



# Thanksgiving Catering Menu

*Organic plant-based versions of your  
favorite classic Thanksgiving dishes*

Please place all orders by Friday, 11/18. Delivery or pick-up on  
Wednesday, 11/23.

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## —Appetizers—

**Cranberry Pecan Cheeze Ball**      **\$15 small/\$20 large**  
Our flavorful “cheese” ball, made with organic, raw California  
almonds and rolled in organic pecans and cranberries, ready to  
serve at your Thanksgiving gathering! Guest will love it!

**Cranberry Pecan Cheeze Ball Platter**      **\$50**  
Our delicious holiday large cheezeball served with an assortment  
of crackers, fruits, dried fruits, nuts and seeds.

**Vegetable Crudités/Dip Platter**      **\$40 small/\$60 large**  
Crisp, seasonal vegetables and crackers served with choice of fresh  
hummus and our creamy herb dip.

## —Dinner Options—

**Thanksgiving Loaf** (serves 4)      **\$24 each**  
Savory loaf made with oats, lentils, veggies and fresh garden-grown  
herbs. (GF)

**Savory Herbed Stuffing**      **\$15 quart**  
Artisan bread, celery, onion, tossed with our own garden-grown herbs  
and baked to perfection. (Gluten free upon request)

**Roasted sweet potatoes with sage butter**      **\$15 quart**  
Sweet potatoes tossed with vegan butter and fresh herbs from our  
garden and topped with crispy-pan-fried sage. (GF)

**Maple Glazed Fall Vegetables**      **\$15 quart**  
Butternut squash, sweet potatoes, turnips, potatoes, and carrots  
coated with organic NYS maple syrup and roasted to perfection. (GF)

**Mashed potatoes**      **\$15 quart**  
Classic creamy, buttery mashed potatoes, made with vegan butter and  
plant-based milk. Add garden-grown fresh chives! (GF)

**Butternut Bisque**      **\$15 quart**  
The perfect starter soup made with roasted butternut squash  
and coconut milk. (GF)

**Savory Gravy**      **\$15 pint**  
Flavorful gravy made with (Gluten free upon request)

**Cranberry Sauce**      **\$15 pint**  
Citrus-simmered, sweetened cranberries. (GF)