

THANKSGIVING PRE-FIXE DINNER

\$49.95 plus tax per person serving dinner off our holiday menu (a la carte)

AVAILABLE FOR TO-GO pick up between 11am - 4pm

APPETIZER

CHOOSE ONE

Butternut Squash Soup side of house crostino

Harvest Autumn Salad seasonal greens, apples, walnuts, gorgonzola cheese, apple cider vinaigrette

Caesar Salad romaine lettuce, house croutons, shaved parmesan cheese, fresh caesar dressing

DESSERT

CHOOSE ONE
North Fork Apple,
Pecan or Pumpkin Pie

ENTREE

Heritage Turkey dark and white meat with goblet gravy

Cranberry Orange Relish
Brussel Sprouts
Vegetable Stuffing
Garlic Roasted Mashed Potatoes
String Bean Gremolata
Sweet Potato Pie
Artisan Dinner Rolls

restaurant reservations

631.726.4444

FARM TO FEAST THANKSGIVING

A La Carte Catering To-Go for a guest list of any size



APPETIZERS (serves 4-6)

Butternut Squash Soup, crostini \$36 Chef's Selection Cheese Board \$64 Crudite Platter & Vegetable Dip \$36 Smoked Salmon Platter \$82 Deviled Eggs, spicy yolk \$18 Lamb or Turkey Meatballs \$32

Roasted Vegetable & Goat Cheese Tartlets \$36 Stuffed Baby Bella Mushrooms \$49 Truffle Mushroom Risotto Balls \$59 Jumbo Shrimp Cocktail \$82 Mini Jumbo Lump Crab Cakes \$32 Mini Beef or Chicken Pot Pies \$32

MAIN ENTREES (4 person minimum)

Spiced Spiral Ham bourbon glaze \$25/p

Chicken Rollatine filled with spinach and fontina cheese \$25/p

Herb Crusted Beef Tenderloin creamy horseradish sauce \$34/p

Roasted Pork apple chutney, herbs, white wine sauce \$24

Roasted Salmon champagne mustard sauce \$30/p

Turkey Pot Pie juicy turkey, carrots, celery onions, peas, potatoes, fresh dill \$16

Served with choice of two sides: garlic roasted mashed potatoes, rosemary roasted potatoes, Mediterranean grains, roasted root vegetables, roasted seasonal vegetables

DESSERTS (\$12/p)

Holiday Cookies Platter Petite Miniature Desserts Rum Bread Pudding Strawberry or Traditional Tiramisu

