



# Thanksgiving MENU

## ENTREES

*Sliced Turkey Breast with Gravy*  
*Apricot Glazed Country Ham*

## SIDES

*Herb Cornbread Stuffing*  
*Creamy Mac n Cheese*  
*Whipped Butter Mashed Potatoes*  
*Classic Green Bean Casserole*

## SALAD

*Autumn Orchard Salad*  
*Spring Mix, Diced Apples, Dried Cranberries,*  
*Candied Walnuts, Crumbled Blue Cheese with*  
*Maple-Balsamic Vinaigrette*

## DESSERTS

### CHOICE OF 1

*Pumpkin Pie Shooter*  
*Assorted Cookies & Brownies*

**\$49.95**  
**PER PERSON**





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## HORS D'OEUVRES

- Caramelized Onion & Roasted Apple Crostini
- Butternut Squash & Sage Risotto Bites
- Roasted Root Vegetable Kabob With Coconut Glaze
- Goat Cheese & Cherry Blossom tarts
- Brandied Peach and Brie Puffs
- Roasted Beet and Goat Cheese Crostini
- Mini Crabcakes with Cajun aioli
- Shrimp & Grits Bites
- Caramelized Onion and Beef Tenderloin Crostini
- Mini Sheperd's Pie Bites
- Turkey and Cranberry Sliders
- Maple-Glazed Chicken Skewers

\$48.00 PER  
DOZEN

EACH ITEM ONLY  
SOLD BY THE  
DOZEN

INQUIRE WITHIN FOR  
PRICING





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## DESSERTS

*Pumpkin Pie Shooters*

*Mini Caramel Apple Pie Cheesecakes*

*Pumpkin Spiced Caramel Tarts*

*Pumpkin Spiced Cannolis*

## DRINKS

*Blackberry Fruit Punch*

*Thanksgiving Orchard Punch*

*Peach or Passionfruit Bellinis*

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PRICING

