



Thanksgiving

3-Course Dinner 32 Kids 12 and under 11

FIRST COURSE

CHOICE OF:

Creamy Sundried Tomato Soup

gf **Cream of Roasted Red Bell Pepper Soup**
crème fraiche

gf **Wedge Salad**

romaine - crispy prosciutto - candied pecans - mandarin oranges - red onions - roma tomatoes - gorgonzola vinaigrette

gf **Arugula Salad**

asiago - pine nuts - pomegranate seeds - red onion - garlic infused olive oil 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 - choice of traditional cranberry sauce OR warm apple cranberry compote - 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 - vegetables - spinach

THIRD COURSE

Dessert Bar Trio

pumpkin - chocolate pecan - apple crumble

KID'S DINNER

CHOICE OF:

Turkey Breast

mashed potatoes - green beans

Chicken Strips

BBQ sauce or ranch dressing - french fries or fresh fruit

Bowtie Pasta

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