



## 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 ½ - ¾ 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 ½ - ¾ lb of protein per person. Weight is taken prior to cooking)**

<b>Whole Roasted Traditional Turkey:</b> Traditional roasted turkey, brined overnight in orange-cranberry cider and roasted to perfection.	\$14/lb	8 lb min
<b>Butter + Garlic Roasted Turkey Breast:</b> Full 1/2 turkey breast, marinated in fresh herbs, garlic & butter and roasted to perfection.	\$16/lb	3 lb min.
<b>18+ Hour Slow Roasted Pork:</b> A Chef Erin Classic! Bone -in pork shoulder, stuffed with fresh sage and slow roasted in wine and consommé.	\$12/lb	3 lb min.
<b>Stuffed Pork Loin:</b> 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.
<b>Mustard and Garlic Rubbed Slow Roasted Beef Brisket:</b> Baking spice, Dijon and garlic savory rub, slow roasted until fork tender.	\$20/lb	3 lb min.
<b>Spice Rubbed Beef Tri-Tip:</b> 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.
<b>Wine Braised Beef Short Ribs:</b> Bone- in beef short ribs with a coffee + black pepper rub, slow braised in wine.	\$12/bone	4 min.
<b>Wine Braised Lamb Shanks:</b> Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side.	\$18/shank	3 min.
<b>Lamb Osso Bucco:</b> Lamb shanks slow roasted in red wine and consommé and shredded, portobello and eggplant, tomato ragu.	\$12/lb	4 lb min.

**Holiday Sides:**

<b>Pancetta Braised Brussels Sprouts:</b> Small sprouts cut in half, seasoned with salt & pepper and braised with Italian style bacon until firm-tender.	\$67/Full	\$42/Half	\$28/Qtr
<b>Sautéed Haricot Vert:</b> French green beans sautéed in olive oil, white wine & garlic, finished with lemon juice.	\$67/Full	\$42/Half	\$28/Qtr
<b>Rosemary Romano Roasted Butternut Squash:</b> Fresh cut butternut squash roasted with fresh rosemary & romano cheese, finished with a touch of whipping cream.	\$72/Full	\$47/Half	\$30/Qtr
<b>Butternut Squash + Pancetta Risotto:</b> Slow cooked risotto with minced butternut squash & diced Italian style bacon, finished with whipping cream & parmesan cheese.	\$110/Full	\$75/Half	\$47/Qtr
<b>Pumpkin + Sicilian Chicken Sausage Risotto:</b> 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. \$77/Full      \$52/Half      \$32/Qtr

**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 consume 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.

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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.