

Thanksgiving Feast Menu

**Fluffy Potato Buns,
and basil and garlic butter**

**Farmers Market Vegetable Gratin,
herbs, garlic and gruyere**

**Roasted Pear, Candied Pecan, and
mixed Greens Salad,
roasted peppers, pickled onions,
Honey Tarragon Dressing**

Smashed Creamy Potatoes

**Caramelized Onion, Walnut and
Apple Stuffing**

**Maple and Mustard glazed Roast
Boneless Turkey Breast**

**Slow simmered Classic Turkey
Gravy, house made Cranberry Sauce**

Maple Cinnamon Pumpkin Squares

Lemon Cheesecake Squares

***Do you want to add
some starters to your menu?***

Appetizer Display

**Prosciutto wrapped stuffed Shrimp,
Spiced Tomato Relish**

**Baked Brie Roasted Garlic Tarts,
Cranberry Relish**

**Pulled Pork and Cheddar Puffs,
Smoked Pepper Chutney**

*All dishes are individually served
with simple reheating or finishing
instructions*

Thanksgiving Dinner

**\$90 for 2 well fed guests,
\$35 each additional**

Appetizer Option

**\$40 for 2,
\$16 each additional**

**Orders Online
Topoweevents.com**

**by
Thursday October 6th
at 5 pm or before we sell out**

**Pickup on October 8th and 9th
between 1pm and 4pm.**



boutique events & catering