Thanksgiving Menu Starters

Baked Brie

Plain, Apricot or Roasted Garlic

Shrimp Cocktail Platter

Crudité Platter with Choice of Dip

Assorted Cheese Platter

Italian Antipasto Platter
Prosciutto Di Parma, Sopressata, Pepperoni, Salami, Provolone, Marinated Bocconcini Mozzarella,
Roasted Red Peppers, Marinated Artichoke Hearts, and Olives

Charcuterie Platter

Prosciutto Jambon, Dry Saucisson, Madrange French Ham, Henri Huttin Brie Cornichons, Green French Olives, and choice of Pâté

Salads

Gourmet Mixed Greens

Fresh cut carrots, cucumber, red onion, Holland peppers, and grape tomatoes with Balsamic Dressing

Mesclun

Dried Cranberries, toasted walnuts, red onion, and grape tomatoes w/Raspberry Vinaigrette Dressing

Gravy & Sauces

Homemade Turkey Gravy Homemade Cranberry Sauce Homemade Cranberry Jelly Homemade Fresh Apple Sauce

Thanksgiving Menu

Side Dishes

Sausage and Chestnut Stuffing

Mashed Potatoes

Roasted Brussel Sprouts

Roasted Autumn Vegetables

Corn Bread & Wild Rice Stuffing with Dried Cranberries

Sweet Potato Purée

Garlic Mashed Potatoes

Roasted Butternut Squash

Baked Macaroni and Cheese

Herb Roasted Baby Red Potatoes

Grilled Asparagus

Candied Yams

Potatoes Au Gratin

Traditional Mushroom Stuffing

Green Beans with Roasted Shallots and Sliced Almonds

Oven Ready Entrees

Turkey or Turkey Breast

Uncooked and Perfectly Seasoned with Butter, Fresh Herbs & Spices Complete with Homemade Turkey Stock, Roasting Pan, and Easy Cooking Instructions

Cooked Entrees

Herb Roasted Fresh All-Natural Boneless Turkey Breast
Roasted Beef Tenderloin
Sweet Glazed Spiral Sliced Ham

Desserts

Fresh Fruit Platter or Fruit Salad

Assorted Homemade Pies

Apple Crumb, Blueberry, Cherry, Pecan, and Pumpkin