

## **Thanksgiving 2018 Menu**

All orders must be placed by noon on Monday 11/19/2018  
Orders available for Pick Up at BOK or Delivery on Wednesday 11/21/2018

### **Entrées**

Roasted turkey breast with sage gravy	\$9.99/person
Farm raised herb roasted beef tenderloin served medium rare with cocktail rolls, horseradish cream [feeds 12 – 15 people]	\$275

### **Salads**

House Salad   Butter toffee pecans, feta cheese and balsamic vinaigrette	\$4.99/person
Spinach Salad   with toasted walnuts, dried cranberries and cranberry vinaigrette	\$4.99/person
Tuscan Kale salad   with almonds, orange, cranberry, citrus yogurt dressing	\$5.49 /person

### **Soups**

Roasted butternut squash	\$11.99/quart
Lobster bisque	\$16.99/quart

### **Sides**

Maple glazed carrots	\$3.99/person
Orange cranberry relish	\$7.99/pint
Roasted autumn vegetables	\$4.99/person
Honey roasted sweet potatoes	\$3.99/person
Marinated beets with dill, grain mustard and toasted pumpkin seeds	\$3.99/person
Mashed sour cream and chive Yukon Gold potatoes	\$3.99/person
Seared Brussels sprouts with pancetta	\$4.99/person
Sausage and sage stuffing	\$3.99/person
Apple and herb stuffing	\$3.99/person
Green bean almondine	\$3.99/person

### **Desserts**

Apple crumb pie	\$19.99
Pumpkin pie	\$19.99
Chocolate pecan tart	\$29.99
Caramel chocolate cheesecake	\$29.99

### **Traditional Feast for 10**

18 lb Turkey with sage gravy	\$269
Your choice of three sides	
Roasted Butternut Squash Soup or Salad	
Pumpkin or Apple crumb pie	