

Thanksgiving Harvest Feast

Full (serves 4-6) 300 Half (serves 2 generously) 170

CHOICE OF ONE APPETIZER

Creole Devilled Eggs- Spicy marinated cage-free eggs topped with fried jalapenos and bacon

Bacon Wrapped Dates- Medjool dates stuffed with goat cheese and wrapped in hardwood smoked bacon. Drizzled with Balsamic syrup

Blackened Shrimp Cocktail- Spice rubbed prawns served chilled with our Creole marmalade dipping sauce

Bourbon Glazed Meatballs- Hand-formed chicken meatballs made with orange zest and served in our delicious Kentucky bourbon glaze then finished with fresh scallion

Baked Brie- Double cream brie with candied walnuts and apricot preserves, wrapped in puff pastry and served with rosemary cracker bread

CHOICE OF ONE ENTREE

Turkey Roulade- Boneless turkey breast stuffed with toasted fennel sausage, pistachios, dried apricots and roasted shallot turkey gravy

Whole Bird**(+\$25) - Orange and brown butter roasted turkey, served broken down with mushrooms, leeks and rosemary turkey gravy

Bourbon Baked Ham- Slow baked smoked ham served with our delicious brown sugar bourbon glaze

Salmon Bay Wellington**(+\$25)-

Whole filet salmon with fresh vegetables wrapped in flaky puff pastry. Served with a fresh lemon tarragon bearnaise sauce

CHOICE OF ONE STUFFING

Andouille Apple Cornbread

Savory Rye

ALL ORDERS INCLUDE

Yukon Gold Mashed Potatoes

Bourbon Candied Yams with Pecans

Sherry Roasted Seasonal Vegetables

Fresh Cranberry Sauce

Dinner Rolls with Salted Butter

Desserts (feeds 4-6)

Eggnog Pumpkin Pie Galette 30

Eggnog and pumpkin custard baked in a flaky crust. Served with mascarpone whipped cream and salted caramel sauce

Apple & Mixed Berry Crumb 30

Classic seasonal cobbler made with organic fruits and topped with a toasted butter, oat, and walnut crumble. Served with mascarpone whipped cream





Chomp! Foods Thanksgiving -DINNER MENU-

Appetizers (feeds 4-6)

Creole Deviled Eggs 18

Spicy marinated cage-free eggs topped with fried jalapenos and bacon

Bacon Wrapped Dates 18

Medjool dates stuffed with goat cheese and wrapped in hardwood smoked bacon. Drizzled with Balsamic syrup

Blackened Shrimp Cocktail 18

Spice rubbed prawns served chilled with our Creole marmalade dipping sauce

Bourbon Glazed Meatballs 18

Hand-formed chicken meatballs made with orange zest and served in our delicious Kentucky bourbon glaze then finished with fresh scallion

Baked Brie 18

Double cream brie with candied walnuts and apricot preserves, wrapped in puff pastry and served with rosemary cracker bread

Dinner Rolls 12 with salted butter

Andouille Apple Cornbread Stuffing 32 (feeds 4-6)

Savory Rye Stuffing 32

Creamed Spinach Florentine 28
Fresh spinach sauteed with white wine, garlic and shallot, then combined with a rich and delicious bechamel sauce

Butter Poached Radish and Cheese Gratin 32

Green Bean Casserole 30
Freshly made with haricot vert beans, fried sweet onions, sauteed mushrooms and roasted garlic in a delicious sherry cream sauce

Sides

Bourbon Candied Yams with Pecans 32

Sherry Roasted Seasonal Vegetables 30

Fresh Cranberry Sauce 25

Sweet Corn Risotto 32

Bacon Roasted Brussel Sprouts with Balsamic Glaze 30

Yukon Gold Mashed Potatoes 34

Chef's Smoky Beer Mac & Cheese 32

Roasted Butternut Squash Salad 32
Pomegranate roasted red onions, seared apples and feta cheese tossed with fresh oregano