

# New England Thanksgiving Pre Fix Dinner \$375

Traditional Slow Roast Turkey (20lbs)  
Poultry Gravy and Fresh Cranberry Sauce  
Garlic And Sage Stuffing  
Buttery Mashed Potatoes  
Maple Glazed Baby Carrots  
Green Bean Almondine  
Artisan Rolls and Butter  
Pecan Pie and Apple Pie for Dessert  
(Feeds 10 people)

**Please call our sales team to place your order**  
**All orders must be placed by November 18th**  
**617.924.6703**



## Appetizers

**Jumbo Shrimp Cocktail** with zesty cocktail sauce and lemon \$26 per dozen

**International Cheese Display** \$5.50 per person

### *Bake and Serve Appetizers*

**Wild Mushroom wrapped in phyllo dough** \$18 per dozen

**Petit Beef Wellington en Croute** \$29 per dozen

**Mushrooms stuffed with Spinach, Bread Crumbs and Parmesan** \$24 per dozen

**Brie en Croute with Raspberry** \$26 per dozen

## Salads

**Mesclun Field Greens** with dried cranberries, chevre and homemade balsamic \$4.15 per person

**Caesar Salad** with reggiano parmesan, garlic croutons and homemade dressing \$3.65 per person

**Baby Spinach** with roasted beets, oranges, shaved fennel and champagne vinaigrette \$4.15 per person

## Soups (quart serves 2-3 per person)

**Butternut Squash** with roasted apples & mint \$10

**Hearty Vegetarian Lentil Soup** \$10

**Creamy Wild Mushroom Bisque** with fresh thyme \$13

**Maine Lobster Bisque** with sherry wine \$17





**Entrees** Per Person, 10 person minimum

**Roasted Turkey Breast** (Sliced or Whole)

Medium (serves 8-10) \$79 each    Large (serves 16-18) \$130 each

**Roasted Chicken** basted with apple cider and thyme

6-8lbs (serves 4-6) \$49 each

**Turkey Roulade** stuffed with wild rice, dried cranberries, and pistachio nuts. Served with Port wine gravy (serves 6-8) \$100 each

**Grilled Sirloin Roast** with wild mushroom demi glace \$20 per person

**Beef Tenderloin** with rosemary rub and a cabernet demi-glace (minimum 10) \$23

**Grilled Salmon Fillet** (8oz) with cranberry mango relish \$14

**Butternut Squash Raviolis** with roasted root vegetables and a light basil cream sauce (vegetarian) \$11.95



**Sides** Per person, 6 person minimum

**Homemade Turkey Gravy** \$2.00

**Sage and Vegetable Stuffing** \$3.50

**Sausage and Cornbread stuffing with Apples** \$3.75

**Fresh Cranberry Sauce with cinnamon and orange** \$1.50

**Traditional Creamy Mashed Potatoes** \$3.50

**Wild Rice Pilaf** with parsnips, turnips, and dried cranberries \$3.95

**Green Beans Almondine** with shallot thyme butter \$3.25

**Baked Butternut Squash** with cinnamon glaze \$3.50

**Cider glazed Sweet Potatoes** with spiced pecans and currants \$3.50



## Desserts

**Fresh Baked Pies** (serves 6-8) \$18.95

Hi Top Apple, Apple Crumb, Blueberry, or Peach  
Pecan Pie \$21.95

**Cakes** 6 inch (serves 6-8) \$45 10 inch (serves 12-15) \$75

**Chocolate Pecan Cake** Our winter seasonal treat; a nutty chocolate layer cake with chocolate mousse, topped in ganache and surrounded in crumbled pecans

**Classic Cheesecake with Fresh Fruit** Everyone's favorite cheesecake, a fresh glazed fruit topped, makes it a colorful centerpiece

**Luscious Lemon Cake** Light vanilla layer cake with lemon mousse, topped with vanilla butter cream and decorated with fresh fruit

## Breads and Rolls

French Rolls (1/2 dozen) \$6.00

Cranberry Nut Rolls (1/2 dozen) \$7.00

Multi-Grain Rolls (1/2 dozen) \$7.00

Country Sourdough Round (1/2 dozen) \$7.50

Country Sourdough Wreath (1/2 dozen) \$7.50

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