

Off The Block Thanksgiving



Appetizers

Carrot Apple or Potato Leek Soup \$15 Pint \$25 Quart

Tuscan Kale Caesar Salad \$50 Half Tray \$90 Full Tray
Manchego, red onion, garlic breadcrumb

Honey Crisp Apple and Baby Beet Salad \$50 Half Tray \$90 Full Tray
Arugula and beet tops, walnut, feta, purple ninja radishes, sage and citrus dressing

Cordon Bleu Croquettes \$55 Half Tray \$100 Full Tray
Ham, swiss, potato, side of honey mustard

Honeynut and Wild Mushroom Campanelle Pasta \$65 half \$125 full
Spinach, guanciale, parmigiana, squash bechamel, fried garlic

Main Courses

Herb Crusted Turkey Breast \$85 Half Tray \$165 Full Tray
sliced and served with herb turkey gravy

Whole Roasted Turkey \$160 Full Tray
20 pound, sliced and served with herb turkey gravy

Autumn Spiced Loin of Pork \$90 Half Tray \$170 Full Tray
Sweet potato purée, brussel sprout and pumpkin seed dukkah, all-spiced mustard demi, fresh sage.

Red Wine Braised Short Ribs \$90 Half Tray \$170 Full Tray
Caramelized onions, roasted leeks, pumpkin mash potatoes, red wine tomato demi, fresh herbs



Sides

Rosemary Caramelized Roasted Apples \$16 Quart

Cranberry Sauce \$10 Pint \$18 Quart

Turkey Gravy \$15 Pint \$30 Quart



Half Tray \$50 Full Tray 95

Apple Bacon Vanilla Glazed Brussels

Pancetta Leek Stuffing or Traditional

Garlic Mashed Potatoes

Cream of Spinach

Breadcrumb Bacon Mac and Cheese

Candied Granola Sweet Potato Mash