetable & Goat Cheese (circle one)	
Citrus Salad with Gingered Greek Yogurt	4.50 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	\$15.00
Surrounding Towns	\$25.00
(Sherman, Bridgewater, Roxbury, Washington)	
Westchester County:	\$60 / Hartford: \$65

Staff

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

Prices are for food sold in bulk in disposable containers.
Plating is available for additional \$5.00 per platter.