

CHEESE & CHARCUTERIE BOARDS

served with crostini & seasonal accoutrements.

SMALL BOARDS + LARGE BOARDS
serves 2-12 serves 15-50

locally sourced eastern turkeys.

all natural, cage-free, antibiotic-free,
additive-free, 96-hr brine & ready to cook

12-13 lbs.....\$ 88

14-15 lbs.....\$100

16-17 lbs.....\$115

18-19 lbs.....\$130

20-21 lbs.....\$142

22-23 lbs.....\$156

24-25 lbs.....\$170

don't forget the...

- bottles of wine, beer, cider
- dinner rolls, baguettes, crostini
- brunch items, frittatas, cream cheeses & more!
- additional starters & appetizers
- oysters, caviar and ACK Bay Scallops

Order by Nov. 25th

Turkey & pie cutoff

Nov. 16th or until sold out!

SERVES	mains.	PER	QTY/#
2-3	RAW WHOLE CHICKEN brined 48 hours. 3-4lbs. ~ <i>includes vegetables</i>	\$35
4-6	WHOLE COUNTRY HAM..... bourbon maple glaze, spiral cut. 10-12lbs.	\$100
4-6	BEEF WELLINGTON.....	\$MP
SERVES	sides.	PER	QTY/#
4-6	STUFFING <i>*ask for vegetarian option</i> brioche bread, mushroom, sage and sausage.	\$50
4-6	ROASTED FALL VEGETABLES..... leeks, parsnips, baby carrots, butternut squash.	\$45
4-6	GARLIC MASHED POTATOES.....	\$45
4-6	CRANBERRY & CITRUS RELISH.....	\$35
4-6	FRENCH HERB HARICOT VERTS.....	\$40
4-6	BOURBON MAPLE GLAZED BABY CARROTS.....	\$45
2-4	SQUASH, LEEK & PEAR SOUP.....	\$30
	pies.	PER	QTY/#
	PUMPKIN, PECAN, APPLE.....	\$40
	INDIVIDUAL HARVEST GALETTE.....	\$10