

Thanksgiving Menu

Bake & Serve Appetizers

All Beef Cocktail Franks in Blankets

\$20.00/dozen

Brie Raspberry Almond Filo (V)

\$35.00/dozen

Mini Beef Wellington

\$50.00/dozen

Scallops Wrapped in Bacon (GF)

\$57.00/dozen

With maple bourbon glaze

Spinach Feta Cheese Triangles (V)

\$25.00/dozen

Sweet Potato Pancakes (V)

\$20.00/dozen

Vegetable Spring Rolls (VGN)

\$20.00/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)

\$45.00 small (serves 8-10)

\$65.00 medium (serves 12-15)

Chevre, dried cranberries, balsamic vinaigrette

Spiced Poached Pear Cheddar Salad (GF,V)

\$55.00 small (serves 8-10)

\$80.00 medium (serves 12-15)

Spiced pecans, cheddar cheese, mixed greens, maple vinaigrette

Caesar Salad

\$40.00 small (serves 8-10)

\$58.00 medium (serves 12-15)

Toasted herb croutons, parmesan cheese

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

Imported and Domestic Cheeses (GF, V)

\$60.00 Mini (serves 8-12)

\$105.00 small (serves 15-20)

Fresh fruit garnish, sesame lavash crackers

Chicken Salad with Grapes \$30.00 quart (GF)

Tuna Salad \$30.00 quart (GF)

Egg Salad \$25.00 quart (GF, V)

Appetizers (continued)

Charcuterie and Cheese (GF)

\$105.00 mini (serves 8-12), \$142.00 small (serves 15-20)

Prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichons, whole grain mustard

add sesame lavash crackers + \$6.45 ~~(GFA)~~

Crab Imperial Dip

\$34.00 (serves 6-8)

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

Crudite (GF, V)

\$44.00 mini (serves 8-12), \$74.00 small (serves 15-20)

Broccoli, carrots, celery, cherry tomatoes, cucumbers, jicama, red and yellow peppers, parmesan peppercorn dip

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 (V)

\$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 (V)

\$50.00 half pan (serves 10-12)

Sides

Lemon Oregano Fingerling Potato (GF, VGN)

\$14.50 (serves 3-4)

Maple-Harissa Baby Carrots (GF, VGN)

\$15.50 (serves 3-4)

Roasted Cauliflower and Rainbow 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)

Fall Corn Succotash (GF, VGN)

\$18.00 (serves 3-4)

yellow corn, lima beans, butternut squash, bell
peppers, onions, thyme

Cider Glazed Root Vegetables (GF, VGN)

\$18.00 (serves 3-4)

yellow beets, parsnips, carrots, fennel, red onion

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, VGN)

\$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)

Cranberries In Wine (GF, VGN)

\$7.00 half pint (serves 2-3)

\$14.00 pint (serves 4-6)

Cinnamon, orange

"Bake Your Own" French Rolls (V)

\$7.50 half dozen

Parker House Pull-Apart Rolls (V)

\$15.00 dozen

Pull apart, butter brushed, flaky salt

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, V)

\$40.00 size (serves 8-10)

Flourless Chocolate Bites (GF, V)

\$18.00/half dozen

Seasonal Dessert Box (10 pieces) (V)

\$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 (V)

\$12.00/ half dozen

Pies (V)

\$34.00 (serves 8-10)

Apple, blueberry, pumpkin, pecan

Whoopie Pies (V)

\$22.00/ full size half dozen

\$22.00/ mini dozen

Choice of: Pumpkin, chocolate, chipwich, carrot cake

Turkey Sugar Cookies (V)

\$14.00 half dozen

Menu available to order for curbside pick-up:

Tuesday November 25 (12 PM – 4 PM), Wednesday, November 26 (9 AM – 3 PM)

Or home delivery:

Tuesday November 25 (12 PM – 4 PM), Wednesday, November 26 (8 AM – 4 PM)

Deadline to place orders is Friday, November 14 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 14 at 12 PM or until we reach capacity

Order Minimum: \$75

Order Changes:

Deadline to make changes to existing orders is Monday, November 17 at 12 PM
