

# Standing Room Only

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

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

## THANKSGIVING 2024

**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 Bread Stuffing

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

Roasted Fall Vegetables **AND** Steamed Green Beans – Lemon Zest

Cranberry Apple Sauce

#### Autumn Crudités \_\_\_\_\_ Small \$80.00

**Circle one:**

Scallion Leek or Spinach Dip

Roast Acorn Squash & Pecan Dip (Dairy) \$ 18.00 pt. \_\_\_\_\_

Miniature Crab Cakes – Mustard Aioli \$ 34.00 dz. \_\_\_\_\_

Cauliflower Pizza – Rst. Tomato, Mozzarella, Basil - GF \$ 16.00 ea. \_\_\_\_\_

Mini Sweet Potato Pancakes \$ 16.00 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, Brie 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** \$130.00 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 10) \$325.00 ea. \_\_\_\_\_

Red Wine Reduction - GF \$ 22.00 pt. \_\_\_\_\_

Roast Salmon with Dijon/Crispy Kale Crust (6 oz. pc.) \$ 17.00 ea. \_\_\_\_\_

#### ACCOMPANIMENTS

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

“Creamy” Mashed Potatoes (**Dairy**)

ROUND \_\_\_\_\_ RECT \_\_\_\_\_

Classic Bread Stuffing (Celery, Carrot, Onion, Herbs)

ROUND \_\_\_\_\_ RECT \_\_\_\_\_

\*\*\***GLUTEN FREE + \$8.00**

ROUND \_\_\_\_\_ RECT \_\_\_\_\_

**ROUND – serves 8 - \$40.00    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: Parsnips, B. Squash, Beets, R. Onion, Parsley, 5/qt. \$ 28.00 qt. \_\_\_\_\_

Charred Brussel Sprouts with Shallots

5/qt. \$ 27.00 qt. \_\_\_\_\_

Steamed Green Beans with Lemon Zest

5/qt. \$ 26.00 qt. \_\_\_\_\_

Arugula/Mesclun Salad - Haricots Vert, Cranberries, Grapefruit 8 pp

Balsamic Dijon Vinaigrette

\$ 48.00 ea. \_\_\_\_\_

#### CONDIMENTS/BREADS

Cranberry Apple Sauce - **NO NUTS**

\$ 18.00 pt. \_\_\_\_\_

Pumpkin Chocolate Chip Bread – NO NUTS

\$ 14.00 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 “bites”

\$ 28.00 dz. \_\_\_\_\_

Sweets Basket for 12 guests: **36 pieces**

\$ 60.00 ea. \_\_\_\_\_

Assorted Cookies, Brownies, Thumbprints, Biscotti,

Pumpkin Cheesecake “bites” – **NO Substitutions**

Fresh Fruit Salad

4/5 qt. \$ 26.00 qt. \_\_\_\_\_

Sliced Fruit Platter – **serves 12 guests**

\$ 80.00 ea. \_\_\_\_\_

**DEADLINE FOR PLACING ORDERS Friday, November 22<sup>nd</sup>**

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

SUBTOTAL \_\_\_\_\_

TAX \_\_\_\_\_

TOTAL \_\_\_\_\_