

Standing Room Only

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

NAME: _____
PHONE: _____
GUESTS: _____

THANKSGIVING 2018

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

Autumn Crudités _____ **Small \$65.00** _____ **Medium \$90.00** _____

Circle one: Scallion Leek or Spinach Dip

Roasted White Bean Dip \$ 15.00 pt _____

Antipasto Sticks: Prosciutto/Genoa, Tomato,
with Artichokes, Mozzarella \$ 26.00 dz _____

Grilled Shrimp Brochettes – Maple Orange Glaze \$ 32.00 dz _____

Grilled Corn/Black Bean Quesadillas \$ 17.00 dz _____

GF Cauliflower Pizza – Rst. Tomato, Mozzarella, Basil \$ 15.00 ea _____

Caraway Franks (20/tray) **or Plain - CIRCLE ONE** \$ 20.00 ea _____

Brie en Croute – Fig “jam” 1 kilo Wheel (2.2 lbs.) \$ 48.00 ea _____

Artisan Cheese Plate – 12 guests \$ 95.00 ea _____

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

SOUPS

Butternut Squash Puree – **no dairy** 3 bowls/quart \$ 13.00 qt _____

Wild Mushroom Bisque – **no dairy** 3 bowls/quart \$ 14.00 qt _____

ENTREES

22 lb. Fresh, Natural Turkey (serves 15 pp) **UNCOOKED** \$150.00 ea _____

Herb Roasted Turkey Breast (**4 lb. av. - serves 8/10**) \$ 95.00 ea _____

Natural Pan Gravy \$ _____

16.00 qt _____

Pan Seared Salmon – Lemon Jus (6 oz. pc.) \$ 14.00 ea _____

ACCOMPANIMENTS

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

Red Bliss Mashed Potatoes (**Dairy**) ROUND _____ RECT _____

Traditional Bread Stuffing (Celery, Onion, Herbs) ROUND _____ RECT _____

ROUND – serves 8 - \$34.00 **RECTANGLE** – serves 15 - \$55.00

GF Cornbread-Chicken Sausage/Chestnut/Apples ROUND _____ RECT _____

Whipped Sweet Potatoes - Pecan Crust **ROUND ONLY** _____

Wild & Brown Rice with Butternut Squash,
Cranberries, Walnuts, Herbs 5/qt \$22.00 qt _____

Steamed Broccoli – Basil, Lemon, Olive Oil 5/qt \$18.00 qt _____

Tuscan Root Vegetables: Parsnip, Squash 5/qt \$22.00 qt _____

Golden Beets, Turnips, R. Onion, Parsley

Roasted Brussels Sprout with **Crisp Bacon** 5/qt \$23.00 qt _____

Harvest Salad w/ Arugula and Romaine __10 pp__15 pp \$ 7.50 pp _____

Cucumber, Haricots Vert, Roasted Cauliflower – Champagne Vinaigrette

CONDIMENTS

Bourbon Cranberry Puree - **NO NUTS** \$16.00 pt _____

Cranberry, Wild Berry Sauce – **NO NUTS** \$17.00 pt _____

BREADS, BISCUITS

Pumpkin Chocolate Chip Bread – NO NUTS \$ 9.50 ea _____

Homemade Zucchini Bread - NO NUTS \$ 9.50 ea _____

Sweet Potato/Sage Biscuits \$16.00 dz _____

Raisin Pecan Rolls \$14.00 dz. _____

DESSERTS

Traditional Apple Pie – 9” OR **GLUTEN FREE** (circle) \$30.00 ea _____

Chocolate Ganache w/ Salted Oat (GF/V) \$32.00 ea _____

Toasted Pecan Torte with Butterscotch Topping \$34.00 ea _____

(by the ½ dozen)

Biscotti Thins with Dried Cherries & Pistachios \$21.00 lb _____

Pumpkin Cheesecake “bites” \$24.00 dz _____

Sweets Basket for 12 guests: **36 pieces** \$48.00 ea _____

*Assorted Cookies: Double Chocolate Chip, Leaf Cookies,

*Pumpkin Cheesecake “bites”, Biscotti, Brownies

Fresh Fruit Salad 4/5 per qt \$20.00 qt _____

Sliced Fruit Platter – **serves 12 guests** \$65.00 ea _____

DEADLINE FOR ORDERS Friday, November 16th

SUBTOTAL _____

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

TAX _____

TOTAL _____

Sharon Snyder/Jack Tacconi, Owners

Nelson Banegas – Executive Chef