



M O N T E R E Y
F I N E F O O D S

Thanksgiving 2021

Dinner (Serves 10)

Soup

Butternut Squash Soup, Toasted Pumpkin Seeds. (2 Qts)

Salad

Baby Lettuces, Roasted Pears, Spiced Cashews and Pumpkin Vinaigrette.

Entrée

Herb Roasted Turkey with Classic Herb Gravy (2 Qts).

Apple Sausage Stuffing

Sides

Whipped Potatoes with Creme Fraiche.

Southern Style Glazed Sweet Potatoes with Spiced Pecans.

French Green Beans with Shallots, Toasted Almonds and Thyme.

Roasted Brussels Sprouts with Pancetta.

Roasted Baby Carrots with Herbed Compound Butter.

Cranberry Orange Compote.

Dinner Rolls.

Dessert (Choice of 2)

Pumpkin Pie.

Apple Crisp Pie.

Pumpkin Cheesecake.

\$475 + Tax

Orders Must Be Received No Later Than Friday November 20, 2021

Orders Can Be Picked Up Wednesday November 24th Between 2:00 pm - 5:00 pm
Full Selection Of Wine

Thanksgiving A La Carte Menu

SEAFOOD RAWBAR

Jumbo Shrimp Cocktail Platter (U 12 shrimp, house made cocktail sauce, lemon).	\$ 60 dozen
House Smoked Salmon Platter (capers, red onions, tomato, pumpernickel crostini, hard cooked eggs).	\$ 120

APPETIZERS

Butternut Squash Soup.	\$ 15 qt
Monterey Champagne Cheddar Spread (wisconsin cheddar spread, sparkling wine, crackers and crisps).	\$ 35
Frank's in a Quilt with Honey Mustard Sauce.	\$ 25 dozen
Asparagus Wrapped in Phyllo.	\$ 25 dozen
Mini Crab Cakes with Remoulade Sauce.	\$ 30 dozen
Classic Spinach Artichoke Dip (3 cheeses, crackers, grapes).	\$ 50
Chesapeake Crab Dip (lump crab meat, 3 cheeses, crackers).	\$ 65
Brie en Croute (brie, puff pastry, raspberry and almonds).	\$ 65
Cheese Board (assorted cheeses, fruit, crackers and crisps).	\$ 100
Charcuterie and Cheese Board (assorted salami, prosciutto, cheeses, fruit, chutneys, garnishes, crackers and crisps).	\$ 125

ENTREES

Whole Roasted Turkey (12 - 14 lbs).	\$ 125
Whole Roasted Turkey (18 - 20 lbs).	\$ 175
Roasted Sweetheart Turkey Breast (4- 5 lbs avg).	\$ 69
Maple Dijon Brown Sugar Glazed Ham (10 - 12 lbs).	\$ 110
Braised Short Ribs with Cabernet Demi-glace.	\$ 175

SIDES (SERVES 8 - 10)

Glazed Baby Carrots with Herb Compound Butter.	\$ 48
Sautéed Brussels Sprouts with Pancetta.	\$ 45
French Green Beans with Shallots, Toasted Almonds and Thyme.	\$ 48
Apple Sausage Stuffing.	\$ 48
Whipped Yukon Gold Potatoes.	\$ 45
Southern Style Glazed Sweet Potatoes with Spiced Pecans.	\$ 45
Eggplant Rollatini.	\$ 48
Cranberry Orange Compote.	\$ 15 qt

DESSERTS

Pumpkin Pie.	\$ 28
Apple Crisp Pie.	\$ 28
Pumpkin Cheesecake.	\$ 40
Assorted Cookie Platter.	\$ 50
Seasonal French Macaroons	\$ 25 dozen