



Thanksgiving à la carte Menu

Starters

SOUP

Quarts serve 4-6

Sherry Lobster and Sugar Corn Chowder - \$32/quart

Chunks of Native Maine Lobster, Sugar Corn, Baby Creamer Potatoes
Celery, Braised Fennel, Smokey Bacon, Cream, Herbs and Splash of Sherry

Black Truffle Wild Mushroom Bisque - \$20/quart

A Savory Bisque Made from a Melange of Five Different Mushrooms, Shallots,
Fine Brandy, Thyme, Cream and Black Truffles

Roasted Butternut Squash Soup - \$14/quart

Roasted Butternut Squash and Granny Smith Apples Pureed
with a Touch of Cream and Candied Ginger

SALAD

Med/\$45 (serves 8-10) **LG/\$63** (serves 12-16)

Autumn Green Salad

Salad of Baby Herbed Field Green Lettuces with Fire Roasted Indian Corn
Red Kuri Squash, Golden Apples and Toasted Pumpkin Seeds
Finish of Concord Grape Vinaigrette

Nutty Blue Garden Salad

Salad of Baby Field Greens Nestled with Belgian Endive Spears, Spiced Walnuts,
Crumbled Roquefort, Grape Tomatoes and Caramelized Pears
Finish of Tangerine Champagne Vinaigrette

TABLES OF CONTENT CATERING
2 McCraw Street • Boston, MA 02131
617.363.0404
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BREADS

Bakery Basket

Med/\$12.99 (serves 8-10) **LG/\$22.99** (serves 12-16)

An Array of Hearth Baked Rolls, Parmesan Crisps, Grissini and Cornbread

Zucchini Bread

\$15/per loaf (serves 8-10)

Freshly Baked, Moist and Delicious

RELISH AND GRAVY

Orange Cranberry Relish - \$9/pint (serves 8 to 10)

Our Homemade Cranberry Relish Made with Sweet Valencia Oranges, Cape Cod Cranberries, Cinnamon Sticks and a Potpourri of Spices

Turkey Gravy - \$14/quart (serves 8-10)

Made from Pan Drippings, Giblets and a Lot of Culinary Experience
Made for those who want more gravy than potatoes

Entrées

Traditional Slow Roasted Tom Turkey (1.5lb pp)
12LB/\$72 (serves 6-8)
15LB/\$90 (serves 8-10)
20LB /\$120 (serves 12-16)

Our Chef's Perfectly Seasoned Slow Roasted Fresh Turkey, Cooked Tender and Moist
Presented Your Choice, Whole Roast or Carved

Boneless Turkey Roast - \$10.95/per person (12 oz.pp)

A Boneless Roast of All White Tom Turkey Breast,
Purple Sage, Honey and Apple Brandy
Served with Fresh Pressed Cider Jus and Black Walnut Currant Apple Chutney
Presented Your Choice, Whole Roast or Carved

Indian Roasted Salmon - \$11.95/per person (8 oz.pp)

Fresh Atlantic Salmon Baked on Maple Planks Glazed
with Pure New England Maple Syrup,
Fine Herbs and a Colorful Vine Ripened Tomato Chutney.
Presented Individually Portioned

Cider Roasted Pork Rack - \$10.95/per person (8 oz.pp)

Slow Roasted Hearty Brine Cured Pork Rack Basted with Cider Glaze,
Star Anise and Cardamom, Served with Chunky Heirloom Apple
and Cranberry Relish and Cider Jus
Presented Your Choice, Whole Roast or Carved

Side Trimmings

Sides are 4 oz. portions unless otherwise noted.

Small/serves 6-8 Med/serves 8-12 Large/serves 12-16

Cornbread Stuffing - Sm/\$36, Med/\$54 LG/\$72

Our Chef's Signature Cornbread Stuffing
Tossed With Dried Fruits, Nuts, Vegetables and Herbs.
Quite Possibly the Best Stuffing You Will Ever Have

Savory Vegetable and Wild Mushroom Stuffing - Sm/\$36 Med/\$54 LG/\$72

A Savory Thanksgiving Stuffing made from a Mélange of Root Vegetables,
Sautéed Mushrooms, Roasted Shallots, Herbs and Garlic Bread Crumbs

Traditional Buttery Mashed Potatoes - Sm/\$32 Med/\$48 LG/\$64

Extra Creamy, Extra Buttery Hand Mashed Yukon Gold Potatoes
with a Sprinkle of Chives if You Like

Garlic Parmesan Mashed Potatoes - Sm/\$32 Med/\$48 LG/\$64

Similar to Our Buttered Mashed Potatoes Only
Spiked with a Heavy Dose of Freshly Roasted Garlic
and Reggiano Parmigiano

Mashed Sweet Garnet Yams - Sm/\$32 Med/\$48 LG/\$64

A Superbly Delicious Combination of Sweet Garnet Yams, Roasted Parsnips,
Purple Sage and Holiday Spices Mashed Together

Potato Gratin - \$4.95 portion (8portion min)

A Magnificent Preparation of Sweet Potatoes and Gold Potatoes
Layered with Asiago Cheese, Garlic and Cream,
Baked Until Golden Brown, and Individually Portioned

Cranberry Wild Rice with Pecans - Sm/\$32 Med/\$48 LG/\$64

Tender Cooked Northern Wild Rice
Tossed with Dried Cranberries, Pecans and Brunoise Vegetables

Butternut Squash Risotto Cakes - \$4.95 portion (8portion min)

Breaded Arborio Rice, Butternut Squash, Parmesan and Shallot Cakes
Served with Cinnamon Crème Fraîche

Sides Continued

Brussels Sprouts - Sm/\$32 Med/\$48 LG/\$64

Tender Buttered Brussels Sprouts Traveling with Cobb Smoked Bacon and Apples

Acorn Squash - Sm/\$32 Med/\$48 LG/\$64

Molasses, Maple, Brown Sugar and Butter Glazed Acorn Squash
Carved into Crescent Moon Portions, Sprinkled with Toasted Pecans if You Like

Butternut Squash - Sm/\$32 Med/\$48 LG/\$64

A Thanksgiving favorite!
Ours is Steamed then Pureed
with a Hint of Ceylon Cinnamon and Grated Nutmeg

Creamed Pearl Onions - Sm/\$36 Med/\$52 LG/\$68

Sweet Pearl Onions Slowly Caramelized Over the Stove Until Tender
Then Gently Stewed in a Spiced Heavy Cream

Ginger Molasses Glazed Carrots - Sm/\$32 Med/\$48 LG/\$64

Tender Baby Carrots Sautéed in Butter, Ginger and Molasses,
Sprinkled with Pecans

Appetizers

Classic Tender Poached Shrimp Cocktail (U-15) with Cocktail Sauce
\$38/Dozen

Large Maple Roasted Sea Scallops in Bacon
\$38/Dozen

Pumpkin Chèvre Tart
with Roasted Pear Relish and Nutmeg Aioli
\$28/Dozen

Butternut Squash Risotto Cakes with Sage Aioli
\$28/Dozen

Crabmeat Stuffed Cremini Mushrooms with Preserved Lemon Peel
\$32/Dozen

Miniature Maryland Crab Cakes with Lemon Chipotle Mayonnaise
\$32/Dozen

Pinwheel of Marinated Smoked Salmon and Dark Rye with Dill Cream
\$28/Dozen

Marsala Wine Scented Dried Figs Stuffed with Gorgonzola
\$28/Dozen

Cinnamon Rubbed Tenderloin with Pomegranate Dipping Sauce
\$32/Dozen

Baked Brie, Port Soaked Cherry and Caramelized Onion Turnovers
\$28/Dozen

Marinated Artichokes and Goats Cheese Wrapped in Prosciutto
\$32/Dozen

Desserts

Holiday Pies - 10" \$18/each (serves 8-10)

Traditional Style Mile High Apple Pie, Pecan Pie and Pumpkin Pie
Old Fashioned, Timeless and Delicious

Pear Ginger Flan - 11" \$42/each (serves 12-16)

A Perfectly Crafted Flan to Follow Dinner Consisting of Sliced Pears,
Crystallized Ginger and Frangipane in a Sweet Dough Tart Shell

Cranberry Cheese Flan - 11" \$42/each (serves 12-16)

A Sweetened Cranberry Orange and Walnut Relish
Atop a Creamy Cheese Filling
Baked in a Sweet Pastry Crust

Pumpkin Cheesecake - 11" \$42/each (serves 12-16)

Extra Creamy Pumpkin Cheesecake with Ginger Crumb Crust

Decadent Chocolate Truffle Torte - \$48/each (serves 12-16)

Flourless, deep dark single-layer torte coated with chocolate
ganache and garnished with cocoa dusted chocolate truffles

Autumn Shortbread Cookies - \$14/Dozen