



Thanksgiving Menu Suggestions

Please note we are happy to change or augment this menu with “non-traditional” items, as well (i.e., Hors d’oeuvres, Salads, etc.).

Basket of Assorted Breads & Rolls

Butternut Squash Soup

Topped w/ a dollop of Crème Fraîche & Fresh Chives

Cranberry Sauce

Creamed Corn

Green Bean Casserole

Herb Stuffing

“Nana’s Southern Yams”

(Roasted or Whipped)

Sautéed Green Beans

Dressed in Sesame Oil & dusted w/ Toasted Sesame Seeds

Seasonal Fresh Fruit Platter

Traditional Turkey Gravy



Whole Glazed Spiral Sliced Ham

Whole Turkey
(18+ lbs pre-cooked weight)

Yukon Gold Whipped Mashed Potatoes
Choice of Roasted Garlic, Wasabi or Plain

Dessert:

Apple Pie
Served Warm and topped w/ Vanilla Bean Ice Cream

Five-Chocolate Fudge Brownies
Topped w/ Fudge Sauce & Fresh Strawberries
Served Warm w/ Vanilla Bean Ice Cream

Freshly Baked Chocolate Chip Cookies

New York-style Cheesecake
Topped w/ Choice of Fruit Compote or Chocolate Fudge Sauce

Pumpkin Pie
Topped w/ Vanilla Bean Whipped Cream

Southern Banana Pudding
Served on a Mini Vanilla Wafer & Fresh Whipped Cream

Virginia Mixed-Berry Cobbler
Mixed Virginia Berries with Crunchy Vanilla Bean Infused Crust,
Served warm w/ Vanilla Bean Ice Cream