

## THANKSGIVING MENU 2024

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. We hope you enjoy your Thanksgiving meal as much as we do preparing it.

### APPETIZERS

***Veggie* WARM SPINACH AND ARTICHOKE PARM DIP**

**SAUSAGE & BROCCOLI RABE STUFFED MUSHROOMS WITH ROMANO AND HERBS**

***Veggie* VEGETARIAN STUFFED MUSHROOMS WITH SMOKED MOZZARELLA**

***Veggie* BAKED BRIE IN BRIOCHE**

*French brie cheese encased in our handmade dough. Garnished with Bacon-fig jam, grapes & semolina bread.*

***Veggie* ARANCINI**

*Fried mini risotto balls filled with Sun-dried tomato and fontina. Marinara sauce on the side*

**WHITE GULF SHRIMP COCKTAIL**

*Lightly poached with fresh lemon & cocktail sauce*

***Veggie* "CRAB-LESS" CRAB CAKES**

*Made with hearts of palm & old bay seasoning, Charred scallion aioli*

**MARYLAND CRAB CAKES**

*Chipotle aioli*

### ENTRÉES & SALAD

***Veggie* HARVEST GREEN SALAD**

*Mixed greens with roasted butternut squash, dried cranberry, spiced candied pecans, feta cheese & Honey-Dijon vinaigrette*

**MAPLE GLAZED BAKED HAM**

**SLOW ROASTED TURKEY BREAST ROULADE WITH FRESH HERBS**

**WHOLE ROASTED TURKEY**

*(12 to 20 pounds, carving available)*

**UNCOOKED FRESH TURKEY**

*Oven ready, seasoned bird in a roasting pan*

### ACCOMPANIMENTS

**OLD FASHIONED SAUSAGE STUFFING**

**COUNTRY TURKEY GRAVY**

***Veggie* YUKON GOLD MASHED POTATO**

**BUTTERMILK CORNBREAD**

**BRIOCHE DINNER ROLLS**

***Veggie* CRANBERRY RELISH WITH ORANGE-GINGER PORT WINE**

**BRUSSEL SPROUTS WITH BACON & RED ONION CONFIT**

***Veggie* KAHLUA CANDIED SWEET POTATOES**

***Veggie* SAUTÉED GREEN BEANS**

*with shallots & thyme*

***Veggie* CREAMED SPINACH**

### PIES

**PUMPKIN PIE**

**CHOCOLATE BOURBON PECAN PIE**

**APPLE STREUSEL PIE**

**PLACE YOUR ORDERS BY THURSDAY NOVEMBER 21ST  
PICK UP ON WEDNESDAY NOVEMBER 27TH FROM 9AM TO 3PM**