



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 FEAST

Buffet

Autumn Inspired Salad

Arugula with shaved fennel, red onions, pomegranate seeds, dried cranberries, pumpkin seeds and house made blood orange vinaigrette.

Oven Roasted Turkey

3 oz. serving portion with rosemary jus and turkey gravy.

Herb-Crusted Tri Tip

3 oz. serving portion with au jus.

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.

Bacon-Wrapped Date

Stuffed with goat cheese.

Roasted Grape Crostini

With ricotta, fresh rosemary, pine nuts and lemon zest.

Cranberry and Goat Cheese Meatball

Stuffed angus beef with a hint of lemon and thyme.

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.

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 Entrees

Maple-Glazed Ham

With bourbon-molasses mustard.

Oven Roasted Turkey

With rosemary jus.

Herb-Crusted Tri Tip

With au jus.

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

