

# Thanksgiving Menu

## TRADITIONAL DINNER

- Classic Roast Turkey GF
- Cornbread Stuffing
- Mashed Potatoes V, GF
- Roasted Broccoli with Parmesan & Sunflower Seeds V, GF
- Brown Sugar Sweet Potatoes V, GF
- Orange-Scented Cranberry Sauce VV, GF
- Giblet Turkey Gravy GF
- Pumpkin or Apple Pie with Whipped Cream V

Serves 6-8 people

\$240

## PLANT-BASED DINNER

- Wild Rice Custard-Stuffed Hubbard Squash VV, GF
- Cornbread Stuffing VV
- Mashed Potatoes VV, GF
- Roasted Broccoli with Sunflower Seeds VV, GF
- Brown Sugar Sweet Potatoes VV, GF
- Orange-Scented Cranberry Sauce VV, GF
- Mushroom Gravy VV, GF
- Pumpkin or Apple Pie with Non-Dairy Whipped Cream VV

Serves 6-8 people

\$240

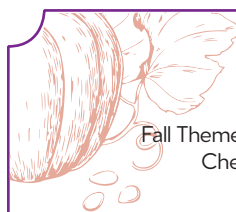
\*Delivery & Taxes not included

Additional portions available upon request

Wooden Board upgrade available upon request



Roasted Broccoli with  
Parmesan & Sunflower  
Seeds  
Mashed Potatoes  
Wild Rice Custard  
Stuffed Hubbard Squash



## Add Ons

Fall Themed House-Made Pickled Vegetable,  
Cheese, & Charcuterie Tray \$60  
Serves 6-8 people

Cornbread Stuffing \$41  
Serves 8-10 people

Mashed Potatoes \$41  
Serves 8-10 people

Roasted Broccoli with Parmesan & Sunflower Seeds \$43  
Serves 8-10 people

Brown Sugar Sweet Potatoes \$41  
Serves 8-10 people

Mac & Cheese \$48  
Serves 8-10 people

Orange-Scented Cranberry Sauce \$16  
Sold per quart

Giblet Turkey Gravy \$17  
Sold per quart

Pumpkin or Apple Pie with Whipped Cream \$33  
Serves 8 people



V - Vegetarian, VV - Vegan, GF - Gluten Free