



Thanksgiving Holiday Menu Specials

Roasted Butternut Squash Soup with Vermont Maple Syrup	\$5.95 pint
Potato Leek Soup	5.95 pint
Sliced Roasted Turkey (Boneless White and Dark Meat)	10.95 half lb.
Apple and Chestnut Stuffing	6.50 half lb.
Giblet Gravy with Cabernet Wine	7.50 pint
Apple-Cranberry Sauce	6.50 pint
Honey Roasted Sweet Potatoes	6.25 half lb.
Roasted Brussel Sprouts, Carrots & Parsnips with Caramelized Onions	7.95 half lb.
Garlic Mashed Yukon Gold Potatoes with Sautéed Leeks & Chives	6.95 half lb.
Steamed Haricots Verts Amandine (French String Beans) with Garlic, Parsley Butter and Toasted Almonds	7.95 half lb.
Petits Pains (French Dinner Rolls)	.75 each

Desserts:

Pumpkin Cheese Cake	\$26.95 serves 8
Pumpkin Pie	24.95 serves 8
Old Fashioned Apple Pie	22.95 serves 6
Apple Tarte	22.95 serves 6
Cranberry Tarte	22.95 serves 6
Southern Style Pecan Pie	22.95 serves 6
Fresh Fruit Tarte	22.95 serves 6
Pear Tarte Bourdaloue	22.95 serves 6
Plum Tarte	22.95 serves 6
Linzer Tarte	22.95 serves 6
Lemon Meringue Tarte	22.95 serves 6
Chocolate Tarte	22.95 serves 6
Assorted French Mini Pastries	24.95 per dozen
Assorted Thanksgiving Cookies	18.95 lb.
Pumpkin-Cardamom Tea Cake	6.95 serves 6

No minimum number required for above menu.

Please consult our Catering Menu for a full selection of foods, cakes & pastries.

The last day to place food orders is Sunday, November 19th, 2017

OPEN until 2:00 pm on Thanksgiving Day or you may pick up your order on Wednesday.

If you have a food allergy, please let us know so we may help you make a selection.