



Thanksgiving Menu November 2018

Full Thanksgiving Dinner

Cider Brined Whole Roasted Organic Turkey*

Mashed Potatoes

Stuffing

(choice of Corn Bread & Pecan or Sourdough & Cranberry)

Choice of Three Vegetables

Turkey Gravy

Cranberry Sauce

\$40.00 per person, delivery included, with a minimum of eight people. Smaller orders are possible at a higher cost per person.

*(*Turkey Breast only available at an additional \$4.00 per person)*

Items may also be ordered a la carte from the menu below, with pricing available on request. Orders totaling \$100 or more will be delivered free of charge in the Metrowest area the day before Thanksgiving. Please let us know if you have any questions.

Orders are due on the Sunday before Thanksgiving. Orders may be placed by email at mark@kitchentablefoods.com. Call or email with questions. We look forward to helping you celebrate the holiday!

Starters

Harvest Salad \$6.00 per person
Baby greens tossed with Boursin cheese, dried cranberries, sliced apple and spiced pecans drizzled with apple cider vinaigrette

Shrimp Cocktail Platter \$28.00 each
One dozen New Orleans boiled jumbo shrimp with horseradish cocktail sauce (serves 6-8)

Roasted Pumpkin-Apple Bisque \$5.99 pint
Rich, creamy soup of pumpkin flavored with apple cider, caramelized onion and sage, all vegetarian (serves 1-2)

Stuffing

Brioche
Perennial favorite with apple-wood-smoked bacon, carrots, celery, onions, sage and pecans

Sourdough & Cranberry
Tangy classic with apples, celery, onion, dried cranberries and fresh herbs

Vegetables

Mashed Sweet Potatoes
Organic sweet potatoes mashed and laced with organic Vermont maple syrup and butter (*with or without chipotle spice*)

Organic Yukon Gold Mashed Potatoes with sour cream
Rich, creamy and tangy whipped Yukon Gold Potatoes

Mashed Native Parsnips with fresh thyme and olive oil

Roasted Brussel Sprouts
Brussel Sprouts roasted and tossed with olive oil and fresh herbs and roasted shallots (with or without pancetta)

Vegetables (cont.)

Roasted Winter Root Vegetable Hash

Roasted beets, carrots, turnip and parsnip tossed with fresh herbs

Toasted Almond Green Bean

Green beans steamed and tossed with toasted almond butter

Spiced Delicata Squash

Roasted butternut squash tossed with allspice, cinnamon and cloves

Maple Mashed Carrots

with a maple butter

Farro Pilaf

with roasted grapes and toasted pecans

Baked Stuffed Sweet Potato

with marshmallows and brown sugar

Green Bean Casserole

Classic green bean casserole topped with crispy onions (serves 4-6)

Extras

Turkey Gravy

Rich and thick gravy made with turkey stock and fresh sage

Fresh Cranberry Chutney

Chutney of fresh cranberries, oranges and ginger

Vegetarian/Vegan Option

Stuffed Acorn Squash

\$20.00 each

Baked squash filled with apples, almonds and dried cranberries with a maple syrup drizzle (serves 1) **vegan version available*