

# THANKSGIVING COMMUNITY CATERING MENU

All items will be picked up ready to eat unless specified.  
Thanksgiving orders must be in by Friday, November 20<sup>th</sup> 2020.



## APPETIZERS + PLATTERS

### Fruit Platter

\$29

### Vegetable Crudité + House Made Hummus

small \$29 large \$50

### Artisanal Cheese + Charcuterie Platter

small \$29 large \$50

### Classic Shrimp Cocktail

\$24 per dozen

### Grilled Shrimp Skewers

salsa verde | lemon

\$24 per dozen

### Smoked Salmon Platter

red onions | capers | egg | blini

\$60 {approximately 2lbs}

### Bistro Meatballs

san marzano tomato sauce | sesame baguette

\$32 per dozen

## CENTER OF TABLE

### Salmon

\$48 {6 grilled 5oz fillets}

\$60 {1 poached side of salmon}

### Grilled Free-Range Chicken Breast Platter

\$38 {8 - 6oz pieces}

### Roasted Pork Loin

rosemary + apple stuffing | apple cider jus

\$48 {approximately 4lbs}

### Short Ribs of Beef

demi glace

\$48 {6 - 5oz pieces}

### Free Range Local Heritage Breed Turkey

roasted + served with a pint of turkey gravy

{10-12lb bird} \$63 feeds approximately 4-6

{14-16lb bird} \$75 feeds approximately 7-9

## SOUPS + SALADS

Soups \$10 per Quart Salads \$29 48oz

### Cream of Mushroom Soup

### Cauliflower Soup

### Butternut Squash Soup

### Traditional Caesar Salad

### Heirloom Beet Salad

### Radicchio Salad

toasted hazelnut | point Reyes blue cheese

## VEGETABLES + SIDES

\$38 per 48oz

### Creamed Spinach

### Braised Cabbage, Bacon + Thyme

### Brussel Sprouts + Toasted Chestnuts

### Green Bean Casserole + Fried Shallots

### Apple + Sage Bread Stuffing

### Honey-Roasted Sweet Potatoes

### Rosemary Roasted Potatoes

### Mac + Cheese

## TURKEY ESSENTIALS

\$9 per pint

### Turkey Gravy

### Cranberry Relish

## PIES

10" \$16.95

### Pumpkin

### Pecan Pie

### Apple Crumb

### Coconut Custard

# LIBATIONS

## COCKTAILS {32oz GROWLER}

### Fall Sangria \$40

cabernet wine | apple cider | apple brandy  
pear brandy | cinnamon syrup

### Autumn Smash \$48

ketel one vodka | apple juice | local maple syrup  
lemon juice | thai basil | fig

### Harvest Rum Punch \$48

spiced rum | white wine | cranberry juice  
orange juice | pear nectar

## COCKTAIL CLASSICS

### Aviation \$15

### Cosmopolitan \$15

### Mai Tai \$15

### Margarita \$15

### Old Fashioned \$15

## CANNED COCKTAILS

### Bourbon Smash \$10

### Gin & Tonic \$10

### Vodka Madras \$10

## DRAFT BEER

\$20 32oz Growler

\$35 64oz Growler

### Doc's Apple Cider

### Front of House {Lager/Ale}

### Sam Adams Oktoberfest

### Great Lakes Porter

## SOMMELIERS SELECTIONS

### SPARKLING

#### Riesling \$50

dr. lippold, germany, 2015

### WHITE

#### Chardonnay \$50

ranch 32, arroyo seco, estate, 2016

### ROSÉ

#### Rosehaven \$40

california, 2018

### RED

#### Primitivo \$40

burdi, puglia, italy, 2017

#### VDR \$60

scheid, monterey county, california, 2018