
LP

CATERING

Thanksgiving Menu 2022

All orders and payments must be received by 11 AM on Wednesday, November 16th. You will receive an invoice via email. Orders are not confirmed until payments have been received.

Pick up will be between 11-3 PM on Wednesday, November 23rd.

Turkey

Willies Smokehouse Smoked Turkey (fully cooked) \$90

- 9-12 lb avg / serves 4-6 ppl
- Fully cooked
- Traditional gravy included

Local Free-range - non GMO / humanely raised \$90

- 14-16 lbs average / serves 6-8 ppl
- Turkey is raw
- Includes brine kit + compound butter for roasting
- Traditional gravy included

Sides

Green Bean Casserole (serves 4) \$35

caramelized onions / truffle cream sauce / garlic crispy topping

Roasted Brussels Sprouts (serves 4) \$35

apple cider caramel / pecans

Traditional Cranberry Sauce \$16

Garlic + Chive Whipped Potatoes \$30

3 Cheese Potato Casserole \$30

Cornbread + Sausage Stuffing \$35

Mediterra Dinner rolls w/ honey-whipped butter \$12



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Desserts

Apple Pie from Ancient Thari \$29

Pumpkin Pie from Ancient Thari \$16

Pumpkin Cheesecake from Kyles Cakes N'at \$34

Dark chocolate cake with vanilla bean cream filling from A White Cake \$38

Buttermilk spice cake with classic cream cheese frosting filling from A White Cake \$38

Wine

2019 Carmel Road Pinot Noir - Central Coast California \$24.99

Aromas of red cherry, strawberry and hints of baking spice. Lush + juicy berry fruits on the palate, layered with notes of black tea.

2018 Phelp's Creek Pinot Noir - 88 pts Wine Enthusiast - Columbia Gorge, Oregon \$44.99

Flavors of earth, herb, and green tobacco with a light touch of raspberry.

2019 Pont de Nyons Cotes-du-Rhone - 89 pts Wine Enthusiast - Cotes-du-Rhone, Rhone Valley, France 23.99

A Grenache dominant blend accented with Syrah, Carignan and Cinsault. Flavors of ripe black cherry + plum linger with a long finish.

2020 Left Coast WHITE Pinot Noir - Willamette Valley, Oregon - \$38.99

Rich + round with aromas of honeysuckle, shortbread + ripe pear. A palate of dried apricots + pineapple

2019 Amastuola Bianco Salento - Puglia, Italy - \$31.99

Organic. Light floral tones with hints of pear, citrus + wild herbs. Vivid acidity with a citrus + floral finish

2021 Wapisa Sauvignon Blanc - Patagonia, Argentina - \$25.99

Citrus + white flowers with a touch of ginger. A palate of pink grapefruit + lime with guava. Balanced acidity.



SCAN TO ORDER: or visit <https://tinyurl.com/2p8px5p8>

