



**ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 17TH AT 4PM  
(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970**

# Thanksgiving Holiday Menu

**THURSDAY, NOVEMBER 23, 2023**

## PACKAGES

<b>OVERSTUFFED INDIVIDUAL THANKSGIVING DINNER</b> . . . . .	<b>48.99 ea</b>
<b>COMPLETE DINNER FOR 6</b> . . . . .	<b>285.00 pkg</b>
<b>COMPLETE DINNER FOR 6</b> with 14-16 lb Roasted Free Range Turkey (+25 Thursday). . . . .	<b>340.00 pkg</b>
<b>DELUXE DINNER FOR 6</b> . . . . .	<b>395.00 pkg</b>
<b>DELUXE DINNER FOR 6</b> with 14-16 lb Roasted Free Range Turkey (+25 Thursday) . . . . .	<b>450.00 pkg</b>
<b>COMPLETE DINNER FOR 12</b> (+25 Thursday) . . . . .	<b>540.00 pkg</b>
<b>DELUXE DINNER FOR 12</b> (+25 Thursday) . . . . .	<b>735.00 pkg</b>

## STARTERS

<b>BUTTERNUT SQUASH BISQUE</b> with Crème Fraiche & Toasted Pumpkin Seeds, Serves 4, Vegetarian . . . . .	<b>22.00 qt</b>
<b>CORN CHOWDER</b> Serves 4, Vegetarian . . . . .	<b>20.00 qt</b>
<b>PIGS IN BLANKETS</b> with Deli Mustard, Serves 3-4 . . . . .	<b>28.00 doz</b>
<b>MINI CRAB CAKES</b> with Cayenne Rémoûlade, Serves 3-4 . . . . .	<b>39.00 doz</b>
<b>JUMBO SHRIMP COCKTAIL</b> with House Cocktail Sauce, Serves 4 . . . . .	<b>48.00 doz</b>
<b>VEGETABLE CRUDITÉ CRATE</b> with Fresh Herb Dip, Serves 8-12 . . . . .	<b>75.00 ea</b>
<b>CITRUS MIXED GREENS SALAD</b> Serves 6-8 . . . . .	<b>45.00 ea</b>
with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette	

## MAIN COURSE

<b>ROASTED FREE RANGE TURKEY</b> 14-16 lbs, Serves 8-10, Gluten-Free (+25 Thursday) . . . . .	<b>145.00 ea</b>
<b>STUFFED FREE RANGE TURKEY</b> with Traditional Stuffing (+25 Thursday) . . . . .	<b>170.00 ea</b>
Additional stuffing is recommended for meals serving 8 or more, Serves 8-12	
<b>OVEN READY TURKEY</b> 12-30 lbs, 1 lb per person is just enough, or 1.5lb per person for leftovers, Gluten-Free . . . . .	<b>11.00 lb</b>
Ready to cook! Turkeys are cleaned, trussed, stuffed with apples, onions, celery & fresh herbs for seasoning; basted & placed in aluminum trays with easy cooking instructions.	
<b>MEAT &amp; POULTRY THERMOMETER</b> for checking internal temperature of turkey . . . . .	<b>15.00 ea</b>
<b>ROASTED ALL NATURAL TURKEY BREAST</b> (3.5-4lb), Serves 8-10, Gluten-Free . . . . .	<b>98.00 ea</b>
<b>"THICK CUT" ROASTED TURKEY BREAST</b> Serves 2-3, Gluten-Free . . . . .	<b>32.00 lb</b>
<b>HOMEMADE TURKEY GRAVY</b> Serves 4-8 . . . . .	<b>14.00 pt</b>
<b>GLAZED SPIRAL HAM</b> Serves 10-12, Gluten-Free . . . . .	<b>145.00 ea</b>
<b>VEGAN TURKEY</b> Stuffed with Butternut Squash & Mushrooms. Serves 2-3. . . . .	<b>32.00 lb</b>
<b>HOMEMADE VEGAN &amp; GLUTEN-FREE MUSHROOM GRAVY</b> Serves 4-8 . . . . .	<b>16.00 pt</b>

**BUTTERFIELD**  
**CATERING**



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## DRESSINGS & STUFFING

<b>TRADITIONAL STUFFING WITH FRESH HERBS</b> Serves 2-3 . . . . .	<b>16.00 lb</b>
<b>SWEET SAUSAGE &amp; SOURDOUGH STUFFING</b> Serves 2-3 . . . . .	<b>19.00 lb</b>
<b>CORN BREAD STUFFING</b> with Mushrooms & Pecans Serves 2-3 . . . . .	<b>18.00 lb</b>
<b>WILD &amp; JASMINE RICE DRESSING</b> with Butternut Squash & Dried Cranberries. Serves 2-3, Gluten-Free, Vegan . . . . .	<b>18.00 lb</b>

## SIDES

<b>PRALINE SWEET POTATOES</b> Puréed Sweet Potatoes with Candied Praline . . . . . Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	<b>28.00 sm / 90.00 lg</b>
<b>MARSHMALLOW SWEET POTATOES</b> Puréed Sweet Potatoes with Mini Marshmallows . . . . . Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	<b>26.00 sm / 94.00 lg</b>
<b>HARVEST CORN PUDDING</b> . . . . . Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish	<b>26.00 sm / 94.00 lg</b>
<b>GREEN BEANS WITH SHITAKE MUSHROOMS</b> Serves 3-4, Gluten-Free, Vegan . . . . .	<b>19.00 lb</b>
<b>ROASTED BRUSSELS SPROUTS</b> with Butternut Squash. Serves 3-4, Gluten-Free . . . . .	<b>18.00 lb</b>
<b>CREAMED SPINACH</b> Serves 2-3, Gluten-Free . . . . .	<b>19.00 lb</b>
<b>AUTUMN VEGETABLE MEDLEY</b> Serves 3-4, Gluten-Free, Vegan. . . . .	<b>18.00 lb</b>
<b>CLASSIC MASHED POTATOES</b> Serves 2, Gluten-Free. . . . .	<b>15.00 pt</b>
<b>FRESH AUTUMN APPLE SAUCE</b> Serves 4-6, Gluten-Free, Vegan . . . . .	<b>16.00 pt</b>
<b>CRANBERRY SAUCE</b> with Orange Zest, Serves 4-8, Gluten-Free, Vegan . . . . .	<b>16.00 pt</b>

## BREADS

<b>TRADITIONAL BUTTERMILK BISCUITS</b> Serves 6 . . . . .	<b>18.00 half doz</b>
<b>COUNTRY CORN BREAD</b> Serves 6-8 . . . . .	<b>18.00 loaf</b>
<b>7-GRAIN ROLLS</b> Serves 8-12 . . . . .	<b>18.00 doz</b>
<b>1LB CRANBERRY PECAN LOAF</b> Serves 6-8 . . . . .	<b>18.00 loaf</b>

## DESSERTS

<b>CHEF JORGE'S PUMPKIN PIE</b> 10 inch, Serves 10-12. . . . .	<b>38.00 ea</b>
<b>TATE'S APPLE CRUMB PIE</b> 9 inch, Serves 6-8 . . . . .	<b>28.00 ea</b>
<b>TATE'S CHOCOLATE CHIP PIE</b> 9 inch, Serves 6-8, Contains Walnuts. . . . .	<b>28.00 ea</b>
<b>TATE'S PECAN PIE</b> 9 inch, Serves 6-8 . . . . .	<b>28.00 ea</b>
<b>SEASONAL FRUIT PLATTER</b> Serves 12-15, Gluten-Free, Vegan . . . . .	<b>72.00 ea</b>
<b>HOLIDAY COOKIES &amp; BROWNIE CRATE</b> Serves 8-12 . . . . .	<b>82.00 ea</b>

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# Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 23, 2023

## FLOWERS

Beautiful fall floral centerpiece arrangements featuring a mix of autumnal elements that include roses, blooms of orchids, mums flowers, greenery & attractive seasonal flora.

Contact our floral designer Sebastien for more information or questions.

Call: 332.456.8709 or email: [flowers@butterfieldmarket.com](mailto:flowers@butterfieldmarket.com)

<b>SMALL ROUND FLORAL ARRANGEMENT</b> 7 Inches Diameter & 6 Inches High . . . . .	<b>95.00 ea</b>
<b>MEDIUM ROUND FLORAL ARRANGEMENT</b> 12 Inches Diameter & 6 Inches High . . . . .	<b>175.00 ea</b>
<b>LARGE ROUND FLORAL ARRANGEMENT</b> 15 Inches Diameter & 6 Inches High . . . . .	<b>245.00 ea</b>

## TO PLACE YOUR ORDER

Email your completed order sheet to [holiday@butterfieldmarket.com](mailto:holiday@butterfieldmarket.com)

Call our Catering Department at (212) 283 7970

## QUESTIONS

Email: [holiday@butterfieldmarket.com](mailto:holiday@butterfieldmarket.com) or phone: (212) 283 7970

## DELIVERY INFORMATION

Delivery fees apply according to location. Butterfield Market delivers throughout Manhattan.

*On Thanksgiving Day, we cannot deliver from 34th to 44th Streets between Broadway & 7th Avenue due to the Thanksgiving Day Parade. Pick-ups can be made at 1150 Madison Avenue (at 85th Street).*

## SERVING INSTRUCTIONS & INGREDIENT LIST

Many dishes on our holiday menus need to be heated prior to serving. Heating instructions are included in your order & a full listing of our item ingredients can be found on our website for each of your holiday items.

[butterfieldmarket.com](http://butterfieldmarket.com)

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# Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 23, 2023

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## YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

## DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS:

## DELIVERY & PICK-UP WINDOWS

FOR WEDNESDAY, NOVEMBER 22

### DELIVERY WINDOW

8-11AM

1-4PM

85TH & MADISON PICK UPS (FROM 9AM-7PM)

10AM-1PM

3-6PM

APPROXIMATE TIME

FOR THURSDAY, NOVEMBER 23

### DELIVERY

8-12PM

BTWN CPW & COLUMBUS

85TH & MADISON PICK UPS (FROM 9AM-1PM)

10AM-3PM

10AM-3PM

APPROXIMATE TIME

OR FOR AN ALTERNATE DATE

MM/DD

DELIVERY TIME

PICK-UP TIME

LOCATION

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

# Thanksgiving Packages

THURSDAY, NOVEMBER 23, 2023. 212-283-7970

## INDIVIDUAL OVERSTUFFED THANKSGIVING DINNER

**\$48.99 EA**

'Thick Cut' All Natural Turkey Breast (8 oz), Homemade Turkey Gravy, Traditional Stuffing with Fresh Herbs (8 oz), Cranberry Sauce with Orange Zest, Sweet Potato Mash (8 oz), Slice of Country Cornbread, Individual Pumpkin Pie

## COMPLETE DINNER FOR 6

**\$285\***

'Thick Cut' All Natural Turkey Breast (3 lb) or upgrade to a Whole Roast Turkey (+55)\*, Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lb), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lb), Classic Mashed Potatoes (3 pints), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

## DELUXE DINNER FOR 6

**\$395\***

'Thick Cut' All Natural Turkey Breast (3 lbs) or upgrade to a Whole Roast Turkey (+55)\*, Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (2 quarts), Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lbs), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lbs), Classic Mashed Potatoes (3 pints), Praline Sweet Potatoes (1 sm. tray), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

## COMPLETE DINNER FOR 12

**\$540\***

Whole Roasted Turkey (14-16 lbs), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

## DELUXE DINNER FOR 12

**\$735\***

Whole Roasted Turkey (14-16 lbs), Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (3 quarts), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Praline Sweet Potatoes (1 lg. glass baking dish), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

\* +25 ADDITIONAL ON THANKSGIVING DAY

**BUTTERFIELD**  
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# Thanksgiving

## ITEM INGREDIENT LIST

### STARTERS

**BUTTERNUT SQUASH BISQUE** Butternut Squash, House Vegetable Broth (Onions, Celery, Carrots, Herbs), Butter, Crème Fraîche, Pumpkin Seeds

**CORN CHOWDER** Corn, Cream, Potatoes, Onion, Leeks, Celery, Vegetable Broth, Butter, Salt, Pepper

**PIGS IN BLANKETS** All-Beef Mini Hot Dogs, Puff Pastry, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

**MINI CRAB CAKES** Panko, Dijon Mustard, Salt, Pepper, Parsley, Cayenne, Cayenne Remoulade (Tartar Sauce, Mayo, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt)

**JUMBO SHRIMP COCKTAIL** Shrimp, Lemon, Cocktail Sauce (Ketchup, Horseradish, Worcestershire Sauce, Lemon)

**VEGETABLE CRUDITÉ CRATE** Celery, Carrots, Peppers, Cauliflower, Broccoli, Fresh Herb Dip (Cream Cheese, Mayonnaise, Peppers, Onions, Basil, Garlic)

**CITRUS MIXED GREEN SALAD** Mixed Greens, Candied Pecans (Pecans, Maple Syrup) Oranges, Dried Cranberries, Citrus Dressing (orange juice, Lemon Juice, Lemon Zest, Salt, Pepper)

### MAIN COURSE

**OVEN READY TURKEY** Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper

**ROASTED FREE RANGE TURKEY** Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper

**STUFFED FREE RANGE TURKEY** Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper. Stuffing: White Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

**WHOLE ROASTED ALL NATURAL TURKEY BREAST** All Natural Turkey Breast, Butter, Garlic, Thyme, Oregano, Sage, Salt, Pepper, Rosemary

**HOMEMADE TURKEY GRAVY** Turkey Drippings, Flour, Butter, Herbs, Salt, Pepper

**GLAZED SPIRAL HAM** Spiral Ham, Brown Sugar, Maple Syrup, Grainy Mustard, Nutmeg, Cinnamon, Apricot Glaze

**VEGAN TURKEY STUFFED WITH BUTTERNUT SQUASH AND MUSHROOMS** Whole Wheat Flour, Granulated Garlic, Butternut Squash, Organic Wheat Flakes, Onion Powder, Apples, Garlic, Mushrooms, Yellow Pea Flour, Lentils, Lemon Juice, Sea Salt, Tomato Paste, Red Wine, Black Pepper, Rubbed Sage, Spices, Rosemary, Paprika, Natural Liquid Smoke and Carrots

**HOMEMADE VEGAN & GLUTEN FREE MUSHROOM GRAVY** Vegetable Broth, Garlic, White Wine, Rice Flour, Mushroom, Salt, Pepper

### DRESSINGS & STUFFING

**TRADITIONAL STUFFING WITH FRESH HERBS** Sourdough Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

**SWEET SAUSAGE & SOURDOUGH STUFFING** Sourdough Bread, Sweet Pork Sausage, Onions, Celery, Mushrooms, Butter, Eggs, Chicken Stock, Parsley, Garlic, Thyme, Parsley, Salt, Pepper

**CORN BREAD STUFFING** Corn Bread, Mushrooms, Pecans, Onions, Celery, Thyme, Butter, Vegetable Stock, Salt, Pepper

**WILD & JASMINE RICE DRESSING** Long Grain Wild Rice, Jasmine Rice, Carrots, Celery, Scallions, Dried Cranberries, Pine Nuts, Olive Oil, Salt, Pepper

### SIDES

**PRALINE SWEET POTATOES** Sweet Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

**MARSHMALLOW SWEET POTATOES** Sweet Potatoes, Marshmallows, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

**HARVEST CORN PUDDING** Corn, Eggs, Butter, Heavy Cream, Sugar, Garlic, Onions, Thyme, Flour, Scallions

**GREEN BEANS WITH SHIITAKE MUSHROOMS** Green Beans, Shiitake Mushrooms, Garlic, Olive Oil, Salt, Pepper

**ROASTED BRUSSELS SPROUTS** Brussels Sprouts, Butternut Squash, Sage, Butter, Salt, Pepper

**CREAMED SPINACH** Spinach, Cream, Salt, Pepper, Onions, Nutmeg

**AUTUMN VEGETABLE MEDLEY** Brussels Sprouts, Zucchini, Asparagus, Squash, Pearl Onions, Fingerling Potatoes, Garlic, Fresh Herbs, Olive Oil, Salt, Pepper

**CLASSIC MASHED POTATOES** Potatoes, Butter, Milk, Heavy Cream, Salt, White Pepper

# Thanksgiving

## ITEM INGREDIENT LIST

### SIDES (CONT.)

**FRESH AUTUMN APPLE SAUCE** Apples, Cinnamon, Cane Sugar

**CRANBERRY SAUCE** Cranberries, Oranges, Orange Peel, Lemon Peel, Orange Juice, Sugar

### BREADS

**COUNTRY CORN BREAD** Cornmeal, Flour, Sugar, Baking Powder, Salt, Butter, Eggs

**SEVEN-GRAIN ROLLS** Whole Wheat Flour, Unbleached Wheat Flour, Water, Natural Starter, Organic Rye Berries, Organic Millet, Sesame Seeds, Organic Flax Seeds, Kosher Salt, Yeast

**CRANBERRY PECAN LOAF** Unbleached & Unbromated Wheat Flour, Filtered Water, Levain Naturel, Craisins, Pecans, Organic Sucanat, Sea Salt, Fresh Yeast

### DESSERT

**APPLE CRUMB PIE** Sugar, Flour, Nutmeg, Cinnamon, Apple, Lemon Juice, Butter

**PUMPKIN PIE** Pumpkin Purée, Sugar, Flour, Cinnamon, Butter, Ginger, Eggs, Evaporated Milk, Salt

**PECAN PIE** Pecans, Maple, Sugar, Flour, Nutmeg, Cinnamon, Lemon Juice, Butter

**SEASONAL FRUIT PLATTER** Cantaloupe, Honeydew, Pineapple, Grapes, Blueberries, Strawberries

**HOLIDAY COOKIES AND BROWNIE CRATE** Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Cookies, Butter Cookies, Brownies

**ASSORTED FRESH BAKED COOKIES** Flour, Sugar, Chocolate, Strawberry, Apricot, Baking Powder, Eggs, Butter

**CHOCOLATE CHIP PIE** Butter, Unbleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Semi-Sweet Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Milk Fat, Soy Lecithin [An Emulsifier], Vanilla, Natural Flavor), Cane Sugar, Walnuts, Eggs, Brown Cane Sugar, Vegetable Shortening.  
*Contains Milk, Wheat, Walnuts, Eggs, and Soy.*

**SERVING INSTRUCTIONS:** Serve at room temperature.



## **Appetizers & First Course**

### **Butternut Squash Bisque with Crème Fraiche and Toasted Pumpkin Seeds**

Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot. Top with a dollop of crème fraîche, then sprinkle with toasted pumpkin seeds.

### **Corn Chowder**

Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot.

### **Pigs In Blankets with Deli Mustard**

Heat in 375° oven for 6-8 minutes.

### **Mini Crab Cakes with Cayenne Rémoulade**

Heat in 400°- 425° oven for 5 minutes. Serve with cayenne rémoulade dip on the side.

### **Jumbo Shrimp Cocktail with House Cocktail Sauce**

Serve chilled with cocktail sauce on the side.

### **Vegetable Crudité Crate with Fresh Herb Dip**

Serve chilled or at cool room temperature.

### **Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette**

Serve chilled or at cool room temperature.

## **Entrees**

### **Oven Ready Turkey (12-30 Pounds)**

1. Preheat oven to 350 degrees.
2. Uncover Turkey, and pour 1 pint (2 cups) of water into the bottom of the turkey pan.
3. Re-cover the turkey with aluminum foil.
4. For a 12 pound turkey, cook for 2 hours and 15 minutes.  
For a 14-16 pound turkey, cook for 2 hours and 30 minutes.  
For a 18-20 pound turkey, cook for 2 hours and 45 minutes.  
For a 22-24 pound turkey, cook for 3 Hours
5. Remove the aluminum foil and baste the turkey with the juice from the bottom.  
Cook the uncovered turkey until the pop-up thermometer pops up! (For 14-16 pound turkeys, this should take about 50 minutes).  
\*\* If using a meat thermometer, remove the turkey when the internal temperature reaches 155 degrees Fahrenheit at the deepest part of the breast\*\*
6. Let the turkey cool for at least 20 minutes before carving.

### **Roasted Free Range Turkey (14-16 Pounds)**

#### **Stuffed Free Range Turkey with Traditional Stuffing**

Heat turkey for 20-25 minutes in well pre-heated 425° oven, loosely tented with aluminum foil. **Please note:** We will be roasting turkeys continuously during the day; if you are one of the later deliveries you might receive your turkey still warm from the oven. If so, reduce warming time to 10-15 minutes at 425°– or serve as is with hot gravy. **As always, we don't believe in heating the turkey until it is very hot, just until it is warmed through.** The gravy & dressing should be heated until very hot.

### **Roasted All Natural Whole Turkey Breast**

#### **'Thick Cut' All Natural Turkey Breast**

Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

### **Homemade Turkey Gravy**

#### **Homemade Mushroom Gravy**

Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

### **Glazed Spiral Ham**

Heat in 400° oven for 15-20 minutes. Serve with honey mustard on the side.

### **Vegan Turkey Stuffed with Butternut Squash and Mushrooms**

Heat in 400°- 425° oven for 15 minutes loosely covered with aluminum foil.



## Dressings & Stuffing

### Traditional Stuffing with Fresh Herbs Sweet Sausage & Sourdough Stuffing Cornbread Stuffing with Mushrooms & Pecans

Heat in 400°- 425° oven for 10 minutes loosely covered with aluminum foil, remove foil and cook for additional 5 minutes.

### Wild & Jasmine Rice Dressing with Butternut Squash & Dried Cranberries

Drizzle a little water over and heat 7 minutes in well pre-heated 400°- 425° oven, covered.

## Side Dishes

### Marshmallow Sweet Potatoes

### Praline Sweet Potatoes

### Harvest Corn Pudding

Heat in 400°- 425° oven for 10 minutes, uncovered.

### Green Beans with Shiitake Mushrooms

Heat in 400°- 425° oven for 7 minutes, uncovered.

### Roasted Brussels Sprouts with Butternut Squash

Heat in 400°- 425° oven for 10 minutes, uncovered.

### Creamed Spinach

Heat in 400°- 425° oven for 10 minutes, uncovered. Can also be heated in the microwave, loosely covered.

### Autumn Vegetable Medley

Heat in 400°- 425° oven for 10 minutes, uncovered.

### Classic Mashed Potatoes

Heat in saucepan over low heat, stirring, adding a little milk if necessary, or transfer to oven-safe dish and heat in a 400° oven for 10-15 minutes, loosely covered with foil. Can also be heated in the microwave, loosely covered.

### Fresh Autumn Apple Sauce

### Cranberry Sauce with Orange Zest

Serve chilled.

## Breads

### Traditional Buttermilk Biscuits

### Country Corn Bread

Just before serving, heat in 400°- 425° oven for 2-3 minutes uncovered, or serve at room temperature.

### Seven-Grain Rolls

### Cranberry Pecan Loaf

Serve at room temperature.

WEDNESDAY, NOVEMBER 22nd		
UPTOWN EAST (BETWEEN 130 <sup>TH</sup> – 105 <sup>TH</sup> ) \$30	UPPER EAST (BETWEEN 105 <sup>TH</sup> – 59 <sup>TH</sup> ) \$20	MIDTOWN EAST (BETWEEN 59 <sup>TH</sup> – 36 <sup>TH</sup> ) \$30
DOWNTOWN EAST (BETWEEN 36 <sup>TH</sup> – 14 <sup>TH</sup> ) \$40	LOWER EAST (BETWEEN 14 <sup>TH</sup> – HOUSTON) \$50	BELOW HOUSTON \$60
UPTOWN WEST (BETWEEN 130 <sup>TH</sup> – 100 <sup>TH</sup> ) \$40	WEST SIDE (BETWEEN 100 <sup>TH</sup> – 59 <sup>TH</sup> ) \$30	MIDTOWN WEST (BETWEEN 59 <sup>TH</sup> – 36 <sup>TH</sup> ) \$40
DOWNTOWN WEST (BETWEEN 36 <sup>TH</sup> – 14 <sup>TH</sup> ) \$55		LOWER WEST (BETWEEN 14 <sup>TH</sup> – HOUSTON) \$60
THURSDAY, NOVEMBER 23rd		
UPTOWN EAST (BETWEEN 130 <sup>TH</sup> – 105 <sup>TH</sup> ) \$40	UPPER EAST (BETWEEN 105 <sup>TH</sup> – 59 <sup>TH</sup> ) \$30	MIDTOWN EAST (BETWEEN 59 <sup>TH</sup> – 36 <sup>TH</sup> ) \$40
DOWNTOWN EAST (BETWEEN 36 <sup>TH</sup> – 14 <sup>TH</sup> ) \$50	LOWER EAST (BETWEEN 14 <sup>TH</sup> – HOUSTON) \$60	BELOW HOUSTON \$70
UPTOWN WEST (BETWEEN 130 <sup>TH</sup> – 100 <sup>TH</sup> ) \$50	WEST SIDE (BETWEEN 100 <sup>TH</sup> – 59 <sup>TH</sup> ) \$40	MIDTOWN WEST (BETWEEN 59 <sup>TH</sup> – 36 <sup>TH</sup> ) \$50
DOWNTOWN WEST (BETWEEN 36 <sup>TH</sup> – 14 <sup>TH</sup> ) \$65		LOWER WEST (BETWEEN 14 <sup>TH</sup> – HOUSTON) \$70