

OFFICE THANKSGIVING

(25 Guest Minimum - Increments of 5*)



Available November 3rd - November 26th
(hot delivery/pick-up/limited service)
Not available for home/social delivery

ENTREES

HERB ROASTED SLICED TURKEY

garlic and sage compound butter (3 oz gravy per person)

SLICED MAPLE HAM

with spiced orange maple glaze

ROASTED BUTTERNUT SQUASH (VGN)

red curry and herb marinated with sautéed wild mushrooms, roasted broccolini, butternut squash purée and vegetable gravy
(please provide vegan guest count if selection as an option)

SIDES

ROASTED GARLIC YUKON GOLD MASHED POTATOES (V GF)

SWEET ROLL STUFFING (V)

with vegetables and autumnal herbs

MACARONI AND CHEESE (V)

with a brown butter panko topping

GREEN BEANS ALMONDINE (V GF)

with garlic, lemon, brown butter and almonds

HERB ROASTED CARROTS (V GF)

with orange, thyme, honey and sea salt

ROASTED AUTUMN VEGETABLE MEDLEY (V GF)

with butternut squash, beets and brussels sprouts

AUTUMN SALAD (V GF)

with mixed greens pomegranate seeds, toasted hazelnuts, Pecorino cheese and a lemon thyme vinaigrette

SUGGESTED ADD-ONS

HERB ROASTED SLICED TURKEY

garlic and sage compound butter (3 oz gravy per person)
\$162 per pan (serves 8-10)

SLICED MAPLE HAM

with spiced orange maple glaze \$128 per pan (serves 8-10)

ROASTED BUTTERNUT SQUASH VEGAN ENTREE

\$153 per pan (serves 8-10)

ADDITIONAL SIDE \$6 per person

CRANBERRY SAUCE

with orange and ginger \$12 per pint (serves 8-10)

SKILLET CORNBREAD

with whipped maple butter (\$48/dozen)

CARAMELIZED PUMPKIN | BOURBON PECAN | APPLE CRUMB PIE

\$40-\$45 each (serves 8) - Add whipped cream for \$12 per pint

\$30 per person
1 entree + 3 sides

\$35 per person
1 entree + 4 sides

\$40 per person
2 entrees + 4 sides