

THANKSGIVING MENU 2023

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 STUFFED MUSHROOMS WITH ROMANO, ROSEMARY & THYME

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

***Veggie* BABY STUFFED ARTICHOKE HEARTS**

Stuffed with goat cheese and herbs, lightly fried.

***Veggie* BAKED BRIE IN BRIOCHE**

French brie cheese encased in our hand made dough. Garnished with grapes, dried fruit and sliced 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 and traditional old bay seasoning

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

BRUSSEL SPROUTS WITH BACON & RED ONION CONFIT

***Veggie* KAHUA CANDIED SWEET POTATOES**

***Veggie* SAUTÉED GREEN BEANS WITH SHALLOTS & THYME**

***Veggie* CREAMED SPINACH**

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

PIES

PUMPKIN PIE

CHOCOLATE BOURBON PECAN PIE

APPLE STREUSEL PIE

➔ **PLACE YOUR ORDERS BY THURSDAY NOVEMBER 16TH**
PICK UP ON WEDNESDAY NOVEMBER 22ND FROM 9AM TO 3PM