

Thanksgiving Menu 2017

Soup & Salad

Butternut Squash & Pear Bisque (Vegan/GF) (serves 4) \$11

Spinach Salad (Vegetarian/GF) (serves 4) \$14
w/ Dried Cranberry & Goat Cheese

Quinoa Salad (Vegan/GF) (serves 4) \$16
on butter leaf lettuce with apple & roasted hazelnut

Appetizers

Baked Brie (Vegetarian) (serves 8 - 10) \$36
Pears cooked in wine & toasted walnuts

Cheese & Antipasto Platter (Serves 12 - 14) \$107
4 different cheeses, pairing jam, nuts, grapes, salami
olives, bread & crackers (**wood board**)

Puff Pastries (Priced by the dozen)

Pecan Butternut Squash (Vegetarian) \$24

Brandied Fig & Goat Cheese (Vegetarian) \$24

Cranberry & Stilton (Vegetarian) \$24

Truffle Mushroom Risotto (Vegetarian) \$24

Parmigiano & Fennel Sticks (Vegetarian) \$18

Sides

Jim's famous Turkey Gravy Quart (serves 4) \$17

Traditional Cranberry Sauce Pint (Vegan/GF) (serves 4) \$9

Italian Sausage & Sage Stuffing (serves 4 - 6) \$18

Vegetarian Cornbread Stuffing (serves 4 - 6) \$18

Creamy Mashed Potatoes (Vegetarian/GF) (serves 4 - 6) \$14

Roasted Root Vegetables (Vegan/GF) (serves 4 - 6) \$16

Butternut Squash Souffle (Vegetarian) (serves 6 - 8) \$32

Roasted Brussel Sprouts (Vegetarian) (serves 4 - 6) \$17

.....

Orders must be placed by Sunday, November 19. Order pick up on Wednesday, November 22 (between 2 - 6). Food is packaged in aluminum containers with heating instructions unless otherwise noted. Orders can be placed in store or by emailing Gina, gina.bluetable@gmail.com