

2022 Thanksgiving Dinner Delivery

Delivery Date: TBD Time TBD ~ Location TBD

Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on $\frac{1}{2}$ - $\frac{3}{4}$ cup serving)

Pricing includes delivery and tax.

Minimum order = \$250 for holiday delivery (for smaller orders, please inquire about additional delivery dates)

Holiday Mains: (Recommendation is $\frac{1}{2}$ - $\frac{3}{4}$ lb of protein per person. Weight is taken prior to cooking)

Whole Roasted Traditional Turkey: Traditional roasted turkey, brined overnight in orange-cranberry cider and roasted to perfection. \$14/lb 8 lb min

Butter + Garlic Roasted Turkey Breast: Full 1/2 turkey breast, marinated in fresh herbs, garlic & butter and roasted to perfection. \$16/lb 3 lb min.

18+ Hour Slow Roasted Pork: A Chef Erin Classic! Bone-in pork shoulder, stuffed with fresh sage and slow roasted in wine and consommé. \$12/lb 3 lb min.

Stuffed Pork Loin: Pork tenderloin butterflied and stuffed with smoked mozzarella, cranberry & kale, then wrapped in prosciutto. Tied, roasted and ready to slice. Cooked to medium. \$18/lb 3 lb min.

Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, Dijon and garlic savory rub, slow roasted until fork tender. \$20/lb 3 lb min.

Spice Rubbed Beef Tri-Tip: Braised Tri Tip rubbed in a sweet and savory blend of spice and seasonings. Braised until fork tenders, unless otherwise requested. \$20/lb 3 lb min.

Wine Braised Beef Short Ribs: Bone-in beef short ribs with a coffee + black pepper rub, slow braised in wine. \$12/bone 4 min.

Wine Braised Lamb Shanks: Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side. \$18/shank 3 min.

Lamb Osso Bucco: Lamb shanks slow roasted in red wine and consommé and shredded, portobello and eggplant, tomato ragu. \$12/lb 4 lb min.

Holiday Sides:

Pancetta Braised Brussels Sprouts: Small sprouts cut in half, seasoned with salt & pepper and braised with Italian style bacon until firm-tender. \$67/Full \$42/Half \$28/Qtr

Sautéed Haricot Vert: French green beans sautéed in olive oil, white wine & garlic, finished with lemon juice. \$67/Full \$42/Half \$28/Qtr

Rosemary Romano Roasted Butternut Squash: Fresh cut butternut squash roasted with fresh rosemary & romano cheese, finished with a touch of whipping cream. \$72/Full \$47/Half \$30/Qtr

Butternut Squash + Pancetta Risotto: Slow cooked risotto with minced butternut squash & diced Italian style bacon, finished with whipping cream & parmesan cheese. \$110/Full \$75/Half \$47/Qtr

Pumpkin + Sicilian Chicken Sausage Risotto: Slow cooked risotto with pumpkin puree and minced Sicilian chicken sausage (bit of spice to this), finished with whipping cream & romano cheese. \$110/Full \$75/Half \$47/Qtr

Cream Cheese + Chive Mashed Red Skins: Skin on chunky mashed red skins with butter, cream, cream cheese, sea salt, white pepper & chive. \$77/Full \$52/Half \$32/Qtr

Traditional Mashed Potatoes: Creamy mashed russet potatoes with butter, cream, sea salt & white pepper.
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Mashed Sweet Potatoes: Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper & nutmeg. \$77/Full \$52/Half \$32/Qtr

Candied Sweet Potato Casserole: Sweet potatoes with sugar, eggs, salt, butter, milk and vanilla extract, whipped and topped with pecan crumble. \$82/Full \$57/Half \$35/Qtr

Bacon + Sausage Stuffing: Sweet + herb bread stuffing made with chicken broth, with sautéed celery & onion, hickory bacon & country sausage. \$105/Full \$70/Half \$42/Qtr

Cranberry + Chestnut Stuffing: Herb bread stuffing made with chicken broth & white wine, with sautéed celery & onion, fresh chopped cranberries & chopped roasted chestnut. \$92/Full \$62/Half \$38/Qtr

Israeli Couscous Salad: Israeli/Pearl couscous cooked in chicken broth & white wine with charred walnut, dried currant, Tuscan kale, blackened portobello & caramelized eggplant. \$92/Full \$62/Half \$38/Qtr

Black Truffle Mac + Cheese: Shell pasta in white cheddar, gruyere and truffle cheddar cheese sauce with black truffle sea salt, romano and panko topping. \$125/Full \$85/Half \$50/Qtr

Traditional Turkey Gravy: Traditional turkey gravy made from pan au jus and turkey consomme seasoned with sage & white pepper, reduced and thickened with flour/butter roux and corn starch. \$25/1qt \$15/1pt \$8/cup

Mushroom Au Jus Gravy: Portobello, Shitake & Crimini mushrooms sautéed in red wine and beef au jus, seasoned with herbs & white pepper, reduced then thickened with a touch of corn starch. \$25/1qt \$15/1pt \$8/cup

Holiday Soups:

Sicilian Style Cassoulet: Ground chicken Sicilian sausage (touch of spice to this) with fire roasted tomato, caramelized red onion, blackened crimini mushroom, white navy beans, cannellini beans, Tuscan kale & porcini broth, finished with cream. Topped with bacon & romano cheese (comes on the side). \$92/Full \$62/Half \$38/Qtr

Chef Erin's Honeymoon Stew: Meatballs made with chicken sausage + pork sausage (can also be made with turkey in lieu of pork), thyme zucchini, blackened mushroom, fresh spinach, caramelized red onion & herbed Israeli/pearl couscous in fresh bruschetta chicken broth. This will deliver with the meatballs & broth separate from the veggies & couscous.

\$100/Full \$70/Half \$44/Qtr

Holiday Desserts:

Chef Erin's Dark Chocolate Soft Brittle: 72% dark chocolate with a touch of cream for a softer, creamier texture. Ingredients are added into the chocolate mixture then spread out to cool and broken into pieces. Suggested add-ins: dried bing cherry, salted butterscotch caramel, hazelnuts, espresso bean, black pepper & sea salt. Add-ins are flexible. \$40/24oz \$22/12oz

Mini Desserts: Mini desserts in 3oz disposable cups, comes with mini silver spoons, minimum 4 for each flavor.

\$16/per order (4, 3oz)

Key Lime Pie: Graham cracker crust with key lime filling and topped with whipped cream.

Spiced Apple Pie: Butter cookie crust with spiced apples topped with brown sugar walnut crumb.

Strawberry Shortcake: Butter cookie crust w/fresh strawberries in jam topped with whipped cream & sponge cake.
Coconut Cream: Chocolate cookie crust with coconut cream filling topped with shredded coconut & Oreo crumble.
Chocolate Pie: Butter cookie crust with double chocolate mousse and topped with whipped cream.
Peanut Butter Pie: Chocolate cookie crust with chunky peanut butter mousse and topped with whipped cream.
Smores Pie: Graham cracker crust with chocolate mousse and topped with marshmallow cream and graham crumble.