



540-839-5018
Chef Josh Elliott
Chefnit2@gmail.com

THANKSGIVING CARRYOUT MENU

THANKSGIVING DINNER

\$45.00 (per person)

- Choice of Turkey or Ham
- Pesto Whipped Potatoes or Maple Roasted Sweet Potatoes
- Roasted Green Beans with Almonds & Fennel or Acorn Squash with Beets, Kale and Pine Nuts
- Apple Leek Stuffing, Gravy, Rolls & Butter
- Cranberry Sauce with Apricots, Apples and Sun-dried Cherries
- Pie of your choice: Apple Pie, Pumpkin Pie, Chocolate Bourbon Pecan Pie

A LA CARTE OPTIONS: (per person)

- Roasted Breast of Turkey \$9.00
- Roasted Ham with Brown Sugar & Orange slices \$9.00
- Pesto Whipped Potatoes \$5.00
- Acorn Squash with Beets, Kale and Pine Nuts \$5.00
- Cranberry Sauce with Apricots, Apples and Sun-dried Cherries \$5.00
- Leek & Potatoes Au Gratin \$5.00
- Maple Roasted Sweet Potatoes \$5.00
- Corn Pudding \$5.00
- Roasted Green Beans with Almonds and Fennel \$5.00
- Honey & Caramelized Onion and Roasted Brussel Sprouts \$5.00
- Apple Leek Stuffing
- Rolls, Butter & Gravy \$5.00
- Soups (quart) \$10.00
- Salads (see below) \$5.00
- Desserts (see below) \$15.00
- Hors d'oeuvres (per dozen) \$25.00

DESSERTS: Serves 8

- Apple Pie \$15.00
- Pumpkin Pie \$15.00
- Chocolate Bourbon Pecan Pie \$15.00

HORS D'OEUVRES -- \$25.00 per dozen

- Virginia ham on Asiago Scones with Herb Mayo
- Steamed New Potato with Crème Fraiche and Snipped Chives
- Mini Bacon Gruyere Quiche
- Spanakopita (Spinach Feta Filo Triangle)
- Leek and Feta Stuffed Mushroom Cap
- Smoked Salmon Canapé with Dill Cream Cheese and Cucumber
- Mini Salmon en croustille with Béarnaise Aioli
- Asparagus Spears wrapped in Prosciutto Ham
- Smoked local Trout on Toast points with Lemon Dill Mayo
- Shrimp and Grit Fritters with Roasted Red Pepper Crème Fraiche
- Smoked Barbecued Pork Sliders
- Mini Crab Cakes with Chive Sour Cream
- Tuna on wontons with Citrus Salsa

SALADS - Minimum 4 People -- \$5.00 (per person)

- Spinach Salad with Pears, Walnuts, Blue Cheese and Balsamic Vinaigrette
- Green Salad with Cranberries, Sliced Apples, Goat Cheese and Apple Rosemary Vinaigrette
- Caesar Salad with Asiago and Herb Croutons

SOUPS - Serves 3 to 4 -- \$10.00 (per quart)

- Corn Chowder
- White Bean with Sage and Bacon
- Portobello Bisque
- Shrimp and Andouille Sausage Stew