

# Thanksgiving Menu

## Wines

### Sparkling

Dibon, Cava Brut, Spain | \$14.99

Dibon, Cava Rose Brut, Spain | \$12.99

Schramsberg, Blanc de Blancs, California | \$33.99

### Whites

Umani Ronchi, Pecorino 'Vellodoro', Italy | \$15.98

Pares Balta, 'Blanc de Pacs', Viura, Spain | \$17.99

Domaine Christian Moreau, Chardonnay, Chablis Village, France | \$44.99

Bonanno, Chardonnay, "Los Carneros", California | \$18.99

### Red

Jean-Michel Dupre Beaujolais-Villages Glou Glou | \$14.99

Stafford Hill, Pinot Noir, Willamette Valley, Oregon | \$22.99

G.D. Vajra, Langhe Rosso, Pinot Noir-Barbera Blend, Spain | \$16.99

Hermanos Peciña, Rioja Cosecha, 'Señorío de P. Peciña', Spain | \$14.99

Pares Balta, 'Mas Petite', Grenache, Spain | \$17.99

Sadlers Well, Cabernet Sauvignon, Paso Robles | \$16.99



## Appetizers

### Cheddar Horseradish Spread (GF, V)

\$7.25 half pint, \$14.50 pint

### Sesame Lavash Crackers(VGN)

\$6.45 package

### Brie en Croute (V)

\$50.00 large (serves 12-16)

Fig jam, caramel, walnuts

### Shrimp Cocktail (GF)

\$40.00/dozen

Jumbo shrimp, "bloody mary" cocktail sauce

### Charcuterie and Cheese (GF)

\$105.00 mini (serves 8-12)

Prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichons, whole grain mustard- add sesame lavash crackers + \$6.45

### Crab Imperial Dip

\$34.00 (serves 6-8)

Roasted red pepper, capers, parmesan bread crumbs, with sesame lavash crackers

## Bake & Serve Appetizers

### All Beef Cocktail Franks in Blankets

\$17.00/dozen

### Brie Raspberry Almond Filo (V)

\$35.00/dozen

### Mini Beef Wellington

\$48.00/dozen

### Scallops Wrapped in Bacon

\$57.00/dozen

With maple bourbon glaze

### Spinach Feta Cheese Triangles (V)

\$24.65/dozen

### Sweet Potato Pancakes (V)

\$20.00/dozen

### Vegetable Spring Rolls (VGN)

\$18.65/dozen

### Yukon Gold Potato Pancakes (V)

\$20.00/dozen



## Soup & Salad

### Butternut Squash Bisque (GF, VGN)

\$16.25 quart | \$65.00 gallon

Butternut squash, apples, cinnamon

### Mesclun Field Greens Salad (GF, V)

\$25.00 mini (serves 4-6) , \$45.00 small

(serves 8-10) , \$65.00 medium (serves 12-15)

Chevre, dried cranberries, balsamic vinaigrette

### Spiced Poached Pear and Vermont Cheddar Salad (GF, V)

\$55.00 small (serves 8-10) | \$80.00 medium (serves 12-15)

Spiced pecans, mixed greens, maple vinaigrette



## Entrées

### All Natural Hand-Carved Turkey Breast (GF)

\$32.00 (serves 2) | \$78.00 (serves 5) | \$125.00 (serves 8)

### All Natural Unsliced Roasted Turkey Breast (GF)

\$65.00 half breast (serves 4) | \$120.00 whole breast (serves 8)

### Herb Roasted Beef Tenderloin (GF)

\$130 mini (serves 4-6) | \$230 small (serves 8-10)

With green peppercorn aioli

### Harvest Ravioli

\$28.00 (serves 2) | \$70.00 (serves 5) | \$112.00 (serves 8)

Sweet potato filling, cider reduction, sauteed kale, butternut squash, sauteed mushrooms

### Mac and Cheese

\$49.65 half pan (serves 10-12)

## Sides

### Lemon Oregano Fingerling Potato (GF, V)

\$14.50 (serves 3-4)

### Maple-Harissa Baby Carrots (GF, VGN)

\$15.50 (serves 3-4)

### Roasted Cauliflower and Carrots (GF, VGN)

\$16.00 (serves 3-4)

### Turkey Gravy

\$8.50/pint (serves 3-4) | \$16.00/quart (serves 5-8)

### Green Beans (GF, V)

\$16.00 (serves 3-4)

Wild mushrooms, herb butter

### Butternut Squash Puree (GF, VGN)

\$12.00 container (serves 3-4)

## Sides (continued)

### Cranberries In Wine (GF, V)

\$7.00/ half pint (serves 2-3) | \$14.00/ pint (serves 4-6)

Cinnamon, orange

### Harvest Quinoa (GF, V)

\$16.00 (serves 3-4)

Leeks, parmesan, shiitake mushrooms

### Traditional Sage and Vegetable Stuffing

\$14.00/quart

### Whipped Yukon Gold Mashed Potatoes (GF, V)

\$13.50/quart (serves 3-4)

### Roasted Brussel Sprouts and

### Butternut Squash (GF, V)

\$16.00 container (serves 3-4)

Honey balsamic

### Wild Rice Salad (GF, VGN)

\$14.50 container (serves 3-4)

Almonds, dried cranberries

### Marsala Glazed Button Mushroom (GF, VGN)

\$18.00 container (serves 3-4)

### "Bake Your Own" French Rolls (V)

\$7.50 half dozen



## Desserts

### **Apple Cranberry Crisp (V)**

\$34.00 (serves 6-8)

### **Pumpkin Cupcakes (V)**

\$15.00 mini dozen | \$14.00 full size 4 pack

### **Pumpkin Teacake (V)**

\$9.00 small | \$25 large

### **Flourless Chocolate Torte (GF)**

\$36.25/full size (serves 8-10)

### **Flourless Chocolate Bites (GF)**

\$18.00/half dozen

### **Seasonal Dessert Box (10 piece)**

\$25.00 (serves 4-6)

includes sugar leaf cookies, chocolate chip cookies, flourless chocolate bites, pumpkin and chocolate whoopie pies (10 pieces total)

### **Sugar Dusted Leaf Cookies**

\$12.00 half dozen

### **Pies**

\$34.00 (serves 8-10)

Apple, blueberry, pumpkin, pecan

### **Whoopie Pies**

\$22.00 full size half dozen

\$22.00 mini dozen

Pumpkin, chocolate, chipwich, carrot cake

### **Turkey Sugar Cookies**

\$14.00 half dozen

**Please feel free to contact us for additional wine and spirit options not listed, as well as to learn about our beer selections.**

### **Menu available to order for curbside pick-up or home delivery:**

Tuesday November 26 (12 PM – 4 PM), Wednesday, November 27 (9 AM – 3 PM)

**Deadline to place orders is Friday, November 15 at 12 PM**

### **For Curbside Pickup at 150 Gould Street, Needham:**

When placing your order, you will be asked to indicate your preferred 1-hour pick-up window

### **For Home Delivery:**

When placing your order, you will be asked to indicate a 2-hour delivery window. The local delivery fee is \$18 to the following towns: Brighton, Brookline, Dedham, Dover, Hyde Park, Jamaica Plain, Natick, Needham, Newton, Roslindale, Waltham, Watertown, Wellesley, West Roxbury, Weston, Westwood.

**The local delivery fee is \$28 to the following towns:** Arlington, Allston, Belmont, Boston, Cambridge, Canton, Charlestown, Dorchester, Framingham, Lexington, Lincoln, Mattapan, Medfield, Norwood, Roxbury, Sherborn, Somerville, South Boston, Sudbury, Walpole, Wayland.

### **Order Deadline:**

Friday, November 15 at 12 PM or until we reach capacity

**Order Minimum:** \$75

### **Order Changes:**

Deadline to make changes to existing orders is Friday, October 4 at 12 PM

