



# Thanksgiving Menu

## TRADITIONAL DINNER

- Classic Roast Turkey GF
- Cornbread Stuffing
- Mashed Potatoes V, GF
- Garlic Greens VV, 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

\$310

## PLANT-BASED DINNER

- Smoked Carrot & Forbidden Rice Stuffed Acorn Squash VV, GF
- Cornbread Stuffing VV
- Mashed Potatoes VV, GF
- Garlic Greens 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

\$310

\*Delivery & Taxes not included

Additional portions available upon request

Wooden Board upgrade available upon request



Roasted Broccoli with  
Parmesan & Sunflower  
Seeds  
Mashed Potatoes  
Smoked Carrot & Forbidden  
Rice Stuffed Acorn Squash



## Add Ons

- Fall Themed House-Made Pickled Vegetable, Cheese, & Charcuterie Tray \$68  
Serves 6-8 people
- Cornbread Stuffing VV \$49  
Serves 8-10 people
- Mashed Potatoes V, GF \$49  
Serves 8-10 people
- Garlic Greens VV, GF \$49  
Serves 8-10 people
- Roasted Broccoli with Parmesan & Sunflower Seeds V, GF \$49  
Serves 8-10 people
- Brown Sugar Sweet Potatoes V, GF \$49  
Serves 8-10 people
- Mac & Cheese V \$59  
Serves 8-10 people
- Orange-Scented Cranberry Sauce VV, GF \$19  
Sold per quart
- Giblet Turkey Gravy GF \$21  
Sold per quart
- Pumpkin or Apple Pie with Whipped Cream V \$35  
Serves 8 people
- Spiced Sweet Potato Cake with Cream Cheese Frosting V \$38  
Serves 8 people



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