

# Standing Room Only

1491 Weaver Street, Scarsdale, NY 10583  
Phone 472-3002 fax 725-1416

NAME: \_\_\_\_\_  
PHONE: \_\_\_\_\_  
GUESTS: \_\_\_\_\_

## THANKSGIVING 2017

**Pick up: WEDNESDAY 9:00-6:00 or THURSDAY 9:30-12:00**

**Autumn Crudités** \_\_\_\_\_ **Small \$65.00** \_\_\_\_\_ **Medium \$85.00** \_\_\_\_\_

**Circle one:** Scallion Leek or Spinach Dip

Smoky Eggplant Dip	\$ 15.00 pt	_____	_____
Spicy Maple Pecans	\$ 18.00 pt	_____	_____
Marinated Artichokes w/ Stems – Herbs/Olive Oil	\$ 26.00 qt	_____	_____
Mini Parsnip Latkes with Horseradish/Dill	\$ 15.00 dz	_____	_____
Grilled Shrimp Brochettes – Tequila Lime Glaze	\$ 32.00 dz	_____	_____
Acorn Squash Quesadillas	\$ 16.00 dz	_____	_____
<b>GF</b> Cauliflower Pizza – Rst. Tomato, Mozzarella, Basil	\$ 15.00 ea	_____	_____
Caraway Franks (20/tray) <b>or Plain - CIRCLE ONE</b>	\$ 20.00 ea	_____	_____
Artisan Cheese Plate – 12 guests	\$ 95.00 ea	_____	_____

Manchego, Bucheron, Petit Basque, Aged Gouda w/ French Baguette

### SOUPS

Butternut Squash Puree – <b>no dairy</b>	3 bowls/quart	\$ 12.00 qt	_____	_____
Wild Mushroom Bisque – <b>no dairy</b>	3 bowls/quart	\$ 14.00 qt	_____	_____

### ENTREES

22 lb. Fresh, Natural Turkey (serves 15 pp) <b>UNCOOKED</b>	\$150.00 ea	_____	_____
Herb Roasted Turkey Breast ( <b>4 lb. av. - serves 8/10</b> )	\$ 95.00 ea	_____	_____
Natural Pan Gravy	\$ 16.00 qt	_____	_____
Roast Salmon – Cranberry/Apricot Glaze (6 oz. pc.)	\$ 14.00 ea	_____	_____

### ACCOMPANIMENTS

**ROUND - serves 8 - \$30.00** **RECTANGLE - serves 15 - \$50.00**

Whipped Potatoes ( <b>Dairy</b> )	ROUND	_____	RECT	_____
Traditional Bread Stuffing (Celery, Onion, Herbs)	ROUND	_____	RECT	_____

**ROUND – serves 8 - \$32.00** **RECTANGLE – serves 15 - \$54.00**

<b>GF</b> Cornbread-Chicken Sausage/Chestnut/Apples	ROUND	_____	RECT	_____
Apple-Sweet Potato & Walnut Casserole	<b>ROUND ONLY</b>	_____	_____	_____
Steamed Green Beans – Almond Pesto	5/qt	\$20.00 qt	_____	_____
Winter Root Vegetables: Parsnip, Carrot, Celeriac, Turnip, Cippolini Onion, Parsley	5/qt	\$22.00 qt	_____	_____
Roasted Brussels Sprout/Butternut Squash with Nutmeg, Cinnamon – NO SUGARS	6/qt	\$22.00 qt	_____	_____
Harvest Salad w/ Arugula and Romaine	__10 pp__15 pp	\$ 7.50 pp	_____	_____
Peeled Cucumber, Haricot Vert, Grilled Corn – Red Wine Vinaigrette				

### CONDIMENTS

Cherry-Cranberry Sauce - <b>NO NUTS</b>	\$16.00 pt	_____	_____
Apple Cranberry Sauce with Orange & Cinnamon	\$16.00 pt	_____	_____

### BREADS, BISCUITS

Pumpkin Chocolate Chip Bread – NO NUTS	\$ 8.50 ea	_____	_____
Miniature Cranberry Walnut Muffins	\$12.00 dz.	_____	_____
Sweet Potato Biscuits	\$16.00 dz	_____	_____
Raisin Pecan Rolls	\$14.00 dz.	_____	_____

### DESSERTS

Apple Lattice Pie – 9” - <b>NO NUTS</b>	\$28.00 ea	_____	_____	
Miniature Chocolate Pecan Tartlets	\$24.00 dz	_____	_____	
Spiced Pumpkin Cake with Cream Cheese Frosting	\$34.00 ea	_____	_____	
Cranberry Lemon Bundt Cake	\$30.00 ea	_____	_____	
Pumpkin Cheesecake “bites”	\$24.00 dz	_____	_____	
Sweets Basket for 12 guests: <b>36 pieces</b>	\$48.00 ea	_____	_____	
Pecan Tartlets, Chocolate Chip Cookies, Brownies, Pumpkin Cheesecake “bites” , Biscotti				
Fresh Fruit Salad	4/5 per qt	\$20.00 qt	_____	_____
Sliced Fruit Platter – <b>serves 12 guests</b>		\$65.00 ea	_____	_____

**DEADLINE FOR ORDERS Saturday, November 18<sup>th</sup>**

SUBTOTAL \_\_\_\_\_

**If you have a food allergy, please speak to** TAX \_\_\_\_\_

**the owner, manager, chef or a server**

TOTAL

Sharon Snyder – Jack Tacconi, Owners

\_\_\_\_\_