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LANOCE'S GOURMET MARKET CATERING THANKSGIVING MENU

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28 MERRYALL ROAD NEW MILFORD, CT. 06776 - 860-350-0407 LANOCESGOURMETMARKET.COM

APPETIZERS



Breaded Fresh Eggplant Baked With A Fresh Ricotta, Mozzarella, Parmesan Cheese And Parsley Stuffing. With Marinara Sauce.

\$45 - \$85

— 40 Minutes uncovered in a 350 Oven —

Stuffed Artichoke

Braised And Topped With Arreganato Crumb.

\$60 - \$110

— 30 minutes uncovered in 350 oven —

Anti Pasti

Prosciutto, Salami, Soppressata, Capicola, Aged Provolone, Mozzarella, Cheddar, Brie, Smoked Gouda, Jardiniere, Artichoke, Roasted Pepper, And Olives With Crostini.

\$21 P.P.

Roasted Portabella Mushrooms.

Portabella Mushroom Roasted With Garlic, Extra Virgin Olive Oil.

\$45. - \$85

— 30 Minutes uncovered in a 350 oven —

THANKSGIVING DINNER



Individual Dinners

Turkey, Stuffing, Sweet Potato, Choice Of Vegetable, Gravy, Side Salad, And Slice Of Pie.

\$ 40.

— 45 minutes covered in a 350 oven —

Turkey Breast, Thighs, Wings

Boneless Turkey Breast, Leg, Thighs And Wings Seasoned And Oven Ready, With Gravy.

\$ 125.

— 2 Hours basing every ½ hour in a 350 oven uncovered (150 Degrees internal temp) —

Sausage Stuffing

Italian Style With Sweet Sausage, Onion, Celery, Garlic, Sage, And Parmesan Cheese.

\$60 - \$ 120

— 45 Minutes covered in a 350 oven —

Sunny Meadow Sweet Potatoes

Braised With, Brown Sugar, Orange And Spice.

\$30 - \$55

— 30 Minutes covered in 350 oven —

Country Rice Stuffing

While And Short Grain Rice Blend With Apples, Candied Walnuts And Cranberry.

— 30 Minutes covered in a 350 oven —

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Mashed Potato

Red Potato, Mashed With Butter, Heavy Cream, Seasoned With Sea Salt And Black Pepper.

\$35 - \$65

- 30 minutes in 350 oven covered -

Sunny Meadow Brussels Sprouts

Roasted With Shallots, Honey And Sea Salt and Cracked Pepper.

\$45 - \$85

— 35 minutes uncovered 350 oven —

Broccoli Crowns

Roasted With Garlic, And Extra Virgin Olive Oil.

\$45 - \$85

- 20 minutes uncovered 350 oven -

Michael's Cream Corn

Fresh Corn Slow Cooked With Celery, Onion, And Garlic, Finished With A Touch Of Cream.

\$50 \frac{1}{2}

— 30 Minutes covered 350 oven —

Macaroni And Cheese

Elbow Pasta, With Cheddar Cheese Sauce, Toasted Seasoned Bread Crumb And Parmesan Cheese.

\$45 - \$85

— 35 Minutes covered 350 oven —

DESSERTS

Apple Horseshoes Apples, Raisins, Cinnamon Sugar Strudels.	\$20
Pumpkin Pie House Made With Pumpkin, Condensed Milk, Cinnamon, Brown Sugar.	\$ 15
Apple Pies Granny Smith Apples Topped With Brown Sugar, Cinnamon Streusel.	\$ 15
Pecan Pies Old Fashioned, Pecan, Molasses, And Spice.	\$ 19

SPECIAL ORDERS

LOCALLY SOURCED, ORGANICALLY GROWN, AND PREPARED WITH THE BEST POSSIBLE INGREDIENTS, BY A PROFESSIONAL AWARD WINING STAFF.

PLEASE PLACE ORDERS BY NOVEMBER 13TH. PICK UP ON WEDNESDAY NOVEMBER 22ND.



