



~Traditional Thanksgiving Fare~

Turkey Roulade

~Delicious savory turkey roulade stuffed with cherry walnut wild rice. Side of giblet gravy~
~\$95 / Pan Serves 10~

Baked Asparagus

~Tender baked asparagus topped with sauteed red onion and bacon with a delicate hint of sherry~
~\$25 / Pan Serves 10~

Sweet Potato Casserole

~Chef's secret recipe. Blood orange sweet potato casserole topped with toasted marshmallows and infused with triple sec~
~\$35 / Pan Serves 10~

Desserts

~ **Cheesecake** - Classic Cheesecake topped with berry reduction, chocolate, or caramel ~
~\$7 / per person



~Italian-Style Thanksgiving Items~

Garlic Bread - Fresh Focaccia warmed and topped with a garlic herb butter. Served with marinara dipping sauce.
~ Half Pan \$20 / Full Pan \$30 ~ Serves 15-20

House Salad - Crisp romaine topped with shredded carrot, tomato wedges, cucumber, and pepperoncini. Choice of dressing: Ranch, Italian, or Caesar.
~ Half Pan \$20 / Full Pan \$30 ~ Serves 15 - 30

Chicken or Eggplant Parmesan - Fresh herb crusted pan-fried chicken or eggplant, topped with marinara and melted mozzarella. Comes with pasta and additional sauce.
~Half Pan \$40 / Full Pan \$80 ~ Serves 6 - 12

Manicotti Al Forno - Sleeves of pasta filled with fresh ricotta cheese, herbs, topped with house marinara sauce and a sprinkling of Romano, Pecorino, and Parmesan.
~Half Pan \$25 / Full Pan \$50 ~ Serves 10 - 20

Cannelloni Al Forno - Sleeves of pasta stuffed with seasoned beef, fresh ricotta cheese, covered in house marinara sauce and a sprinkling of Romano, Pecorino, and Parmesan.
~Half Pan \$25 / Full Pan \$50 ~ Serves 10 - 20

Spaghetti & Meatballs – A generous portion of fresh spaghetti, topped with house made marinara sauce. Choice of Italian Sausage or Meatballs. ~Half Pan \$30 / Full Pan \$60 ~ Serves 10 - 20

Desserts

Cannoli - Classic Italian Cannoli filled with sweet cream. ~\$6 / per person