

Monterey Fine Foods

908.766.2000 | www.montereyfinefoods.com

Thanksgiving 2020 Menu

Dinner

(Serves 10)

Appetizer

(choice of 1)

Butternut Squash Soup
Toasted Pumpkin Seeds

Or

Pumpkin and Butternut Squash Cannelloni
Sage Bechemel

Salad

Baby Lettuces, Frisee, Roasted Pears, Spiced Cashews, Pumpkin Vinaigrette

Entrée

Herb Roasted Turkey with Classic Herb Gravy
with Apple Sausage Stuffing or Chestnut Herb Stuffing

Sides

Whipped Potatoes with Crème Fraiche and Chives
Southern Style Glazed Sweet Potatoes with Spiced Pecans
French Green Beans with Shallots, Toasted Almonds and Tarragon
Roasted Brussels Sprouts with Pancetta
Roasted Baby Carrots with Herbed Compound Butter
Cornbread
Cranberry Orange Compote

Dessert (choice of 2)

Served with fresh whipped cream

Pumpkin Pie

Apple Pie

Sweet Potato Pie

Pumpkin Cheesecake

\$475 + tax

Orders must be received no later than Monday November 23, 2020
Orders can be picked up Wednesday November 25th between 3:00-7:00 pm or Thursday November 26th
between 8:00-10:00 am

Full selection of wine, beer, spirits and mixers available

Thanksgiving A la Carte Menu

BAR SNACKS

House Spiced Nuts	\$15 per 8 oz.
Cheese Straws (Parmesan, Gruyere, smoked paprika, puff pastry)	\$28 per dozen
Marinated Olives (mixed imported olives, red chili flake, fresh herbs)	\$12 per lb.
House Potato Chips with French Onion Dip (serves 8-10)	\$25
Monterey Mix (your favorite cereal snack mix only better)	\$15 per pound
Spicy Asian Brittle (almonds, cashews, wasabi peas, sesame)	\$25 per pound
Alsatian Flatbread (bacon, caramelized onions, potato, goat cheese)	\$26
Caviar Service (choice of caviar served with blinis and crème fraiche)	Market Price

SEAFOOD RAWBAR

Jumbo Shrimp Cocktail Platter (U 12 shrimp, house made cocktail sauce, lemon)	\$60 per dozen
Lobster Cocktail (2-pound lobster, steamed and split, served in its shell with cocktail sauce and lemon)	\$40
The Monterey Platter serves 4-6 (6 Shrimp, 8 clams, 8 oysters, 1 lb. crab salad, 1 chilled lobster)	\$125
The Monterey Grande Tower serves 8-10 (18 shrimp, 24 clams, 24 oysters, 2 lb. crab salad, 2 chilled lobsters)	\$250
House Smoked Salmon Platter (capers, red onions, pumpernickel crostini, hard cooked egg)	\$120
Seafood Salad (shrimp, scallops, crab, calamari, mussels)	\$33 per lb.

APPETIZERS

Lobster Bisque	\$18 per qt
Butternut Squash Soup	\$15 per qt
Monterey Champagne Cheddar Spread (whipped Wisconsin Cheddar, sparkling wine, crackers, and crisps)	\$35
Franks in a Quilt with honey mustard sauce	\$25 per doz.
Asparagus wrapped in Phyllo with herb dipping sauce	\$25 per doz.
Mini Crab Cakes with remoulade sauce	\$36 per doz.
Classic Spinach Artichoke Dip (3 cheeses, crackers, and crisps, served in a bread bowl)	\$50
Chesapeake Crab Dip (lump crab meat, Old Bay, 3 cheeses, crackers, and crisps, served in a bread bowl)	\$55
Seafood Salad (shrimp, scallops, crab, calamari, mussels)	\$33 per lb.
Brie en Croute serves 8-10 (brie, puff pastry, fig compote, crackers)	\$75
Cheese Platter serves 10-12 (assorted imported and domestic cheeses, fruit, chutneys, crackers, and crisps)	\$100
Charcuterie Platter serves 10-12 (assorted salumi, marinated olives, cornichons, crackers, and crisps)	\$100
Meat and Cheese Platter serves 10-12 (assorted salumi, cheeses, garnishes, crackers, and crisps)	\$125

Entrees

Whole Roasted Turkey (12-14 lb.)	\$125
Whole Roasted Turkey (18-20 lb.)	\$175
Roasted Sweetheart Turkey Breast (4-5 lb. avg.)	\$69
Maple, Dijon, Brown Sugar Glazed Ham (10-12 lb.)	\$105
Whole Roasted Tenderloin of Beef	\$175

SIDES (Serve 8-10)

Glazed Baby Carrots with herb compound butter	\$48
Creamed Spinach	\$50
Roasted Fall Vegetables-butternut squash, parsnips, sweet potatoes, carrots	\$45
Sautéed Brussels Sprouts with pancetta	\$45
French Green Beans with toasted almonds, garlic, shallot, and thyme	\$48
Herb Chestnut Stuffing	\$45
Apple Sausage Stuffing	\$48
Whipped Yukon Gold Potatoes	\$45
Wild Rice Pilaf with leeks, dried cranberries, toasted pumpkin seeds	\$45
Roasted Fingerling Potatoes with shallots, thyme, and rosemary	\$45
Potato Gratin with Gruyere	\$50
Southern Style Glazed Sweet Potatoes with spicy pecans	\$45
Roasted Mushrooms and Leeks	\$48
Cranberry Orange Compote (Quart)	\$18

DESSERTS

Pumpkin Pie or Apple Pie, whipped cream	\$28
Pecan or Chocolate Pecan Pie, whipped cream	\$32
Pumpkin Cheesecake	\$40
Assorted Cookie Platter	\$50