



Thanksgiving Take Home Menu

****TO PLACE AN ORDER CALL 401.254.2005****

Quart Serves 4-5 People ~ 1/2 Gallon Serves 8-10 People

Appetizer

Lamb Rack **10pc.** \$48 _____
Platter Presentation - Mint Chutney & Rita.

Stuffed Mushrooms **10 pc.** \$24 _____
Crabmeat Stuffing.

Fall Harvest Soup **Quart** \$18 _____
1/2 Gallon \$28 _____

Clam Chowder **Quart** \$20 _____
1/2 Gallon \$30 _____

Mesclun Salad **4-5 People** \$20 _____
Cucumber, Tomato, Shaved Carrots, Balsamic Vinaigrette.

Breads *Serves 2-3 People*

Focaccia Bread \$10 _____

Corn Bread Loaf \$10 _____

Desserts (Whole Pies)

Pumpkin Pie \$36 _____

Apple Pie \$36 _____

Pecan Pie \$38 _____

GF Fudge Cake \$55 _____

Cherry Cheesecake \$65 _____

Sides & Fixings

Mashed Potatoes **Quart** \$16 _____
1/2 Gallon \$22 _____

Brussels Sprout Cornbread Hash **Quart** \$20 _____
1/2 Gallon \$28 _____

Chestnut Sage Stuffing **Quart** \$14 _____
1/2 Gallon \$22 _____

Honey Ginger Glazed Carrots **Quart** \$14 _____
1/2 Gallon \$22 _____

Sautéed Green Beans **Quart** \$14 _____
1/2 Gallon \$22 _____

Creamed Spinach **Quart** \$14 _____
1/2 Gallon \$22 _____

Cranberry Chutney **Pint** \$10 _____
Quart \$14 _____

Homemade Gravy **Pint** \$14 _____
Quart \$24 _____

Main Entrée

Roasted Turkey Breast **8oz** \$18 _____

Roasted Salmon Filet **6oz** \$16 _____

Prime Rib Au Jus **16oz** \$32 _____

Cooked Whole Roast Turkey **18-20lbs** \$160 _____

*Reheat & serve temp 165°. Hold food temperature below 40°.
Please let Chef know if you have any food allergies.*