

THANKSGIVING MENU 2020

The Fruited Plain takes great pride and pleasure in preparing your Thanksgiving meal. We strive to source the best ingredients possible. All of our stocks, sauces and pies are made from scratch. Our Turkeys are free-range Amish birds. We hope you enjoy your Thanksgiving meal as much as we do preparing it.

APPETIZERS

WARM SPINACH AND ARTICHOKE PARM DIP

CHORIZO & BACON STUFFED MINI PEPPERS WITH GOAT CHEESE

SAUSAGE STUFFED MUSHROOMS WITH ROMANO CHEESE ROSEMARY & THYME

VEGETARIAN STUFFED MUSHROOMS WITH SMOKED MOZZARELLA

BACON WRAPPED DATES WITH GORGONZOLA AND BALSAMIC GLAZE

BAKED BRIE IN BRIOCHE

garnished with grapes, dried fruits & crackers

ARANCINI

Fried risotto filled with Sun-dried tomato and fontina. Served with Vodka sauce

JUMBO WHITE GULF SHRIMP COCKTAIL

fresh lemon & cocktail sauce

ENTRÉES & SALAD

FALL GREEN SALAD

Toasted almonds, crispy shallots, cranberry, feta cheese, julienne carrots with balsamic vinaigrette

MAPLE GLAZED BAKED HAM

SLOW ROASTED TURKEY BREAST ROULADE WITH FRESH HERBS

WHOLE ROASTED TURKEY

(12 pounds to 25 pounds, carving available)

UNCOOKED FRESH TURKEY

Oven ready, seasoned bird in a roasting pan

ACCOMPANIMENTS

OLD FASHIONED SAUSAGE STUFFING

COUNTRY TURKEY GRAVY

SMASHED RED POTATOES WITH SOUR CREAM & SCALLION

TRADITIONAL YUKON GOLD MASHED POTATO

SAUTÉED GREEN BEANS WITH CRISPY SHALLOTS & THYME

CREAMED SPINACH

CRANBERRY RELISH WITH ORANGE-GINGER PORT WINE

EVERYTHING SPICE PARKER HOUSE ROLLS

Gf VEGETARIAN CORN BREAD STUFFING WITH APPLES, LEEKS AND PECANS

Gf BROCCOLI, LEEK, CAULIFLOWER CHEDDAR GRATIN

Gf ROASTED BRUSSELS SPROUTS, BUTTERNUT SQUASH & CRANBERRY

Gf KAHLUA CANDIED SWEET POTATOES

Gf MAPLE GLAZED CARROT, PARSNIP & PEARL ONION

Gf JULIENNE BEET SALAD WITH SHERRY VINAIGRETTE

Gf SAVORY ROASTED POBLANO AND CHEDDAR CORNBREAD

PIES

CHOCOLATE BOURBON PECAN PIE

APPLE STREUSEL PIE

SWEET POTATO PECAN PIE

PUMPKIN PIE

→ PLACE YOUR ORDERS BY WEDNESDAY NOVEMBER 18 TH
PICK UP OR DELIVERY ON WEDNESDAY NOVEMBER 25 TH