

THANKSGIVING MENU 2021

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

SAUSAGE STUFFED MUSHROOMS WITH ROMANO CHEESE ROSEMARY & THYME

VEGETARIAN STUFFED MUSHROOMS WITH SMOKED MOZZARELLA

BACON WRAPPED DATES, GORGONZOLA AND BALSAMIC GLAZE

BAKED BRIE IN BRIOCHE

ARANCINI

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

JUMBO WHITE GULF SHRIMP COCKTAIL

Fresh lemon & cocktail sauce

MARYLAND CRAB CAKES

with Chipotle aioli

ENTRÉES & SALAD

HARVEST GREEN SALAD

Mixed greens with roasted butternut squash, cranberry, spiced candied pecans, quinoa, feta cheese & balsamic vinaigrette

MAPLE GLAZED BAKED HAM

SLOW ROASTED TURKEY BREAST ROULADE WITH FRESH HERBS

WHOLE ROASTED TURKEY

(12 to 22 pounds, carving available)

UNCOOKED FRESH TURKEY

Oven ready, seasoned bird in a roasting pan

ACCOMPANIMENTS

OLD FASHIONED SAUSAGE STUFFING

COUNTRY TURKEY GRAVY

YUKON GOLD MASHED POTATO

SAUTÉED GREEN BEANS WITH SHALLOTS & THYME

CREAMED SPINACH

CRANBERRY RELISH WITH ORANGE-GINGER PORT WINE

BROCCOLI & CAULIFLOWER GRUYERE GRATIN

BRUSSEL SPROUTS, CIPPOLINI ONION AGRODOLCE AND CHESTNUT

MAPLE ROASTED BUTTERNUT SQUASH

KAHLUA CANDIED SWEET POTATOES

BRIOCHE DINNER ROLLS

BUTTERMILK CORNBREAD

PUMPKIN PIE

CHOCOLATE BOURBON PECAN PIE

APPLE STREUSEL PIE

→ PLACE YOUR ORDERS BY WEDNESDAY NOVEMBER 17TH

PICK UP ON WEDNESDAY NOVEMBER 24 TH