

2021

THANKSGIVING MENU



APPETIZERS

Southwestern Style Jumbo Shrimp
drizzled with a Chipotle Aioli
(1 dz.) \$18.99

Southern Style Pulled Pork
and Macaroni and Cheese Balls
drizzled with a Tangy
Chipotle BBQ Aioli
(1/2 dz.) \$11.99

Full Size Empanadas
Spicy Chicken, Spicy Beef
or Black Bean and Corn
(1/2 dz.) \$17.99

FRESHLY BAKED BREAD

Corn Bread
(1/2 dz.) \$8.95

Eli Zabar Ciabatta
\$6.95

Fresh Mini Pretzel Croissants
(1 dz.) \$15.50

HOMEMADE SOUP

Butternut Squash Soup topped
with Chipotle Dusted Cinnamon
Pepitas and Crème
(32 oz.) \$20.99



SIDES YOU CAN'T DO WITHOUT

Roasted Garlic Whipped Potatoes
Half Pan \$42.50
Third Pan \$28.00

Baked Sweet Potatoes
with a Streusel Topping
Half Pan \$47.50

Fresh Herb Sausage Stuffing
Half Pan \$57.50
Third Pan \$31.50

Fresh Herb Stuffing (vegetarian)
Half Pan \$47.50
Third Pan \$25.50

SIDES YOU CAN'T DO WITHOUT (CONTD.)

Buttered Corn
Third Pan \$25.50

Fresh Green Beans tossed with a
Roasted Shallot Butter
Third Pan \$39.50

Oven Roasted Brussel Sprouts
tossed with Sea Salt and Fresh Lemon
Third Pan \$45.50

Cranberry Sauce
(8 oz.) \$6.95

Homestyle Pan Gravy
(32 oz.) \$19.95

GOURMET DESSERT

9" Freshly Baked Pies
(Apple, Sweet Potato, Cherry,
Blueberry and Pecan)
\$25.00

Individual 3" Cheesecakes
Strawberry, New York and Chocolate
\$5.95 per

Homemade Caramel Laced Bread Pudding
Half Pan \$50.00