

## Thanksgiving Fare

Roasted Whole Turkey

*naturally raised without hormones or antibiotics*

*brined overnight in Chef's special seasoning blend*

*to add amazing flavor and moisture and rubbed with fresh sage and butter*

We prepare it ready to roast over mirepoix of vegetables and herbs or if you prefer we can cook it for you for a small additional charge.

Herb Cider Giblet Gravy & Cranberry Orange Compote

Traditional Bread or Cornbread Sausage Stuffing ~ available without sausage

Classic Buttermilk Mashed Potatoes

Sweet Potato Casserole with Honey, Orange Zest and Praline Streusel Topping

### *Choose One Vegetable:*

Green Beans with Wild Mushrooms and Onion Straw

Fresh Brussel Sprouts with Hazelnuts and House-cured Pancetta

Harvest Vegetable Medley of carrots, haricots vert, red pepper & butternut squash with fresh thyme & olive oil

Spinach Madeleine

creamy spinach blended with onions, garlic & jalapeno pepper cheese, topped with panko bread crumbs and baked until golden

Roasted Broccoflower Medley

green, purple and golden broccoflower and cauliflower roasted with garlic olive oil, tossed with a touch of curry, currants and lemon juice

Fresh Baked Breads

sweet potato biscuits, corn chive muffins, walnut raisin or fig bread & soft rolls with whipped butter

### *Choice of Two Desserts*

Classic Pumpkin Pie, Pumpkin Cheesecake, Classic Apple Pie, French Apple Pie, Bourbon Pecan Pie, Cherry, Bittersweet Chocolate or Spiced Apple Cake with Caramel Glaze ~ Fresh whipped cream on the side

\$280 for dinner for ten — \$28 per person for each additional guest, or choose from our à la carte menu on page two



**Add an Appetizer**

Pumpkin Mushroom Soup, Sherried Wild Mushroom Soup, Creamy Chestnut Bisque  
\$14 per qt

Brie en Croute  
whole wheel of brie topped with a raspberry hot pepper chipotle sauce, wrapped in  
buttery puff pastry and baked until golden ~ served with assorted cocktail crackers  
\$50 (serves up to 25)

Salad of Red Oak, Arugula, Endive and Butter Lettuce with  
Orange Segments, Julienne Fennel, Fresh Beets and Honey Grapefruit Dressing  
\$16 (serves 4)

Grilled Jumbo Lemon Basil Shrimp with Louis Sauce for dipping ~ \$2.25 each

Shrimp & Salmon Rilette  
light and delicious seafood spread served with toasted pumpernickel and flatbread  
\$60 (serves up to 15)

Whole "Ready to Roast" Natural Turkey  
Recommended sizes with plenty of leftovers:  
Small 10-12lbs (serves up to 6 guests) \$55  
Medium 12-14lbs (serves up to 8 guests) \$70  
Large 16-20lbs (serves up to 10 guests) \$85

**Ask about local Heritage turkeys from The Farm at Broad Run**

Sliced Turkey off the bone \$8 per lb

Turkey Giblet Gravy \$10 quart  
Turkey Stock to make your own gravy \$8 per quart

Cranberry Orange Compote \$8 per pint (serves 6-8 guests)

Sides as listed on page one \$12 per quart (serves 3 hearty portions per quart)  
Sausage & Sage Stuffing (**plain or cornbread**), Buttermilk Mashed Potatoes  
Sweet Potato Casserole, Vegetable (as listed on page 1), Honey Glazed Carrots with  
Grapes & Orange Zest, Sweet Corn Pudding  
Butternut Squash Salad:

**roasted butternut squash salad with leeks, zucchini, applewood smoked bacon and  
sundried cherries in a maple mustard dressing**

Harvest Bread Basket with Butter \$2 per person

Assorted Extra Large Pies with Whipped Cream (as listed on page one)  
\$14-\$18 (serves 10-15 guests) Extra Whipped Cream \$5 quart

Caramel Glazed Apple Cake with Whipped Cream \$18 (serves 10-15 guests)

Harvest Bread with Apple, Dates, Coconut and Pecans ~ \$18 per loaf



**Orders should be placed by noon Monday, November 21st.** Dinners can be picked up between 8:30am and 7:00pm on Wednesday, November 23 and by noon on Thanksgiving day. Orders are complete with step-by-step instructions. Please inquire about deliveries. We use only fresh ingredients and as much local as possible this time of year.

Overnight guests? Ask about our easy to heat breakfast casseroles and sides.

Enjoy a sampling of our Holiday fare & Hot Wassail Punch while our servers pack your vehicle.

Haymarket Kitchen | 6608 James Madison Highway | Haymarket, VA 20169  
Email [amanda@alacartecaters.com](mailto:amanda@alacartecaters.com) or simply call **703-754-2714, ext 2**



Download this menu at  
[alacartecaters.com/menus](http://alacartecaters.com/menus)