



# Thanksgiving Menu

## CAKES

**PUMPKIN CHEESECAKE - ONE SIZE ONLY – 8” \$50**  
A GINGER SPICE GRAHAM CRACKER CRUST AND SOUR CREAM TOPPING HELP MAKE THIS CHEESECAKE A DELICIOUS ADDITION FOR THE HOLIDAYS.

**PUMPKIN SPICE CAKE - 7” \$50 9” \$70**  
A PUMPKIN SPICE CAKE LAYERED WITH CINNAMON CRÈME CHEESE AND COVERED WITH GRAHAM CRACKER CRUMBS

**CHOCOLATE ALMOND - 7” \$50 9” \$70**  
LAYERS OF LUSCIOUS ALMOND CAKE FILLED WITH LAYERS OF CHOCOLATE GANACHE AND CREAM CHEESE MASCARPONE FROSTING, COVERED WITH MORE GANACHE, GARNISHED WITH CRUNCHY TOASTED ALMONDS

**SALTED CARAMEL - 7” \$50 9” \$70**  
LAYERS OF CHOCOLATE CAKE, RICH CHOCOLATE GANACHE, TOASTED ALMONDS, AND CARAMEL SPRINKLED WITH SEA SALT.

**DULCE DE LECHE - 7” \$50 9” \$70**  
VANILLA CAKE WITH RUM SYRUP LAYERED WITH HOUSE MADE DULCE DE LECHE WITH A CARAMEL AND DARK RUM BUTTERCREAM.

**CHOCOLATE TRUFFLE MOUSSE (GF) - 7” \$50 9” \$70**  
LUSCIOUS, AND ONE OF OUR MOST POPULAR. FOUR LAYERS OF LIGHT CHOCOLATE SPONGE CAKE FILLED WITH A LIGHT CHOCOLATE MOUSSE. COATED IN CHOCOLATE GANACHE.

**CARROT – 7” \$50 9” \$70**  
THIS CARROT CAKE HAS WALNUTS, BUT NO RAISINS! OUR “SECRET” INGREDIENT IS ORANGE MARMALADE IN AND ON TOP OF THE CAKE AND A LUXURIOUS CREAM CHEESE MASCARPONE FROSTING.

### COFFEE CAKES

(SLICES 10-14)  
\$26

ALMOND POLENTA POUND CAKE  
SOUR CREAM COFFEE CAKE  
CRANBERRY ORANGE COFFEE CAKE

## PIES 10” (SLICE 6-10)

**PUMPKIN WITH GINGERSNAP CRUST \$32**

A TRADITIONAL THANKSGIVING PIE...ONLY BETTER! MADE DARKER WITH THE ADDITION OF MOLASSES AND A SPICY GINGERSNAP CRUST.

TRADITIONAL PIE CRUST AVAILABLE UPON REQUEST.

**OLD FASHIONED APPLE - \$32**

TRADITIONAL, A TWO CRUST PIE, AND STAYING THAT WAY!

**TRIPLE BERRY - \$32**

FILLED WITH BLACKBERRIES, BLUEBERRIES, AND RASPBERRIES, WITH A LATTICE TOP.

**ORANGE BOURBON PECAN - \$32**

LIKE A TRADITIONAL PECAN PIE, BUT WITH A KICK OF BOURBON AND ORANGE ZEST

### CROISSANT BREAD PUDDING

(SERVES 4 - 6) - \$32  
WITH AN ORANGE CUSTARD SAUCE AND FRESH BERRIES (CONTAINS NUTS)

## SIDES AND ADD ONS

### AU GRATIN POTATOES

(6 - 8 SERVINGS) \$30

TRADITIONAL RUSSET POTATOES,  
LAYERED WITH GRUYERE CHEESE,  
CREAM, THYME AND NUTMEG

### MACARONI AND CHEESE

(6 - 8 SERVINGS) \$30

GEMELLI PASTA WITH CHEDDAR CHEESE  
SAUCE. TOPPED WITH BREAD CRUMBS.

### BRUSSELS SPROUTS

(6 - 8 SERVINGS) \$28

WITH BACON BITS, PARMESAN AND A  
BALSAMIC REDUCTION, READY TO BE  
ROASTED

### BUTTERNUT SQUASH

(6 - 8 SERVINGS) \$24

TOSSSED WITH THYME, PARSLEY, GARLIC,  
SALT AND PEPPER, READY TO BE  
ROASTED

### ITALIAN SAUSAGE STUFFING

(6 - 8 SERVINGS) \$26

### PEAR & PECAN STUFFING (VEG)

(6 - 8 SERVINGS) \$26

RICH BROWN TURKEY GRAVY \$20 QT

CAULIFLOWER SOUP (VEG) \$20 QT

BUTTERNUT SQUASH SOUP (VEG) \$20 QT

ORANGE CRANBERRY SAUCE \$ 15 P T

SWEET POTATO BISCUITS \$16 DZ

## QUICHE (SLICES 6-8) \$42

- ITALIAN SAUSAGE &  
SMOKED MOZZARELLA
- LORRAINE: HAM, GRUYERE &  
NUTMEG
- BROCCOLI & WHITE CHEDDAR
- GREEK: SPINACH, FETA, RED  
ONION AND KALAMATA OLIVES
- BACON, BASIL, TOMATO  
& SMOKED MOZZARELLA
- ROASTED VEGGIE

## SMALL SALAD BOWLS - \$55 (SERVES UP TO 10)

### FALL QUINOA SALAD (V/GF)

WITH BUTTERNUT SQUASH,  
FUJI APPLES, GRILLED RED  
ONIONS, GOLDEN RAISINS,  
TOASTED PECANS AND  
AN APPLE PARSLEY  
DRESSING

### BRUSSEL SPROUTS SALAD (GF)

WITH SHAVED BRUSSELS  
SPROUTS, RED ONION,  
TOASTED WALNUTS,  
SHAVED PECORINO AND A  
LEMON VINAIGRETTE

### BEET SALAD (GF)

WITH ROASTED BEETS, ORANGES,  
FETA CHEESE,  
AND A HONEY TARRAGON DRESSING

All orders must be placed on or before **Saturday, November 23<sup>rd</sup>**

All Thanksgiving orders must be paid for in advance.

We are open from 8 am to 3 pm for pickups on Wednesday, November 27<sup>th</sup>

We will be closed on Thanksgiving Day.

We will re-open Friday, Nov. 29<sup>th</sup>, 7 a.m.-3

Call in to place your order! (916) 985 - 2665