



# *Thanksgiving* APPETIZERS & ENTREES

## APPETIZERS

### CRABCAKES

PAN SEARED WITH SOUTHWESTERN  
REMOULLADE

### COCONUT CHICKEN

WITH PINEAPPLE GINGER SAUCE

### POACHED SHRIMP COCKTAIL

### SLICED FILET MIGNON

ON CROSTINIS HORSERADISH CRÈME

### GRILLED SHRIMP SKEWERS

WITH BASIL, PINENUTS, ROASTED TOMATOES  
AND LEMON DRESSING

### SAUSAGE STUFFED MUSHROOMS

### CHEESE PLATTER

A GREAT ASSORTMENT OF IMPORTED AND  
DOMESTIC CHEESES SERVED WITH FRESH  
FRUIT AND CRACKERS

### CRUDITÉ PLATTER

AN ASSORTMENT OF FRESH SEASONAL  
VEGGIES WITH HOMEMADE DIP

### BAKED BRIE TARTLETS

WITH FRESH RASPBERRIES

### BRUSCHETTA

FRESH PLUM TOMATO RELISH WITH  
BASIL, GARLIC, ONION AND RED PEPPERS  
SURROUNDED BY PESTO CROUTONS

### ANTIPASTO

ROASTED VEGETABLES, SALAMI,  
PROVOLONE, PEPPERONI, FRESH  
MOZZARELLA AND ROASTED GARLIC  
CLOVES OVER BABY GREENS

## ENTREES

### WHOLE ROASTED FRESH TURKEY

SERVED PRE-SLICED (UNLESS SPECIFIED WHOLE)  
GARNISHED WITH FRESH HERBS

### OVEN ROASTED TURKEY BREAST

SLICED 1 SIZE (15-20 PORTIONS)

### NEW ZEALAND RACK OF LAMB

PAN-SEARED IN A GARLIC, ROSEMARY AND  
MUSTARD CRUST, AND OVEN ROASTED

### THREE CHEESE LASAGNA

LAYERS OF PASTA, SAUCE AND THREE CHEESES

### STUFFED PORK ROAST

STUFFED WITH GOAT CHEESE, SHITAKE MUSH-  
ROOMS AND SAUTÉED SPINACH, OVEN ROASTED  
AND SERVED WITH A PORT WINE SAUCE

### HERB-SEARED BEEF TENDERLOIN

TENDER, WHOLE ROASTED FILET SERVED WITH  
TOASTED GARLIC AND HORSERADISH CREAM  
(SLICED THIN UNLESS SPECIFIED OTHERWISE)

### SALMON OR HALIBUT

WITH A SPICY PECAN OR HERB CRUST AND A  
CITRUS BEURRE BLANC

### PRIME RIB ROAST

OVEN ROASTED SERVED WITH A ROSEMARY AND  
PEPPERCORN JUS

### MAPLE GLAZED SPIRAL HAM

(APPROXIMATELY 10 LB)

