

Standing Room Only

1491 Weaver Street, Scarsdale, NY 10583
Phone 472-3002

NAME: _____
PHONE: _____
GUESTS: _____

THANKSGIVING 2023

Pick up: WEDNESDAY 10:00-5:00 or THURSDAY 10:00-12:00

Family Turkey Dinner – serves 10 (\$325.00)

Fresh 22 lb. Whole Turkey, **UNCOOKED**, ready to roast

Natural Pan Gravy

Traditional Herb Stuffing

Mashed Potatoes **OR** Whipped Sweet Potato Casserole – **CHOOSE ONE**

Roast Fall Vegetables **AND** Steamed Broccoli – Lemon Ginger

Cranberry Orange Sauce

Autumn Crudités _____ **Small \$70.00** _____ **Medium \$95.00** _____
Circle one: Scallion Leek or Spinach Dip

Roast Artichoke Dip (Dairy)	\$ 18.00 pt	_____	_____
Garlicky Lemon Grilled Shrimp Brochettes	\$ 36.00 dz	_____	_____
Cauliflower Pizza – Rst. Tomato, Mozzarella, Basil - GF	\$ 16.00 ea	_____	_____
with Fig Marmalade, Pistachio, Chevre	\$ 16.00 ea	_____	_____
Vegetable Spring Rolls – Apricot Sauce	\$ 21.00 dz	_____	_____
Caraway Franks (20/tray) or Plain - CIRCLE ONE	\$ 24.00 ea	_____	_____
Vegetable Dumplings – Asian Sesame Sauce	\$ 28.00 dz	_____	_____
Artisan Cheese Plate – 12 guests	\$125.00 ea	_____	_____
Manchego, Boucheron, Petit Basque, Cheddar, Gouda w/ French Baguette			
Butternut Squash Puree – VEGAN 3 bowls/quart	\$ 16.00 qt	_____	_____

ENTREES

22 lb. Fresh, Natural Turkey (serves 15 pp) UNCOOKED	\$150.00 ea	_____	_____
15 lb. Fresh Natural Turkey (serves 8/10) UNCOOKED	\$125.00 ea	_____	_____
Herb Roasted Turkey Breast (4 lb. av. - serves 8/10) COOKED	\$125.00 ea	_____	_____
Natural Pan Gravy - GF	\$ 18.00 qt	_____	_____
Beef Tenderloin– SEARED ONLY - Roast Garlic/Dijon (serves 12)	\$325.00 ea	_____	_____
Red Wine Reduction	\$ 22.00 pt	_____	_____
Baked Salmon – Mustard Seed/Dill dressing w/ Grapefruit (6 oz. pc.)	\$ 16.00 ea	_____	_____

ACCOMPANIMENTS

ROUND - serves 8 - \$35.00 RECTANGLE - serves 15 - \$55.00

“Creamy” Mashed Potatoes (Dairy)	ROUND _____	RECT _____	_____
Classic Bread Stuffing (Celery, Onion, Herbs)	ROUND _____	RECT _____	_____

ROUND – serves 8 - \$38.00 RECTANGLE – serves 15 - \$60.00

Wild Mushroom, Chestnut Stuffing, with Leeks	ROUND _____	RECT _____	_____
Whipped Sweet Potato – Brown Sugar Crumb Crust	ROUND only		_____
Carrot Souffle – GF/DF	ROUND ONLY		_____
Roast Vegetables: Parsnip, Butternut Squash, Carrot, R. Onion 5/qt	\$28.00 qt	_____	_____
Roast Brussels Sprout with Shallots	5/qt \$27.00 qt	_____	_____
Steamed Broccoli with Lemon Ginger	5/qt \$26.00 qt.	_____	_____
Arugula Salad of Haricots Vert, Cranberries, Golden Beets – 8 pp	\$ 48.00 ea	_____	_____

CONDIMENTS/BREADS

Cranberry Orange Sauce - NO NUTS	\$16.00 pt	_____	_____
Pumpkin Chocolate Chip Bread – NO NUTS	\$ 12.00 ea	_____	_____
Zucchini Bread - NO NUTS	\$ 12.00 ea	_____	_____

DESSERTS

Traditional Apple Pie – 9”	\$34.00 ea	_____	_____
Key Lime Pie – GF 9”	\$35.00 ea	_____	_____
SRO Chocolate, Chocolate Chip Cake	\$32.00 ea	_____	_____
Pumpkin Cheesecake “squares”	\$28.00 dz	_____	_____
Sweets Basket for 12 guests: 36 pieces	\$54.00 ea	_____	_____
Assorted Cookies, Brownies, Thumbprints, Biscotti,			
Pumpkin Cheesecake “squares” – NO Substitutions			

Fresh Fruit Salad	4/5 per qt	\$26.00 qt	_____	_____
Sliced Fruit Platter – serves 12 guests		\$75.00 ea	_____	_____

DEADLINE FOR PLACING ORDERS Friday, November 17th

If you have a food allergy, please speak to the owner, manager, chef

SUBTOTAL _____
TAX _____
TOTAL _____