

THANKSGIVING MENU 2025

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

 **WARM SPINACH AND ARTICHOKE PARM DIP**

SAUSAGE & BROCCOLI RABE STUFFED MUSHROOMS WITH ROMANO AND HERBS

 **VEGETARIAN STUFFED MUSHROOMS WITH SMOKED MOZZARELLA**

 **BAKED BRIE IN BRIOCHE**

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

BACON WRAPPED DATES

Gorgonzola and balsamic glaze

 **ARANCINI**

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

WHITE GULF SHRIMP COCKTAIL

Lightly poached, fresh lemon & cocktail sauce

MARYLAND CRAB CAKES

Chipotle aioli

SOUPS, SALAD & ENTRÉES

WHOLE ROASTED TURKEY

(12 to 20 pounds, carving available)

UNCOOKED FRESH TURKEY

Oven ready, seasoned bird in a roasting pan

MAPLE & MUSTARD SLICED BAKED HAM

ROASTED TURKEY BREAST ROULADE WITH FRESH HERBS

 **HARVEST GREEN SALAD**

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

HUNGARIAN MUSHROOM SOUP

BUTTERNUT SQUASH BISQUE

ACCOMPANIMENTS

OLD FASHIONED SAUSAGE STUFFING

COUNTRY TURKEY GRAVY

 **YUKON GOLD MASHED POTATO**

BUTTERMILK CORNBREAD

ROASTED ROOT VEGETABLES

BRIOCHE DINNER ROLLS

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

BRUSSEL SPROUTS WITH BACON & RED ONION CONFIT

 **KAHLUA CANDIED SWEET POTATOES**

 **SAUTÉED GREEN BEANS**

 **CREAMED SPINACH**

BAKED MACARONI & CHEESE

PIES

PUMPKIN PIE

CHOCOLATE BOURBON PECAN PIE

APPLE STREUSEL PIE

→ PLACE YOUR ORDERS BY THURSDAY NOVEMBER 20TH

→ LAST DAY FOR FRESH TURKEY ORDERS - MONDAY THE 17TH

★ PICK UP ON WEDNESDAY NOVEMBER 26TH FROM 9AM TO 3PM