

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.

Macaroni & Cheese

Heat in 400° oven for 15 to 17 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.

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, Dijon Mustard, Canola Oil & Dry Chives)

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

MACARONI & CHEESE Elbow Macaroni, Parmesan Cheese, Cheddar Cheese, Flour, Milk, Butter, Sour Cream

BREADS

TRADITIONAL BUTTERMILK BISCUITS Flour, Baking Powder, Butter, Salt, Sugar, Buttermilk, Heavy Cream

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.

