

Thanksgiving Specials

Wednesday, November 24th between 3 and 6 p.m.

Orders MUST be placed in advanced. It is likely we will sell out so get your order in as soon as possible!

Call to pre-order today at 510-649-0869

Appetizers

Lobster Bisque \$25 quart

Mini Sweet Potato Biscuits \$16 dozen

Traditional Deviled Eggs \$16 for 10 halves

Phyllo Pastry Triangles
Butternut squash, kale & Asiago
6 for \$15

DIY Crostini

Crostini, rosemary fig compote, prosciutto, Manchego cheese OR

Crostini, brie, apple cranberry chutney, crispy sage 8 for \$ 15

Cocktail Prawns

Poached prawns; served with cocktail sauce \$30 – 12 prawns

Cherry Salad

Mixed greens, arugula, radicchio, dried cherries, toasted hazelnuts, ricotta salata and a cherry balsamic vinaigrette dressing on the side \$15

Please Note:

All items are oven-ready and will require re-heating.

Baking instructions will be provided with each item.

For the Feast

Cranberry Sauce \$15 pint

Garlicky Green Beans \$22 quart

Honey Roasted Fancy Baby Carrots \$22 quart

> House-made Turkey Gravy \$20 quart

Red Skin, Cream Cheese & Chive Mashed Potatoes
\$20 quart

Herb Focaccia Stuffing \$25 quart

Whole Roasted Free Range Mary's Turkey \$130 (14 to 16 lb)

Dessert

9" baked Pumpkin Pie with gingersnap crust \$25

Vanilla Whipped Cream \$6 pint

Individual Dinner Entrée

Sliced turkey breast, mashed potatoes with gravy, herb focaccia stuffing, garlicky green beans, fancy baby carrots, cranberry sauce and an individual pumpkin tart with a pastry crust.

\$40

Ordering multiple entrees? Can be ordered as family style (each food item packaged together)