

Thanksgiving

3-Course Dinner 29 Kids 12 and under 11

FIRST COURSE

choice of:

Creamy Sundried Tomato Soup

GF Cream of Roasted Red Bell Pepper Soup

crème fraiche

GF Small Romaine "Wedge" Salad

crispy prosciutto, candied pecans, mandarin oranges, red onions, roma tomatoes and gorgonzola vinaigrette

SECOND COURSE

choice of:

GF Pasta-less Vegetarian Lasagna

layers of parm, goat cheese, eggplant, zucchini, yellow squash, carrots, red bell, spinach, topped with fresh tomato sauce

Mary's Roasted Free Range Turkey Breast

bistro-style turkey gravy, sweet italian sausage stuffing with fennel and fresh sage, mashed potatoes with caramelized onions, green beans with pancetta and herbed piccata, and choice of traditional cranberry sauce OR warm apple cranberry compote with spiced walnuts

6 oz. Prime Filet Medallions with Blackberry Sage Brown Butter

green beans/pancetta/pine nut piccata, mashed potatoes with caramelized onions

GF Fresh Atlantic Salmon Filet with Saffron Sauce

quinoa with vegetables and spinach

THIRD COURSE

Dessert Bar Trio: pumpkin, chocolate pecan, apple crumble

KID'S DINNER

choice of:

Turkey Breast

mashed potatoes and green beans

Chicken Strips

with BBQ sauce or ranch dressing and french fries or fresh fruit

Bowtie Pasta

with butter or marinara sauce

KID'S DESSERT

Vanilla Ice Cream with Chocolate Sauce

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

GF Gluten-Free

Limited substitutions with a special menu

