

Thanksgiving 2022
pick-up Wednesday, November 23rd
Place your Order by Thursday, November 17th
online ordering available emilyscafeandcatering.com



Appetizers

Pastry Encrusted Baked Brie stuffed with raspberry preserves, crostini, flatbreads, crackers
\$75 (serves up to 20)

Cheese Board chef's selection from: wedges of Stilton, Vermont cheddar, brie, boursin, dill Havarti, Parmigiana Reggiano, pecorino, Aged Gouda, Jarlsberg, dried fruits and nuts, Crostini, crackers, flatbreads
\$70 small tray - serves up to 12 / \$140 large tray - serves up to 24

Antipasto Display prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts, sundried tomato confit, pickled red onion, assorted olives, and grapes, wedge of pecorino and basil pesto, crostini and toasted herbed focaccia
\$154 (large only - serves up to 24)

Farm Harvest Crudité cauliflower, broccoli florets, baby carrots, fennel, sweet bell peppers, asparagus, celery, radishes, cucumber, cherry tomatoes with spinach dip and hummus
\$40 small tray - serves up to 12 / \$80 large tray - serves up to 24

Turkey

Whole Ready-to-Roast Brined Turkey rubbed with herb butter on a bed of mirepoix
Small 12-14Lb \$112
Medium 15-17Lb \$136
Large 18-20Lb \$160

*these are size ranges / we cannot guarantee exact size

Bone-In Ready to Roast Turkey Breast
Approx. 7-8Lbs

Side Dishes

Small - Serves up to 4	8.5" x 5.5" x 2" deep
Large - Serves up to 12	12" x 10" x 2.5" deep

Apple Sausage or Classic Stuffing w/ onion celery and sage Sm. \$18 / Lg. \$54

Roasted Garlic Mashed Yukon Gold Potatoes Sm. \$16 / Lg. \$48

Maple Whipped Sweet Potatoes Sm. \$16 / Lg. \$48

Roasted Haricot Vert with Garlic and Shallots Sm. \$20 / Lg. \$60

Caramelized Brussels Sprouts with Bacon and Shallots Sm. \$20 / Lg. \$60

Sage Roasted Root Vegetables carrots, parsnips, celery root, sweet potato, turnips and onion Sm. \$18 / Lg. \$54

Baked Macaroni and Cheese Sm. \$18 / Lg. \$36

By the Bowl: Small bowl serves up to 7 / Large bowl serves up to 15

Quinoa & Wild Rice Salad with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette Sm. \$38 / Lg. \$60

Baby Arugula Salad crumbled gorgonzola, cranberries, and slivered almonds, apple-cider vinaigrette Sm. \$28 / Lg. \$48

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit, apple cider vinaigrette Sm. \$28 / Lg. \$48

Sauces / Other

Herbed Gravy \$8.00 pint \$16.00/quart

Cranberry Orange Relish \$9.00/pint

Cheddar Cheese Corn Bread \$7.00/loaf

Buttermilk Biscuits \$18/dozen

Dessert

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10" Apple Pie \$25

10" Pumpkin Pie \$25

10" Pecan Tart \$30

Apple Cranberry Crumble Bars \$4.00 each

Pumpkin Chocolate Chip Bars \$3.50 each