



tel 858.597.0740 | email info@feastonthis.com | web feastonthis.com

Seasonal Inspirations Thanksgiving

Though we prefer to show it all year round, November is the perfect time to give thanks! Our Thanksgiving menu provides a variety of options for this year's Thanksgiving celebration for friends, family, employees, clients or tenants.

THE CLASSIC THANKSGIVING FEAST

Buffet (20 person minimum)

Autumn Inspired Salad

Spinach salad with fennel, onions, cranberries, pumpkin seeds and a house made blood orange vinaigrette

Oven Roasted Turkey Breast

8 oz. portion of white and dark meat with rosemary jus and turkey gravy.

House Made Cranberry Sauce

With freshly grated orange zest.

Artisan Rolls

With cranberry-pear and plain butters

Shallot Whipped Potatoes

With shallots, butter and cream

Sage Bread Stuffing

Baguette baked with wild mushrooms, leeks, celery, fresh sage and seasonal herb blend

Brussels Sprouts

With candied walnuts and dried cranberries

Freshly Baked Pies

Mix of apple and pumpkin pies

THANKFUL FOR HAPPY HOUR

Appetizer Reception

Fall Brie en Croute

Wheel of French brie with fig jam, dried cranberries, cinnamon-infused honey and toasted walnuts stuffed into puff pastry with seasonal artisan baguette

Spiced Roasted Nuts

Spiced walnuts and maple-glazed pecans

Butternut Squash Crostini

With ricotta and preserved lemon

Roasted Grape Crostini

With ricotta, fresh rosemary, pine nuts and lemon pearls

Cranberry and Goat Cheese Meatball

Stuffed angus beef with a hint of lemon and thyme

Bacon-Wrapped Date

Stuffed with goat cheese

Chef's Fall Dessert Selection

Apple-cranberry hand pies and individual pumpkin cheesecakes



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QUICK TURKEY BREAK

Disposable Drop Off

Pilgrim Salad

With red onions, mushrooms, cranberries and walnuts with homemade raspberry vinaigrette

Maple-Glazed Ham

3 oz. serving portion served with bourbon-molasses mustard

Oven Roasted Turkey

3 oz. serving portion with rosemary jus and turkey gravy

Shallot Whipped Potatoes

With shallots, butter and cream

Sautéed Green Beans

With organic carrots and roasted red peppers

Pumpkin Cobbler

Mashed pumpkin with a touch of cinnamon, nutmeg, milk and molasses with homemade cake style crumb streusel

POTLUCK FAVORITES

Disposable A La Carte

Maple-Glazed Ham

With bourbon-molasses mustard

Oven Roasted Turkey

With rosemary jus

Herb-Crusted Tri Tip

With au jus

Turkey Gravy

House made

BEVERAGE SERVICE

Fall Infused Spring Water

Cinnamon, orange and cranberry

Blueberry and pomegranate

Autumn Apple and Pear Sangria

Freshly Squeezed Cold or Hot Apple Cider

