

# THANKSGIVING TO GO MENU

*All Prices are per two people.  
Please Indicate How Many Orders You Would Like*

*All Orders Must Be Placed By November 20<sup>th</sup>.  
Simple Cooking Instructions Will Be Provided*

## *Appetizers*

- Caesar Salad - \$15 \_\_\_\_\_
- Arugula Salad - \$15 \_\_\_\_\_
- Prosciutto with Parmigiano-Reggiano and Balsamic Cherries - \$25 \_\_\_\_\_
- Stuffed Mushrooms – 6pc for \$15 \_\_\_\_\_
- Meatballs – 5pc for \$15 \_\_\_\_\_
- Garlic Bread – ½ Loaf - \$10 per \_\_\_\_\_
- Butternut Squash Soup OR Lobster Bisque - \$19/QT (Serves up to 3 people) - \_\_\_\_\_
- Shrimp Scampi (1lb) - \$29

## *Entrees*

- Garganelli with Wild Boar Bolognese - \$29 \_\_\_\_\_
- Lasagna - \$35 \_\_\_\_\_
- Turkey with Garlic Butter - \$35 \_\_\_\_\_
- Bone-In Pork Chops (2) with Pistachio Pesto - \$39 \_\_\_\_\_

## *Sides-\$20 Each*

- Whipped Potatoes \_\_\_\_\_
- Brussels Sprout \_\_\_\_\_
- Aged Vermont Cheddar Mac n' Cheese \_\_\_\_\_
- House-Made Stuffing \_\_\_\_\_
- Gravy (\$8 per pint) \_\_\_\_\_
- Cranberry (\$8 per pint) \_\_\_\_\_

## *Desserts*

- Pumpkin Pie (Whole Pie) - \$25 \_\_\_\_\_
- Pecan Pie (Whole Pie) - \$25 \_\_\_\_\_
- Bread Pudding - \$20 \_\_\_\_\_
- Molten Chocolate Cake (\$10 Each) \_\_\_\_\_
- Chocolate Chip Cookies - \$15/Dozen \_\_\_\_\_

