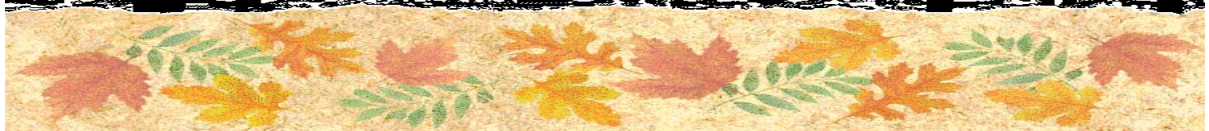




*& Personal Chef Delivery Service*



# Thanksgiving Menu 2008

Why Cook This Thanksgiving Holiday? Enjoy the time with your loved ones- Kick back and enjoy a Gourmet Thanksgiving meal at your home without the fuss.

Our house made menu items are prepared with all natural ingredients and ready to go with simple heating instructions. Please contact us today to make your Thanksgiving dinner the easiest and most delicious one yet!

*For Pick up or delivery ~Orders must be received by Monday, November 24<sup>th</sup> 2008  
All orders must be picked up on Wednesday, November 26, 2008 by 3:00 PM  
Minimum order: 100.00; Minimum 4 orders of any one item.*

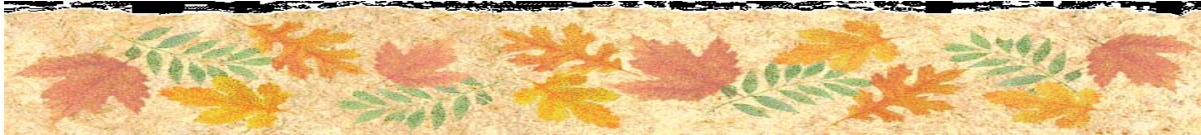
## A La Carte Starters

*Crispy Pumpkin-Sage Risotto Cakes  
with Wild Mushroom-Pancetta- Ragout  
\$4.95 each*

*Butternut Squash Soup  
with Apple Cidar and Candied Pumpkin Seeds  
\$6.50/ PT. (Serves 2)  
\$12.95/ QT. (Serves 4)*



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***Corn Chowder with Pancetta and Lump Crab***

***\$7.50/ PT. (Serves 2)  
\$13.95/ QT. (Serves 4)***

***Harvest Turkey Vegetable Soup with Barley, Wild Rice and Fresh Herbs***

***\$8.50/ PT. (Serves 2)  
\$15.95/ QT. (Serves 4)***

***Jumbo Shrimp Cocktail***

***24.00 / Doz.***

***Field Greens with Shaved Fennel, Mandarin Oranges  
and Lingonberry-Balsamic Vinaigrette on the Side***

***\$16.95 /LB. (Serves 4)***

***Baby Arugala with Dried Cranberries, Goat Cheese, Sliced Red Onions and  
Caramelized Pecan- Sherry-Walnut Vinaigrette on Side***

***\$18.95 /LB. (Serves 4)***

**A La Carte Entrée Selections**

***Oven Roasted, Honey-Brined Turkey Breast  
with Cranberry-Thyme Emulsion  
or Natural Pan Gravy***

***Conveniently sliced and ready to heat. This succulent breast is guaranteed  
to be moist and juicy!***

***\$90/ ½ pan (feeds 6-8 people)  
\$165/ full pan (feeds 12-15 people)***

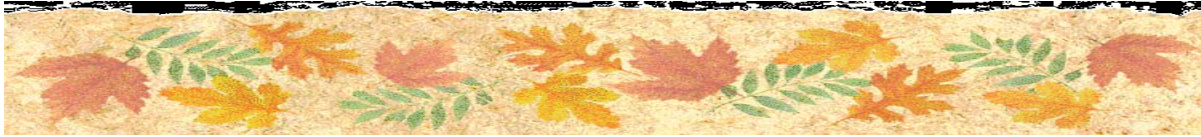
***Pan-Seared and Slow Braised Dark Turkey Meat (Leg/Thigh) with Natural  
Pan Gravy***

***It doesn't get any tender than this!***

***\$80/ ½ pan (feeds 6-8 people)  
\$140/ full pan (feeds 12-15 people)***



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*or ½ Dark meat and ½ White meat:  
\$85/ ½ pan (feeds 6-8 people)  
\$150/ full pan (feeds 12-15 people)*

*Brined and Maple-Glazed Whole Roasted, Pork Loin  
\$90/ ½ pan (feeds 6-8 people)  
\$170/ full pan (feeds 12-15 people)*

### **Accompaniments**

*Small serves approximately 4-6 Large serves approximately 8-10*

*Fire Roasted Sweet Potatoes and Shallots with Maple and Fresh Thyme  
\$28 small / \$48 large*

*Yukon Gold Roasted Garlic Mashed Potatoes  
\$26 small / \$42 large*

*Traditional Stuffing with Herbs and Aromatic Vegetables  
\$28 small / \$48 large*

*Creamy Green Bean Casserole  
\$30 small / \$48 large*

*Brown Sugar-Glazed Baby Carrots with Ginger and Black Currants  
\$28 small / \$48 large*

*Fall Vegetables in Butter and Fresh Herbs  
\$26 small / \$44 large*

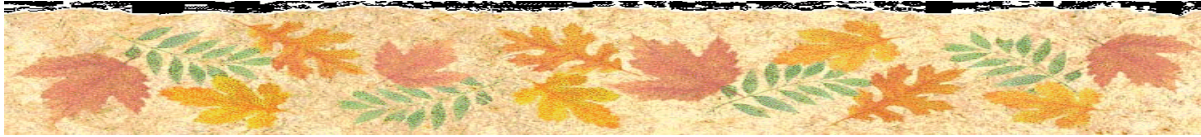
*Citrus Infused Fresh Cranberry Sauce  
\$15.50 Pt. / \$28.50 Qt.*

*Extra White Wine Giblet Gravy  
\$9.95 Pt. / 18.95 Qt.*

*Jalepeno-Cheddar Corn Bread  
\$45/ ½ pan (feeds 12-15 people)*



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## Desserts

*Traditional Pumpkin Pie with Chantilly Cream*  
22.95- Serves 10-12

*Strawberry-Apple Crisp*  
29.95- Serves 12-15

*"Bananas 99" Bread Pudding  
with Hazelnut & Raisins  
Crème Anglaise on the Side*  
29.95- Serves 12-15

*Peach and Blackberry Cobbler*  
28- Serves 10-12

*NY State Honey Crisp Apple Pie*  
22.50- Serves 10-12

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## **Prix Fixe Menu**

29.50 per person ~ 4 person minimum

*Harvest Turkey Vegetable Soup  
with Barley, Wild Rice and Fresh Herbs*

*Baby Arugala with Dried Cranberries, Goat Cheese, Sliced Red Onions  
and Caramelized Pecans ~ Sherry-Walnut Vinaigrette on Side*

### *Best of Both*

*Oven Roasted, Honey-Brined Turkey Breast Conveniently sliced and ready to heat  
& Pan-Seared - Slow Braised Dark (Leg/Thigh) Meat with Natural Pan Gravy*

*Fire Roasted Sweet Potatoes and Shallots  
with Maple and Fresh Thyme*

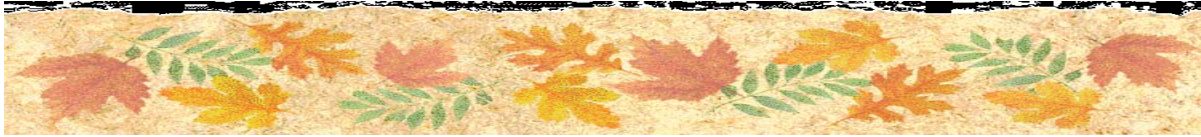
*Traditional Stuffing with Herbs and Aromatic Vegetables*

*Fresh Snipped Green Bean Casserole with Cremini Mushrooms*

*Traditional Pumpkin Pie with Chantilly Cream*



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