



Our 2018 Locally Inspired Thanksgiving Menu

Make your Holiday Dinner Special... We've prepared the ultimate Thanksgiving dinner with all the fixings, so you can relax and savor time with family and friends. Prepared from scratch with local, seasonal ingredients. We've included everything you need for a memorable and delicious feast - from an organic already roasted Diestal Farm Turkey with stuffing and gravy to savory sides and a house made delectable desserts!

ROASTS & MAINS **Just pick up your chilled holiday meal, and cook at home!*

Organic Fully Cooked Diestal Turkeys

Just before the holidays, people wait in line for hours to buy Diestals organic turkeys. These birds are extraordinarily juicy, succulent and flavorful. They're raised on a natural diet and roam freely on the family pasture. You can order this coveted- roasted to perfection turkey- a huge timesaver for busy holiday cooks! All you need to do is reheat!

6-9lbs	serves up to 5	65.00
10-12 lbs.	serves up to 11	89.00
14-16 lbs.	serves up to 14	119.00

Turkey Breast, Bone-In **Quantities are limited.*

When a whole turkey is larger than you need, this succulent bone-in organic breast is the perfect menu choice. Whether you roast the turkey in the oven or on the grill, the tender white meat is exceptionally juicy and flavorful!

6-8lbs	serves up to 8	75.00
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All Natural Spiraled Ham Roast- *un-cured, antibiotic/ hormone free, Garrett Valley Ranch*

9lbs	serves 14-18	68.00
by the pound		9.85

Vegan Main Spread- Heritage Grain Stuffed Acorn Squash

\$24.50 (serves 2-4)

Appetizers & Elegant Platters

Organic Farm Spinach & Artichoke Dip with baguette 18.75 32oz. (serves 5-6)

Holiday Cheese Platter a selection of 4 California artisan cheese, fruit spread, dried nuts, organic seasonal fruit, sliced baguette

Antipasto Platter a selection of 3 artisan cured meats, Italian cheese, whole grain mustard, cornichon pickles, olives, marinated mushrooms, tomato & sliced baguette

Hummus Board yam hummus, cucumber, artichoke hearts, confit tomato, olives & grilled flat bread

Sm. 39 (serves 5-6) Med. 72 (serves 10-12) Lg. 120 (serves 16-20)



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Side Dishes *Pint 9 (serves up to 2) Quart 18 (serves 3-4)*

Vegetables

Green Beans Buttery Almondine
Honey+Thyme Farm Carrots

Mash, Bakes & Stuffings

Maple & Walnut Baked Organic Yams

Classic Creamy Mashed Potatoes

Traditional Stuffing ciabatta bread, sage, rosemary, sweet onion, organic celery

*Grain Free Stuffing- turkey sausage, cranberry, leeks, pecans +2pp **keto+paleo**

Additional Sides

Cranberry Relish Sm. 4 | Med. 8 | Lg. 16

House Turkey Gravy **GF** Sm. 4.85 | Med. 9.85 | Lg. 18.85

Whipped Organic Cultured Butter Sm 7.95 (8oz) | Med (16oz) 16

Artisan Roll Mix Up (asiago cheese, ciabatta, cracked wheat, rosemary) 4.50 half doz. \$7.95 doz.

Rolls.. sans gluten 8 half doz. 14.85 doz.

Salads *Sm 24 (serves 3-4) Med 48 (serves up to 8) Lg 96 (serves up to 16)*

E.A.T Holiday Salad Farm Greens, Cranberry, Apple, Chevre, Candied Walnuts

Wild Grain Salad Black long grain rice, Red organic quinoa, Buckwheat, Chiffonade organic kale Caramelized Butternut Squash, Cranberry & Apple with orange avocado oil vinaigrette **vegan & gluten free*



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Crafted Holiday Baked Goods *gluten/grain & dairy free options*

Apple Cranberry Crumble Bars 23.75 half doz. / 45.75 dozen

Pumpkin Spice Cookies with decadent cream cheese frosting

Pumpkin+Cream Cheese Roll GF 18 half/ 33 whole

Pecan+Walnut+Bourbon Pie 10"/ GF 45

Apple Pie- *organic almond flour, eggs, apples grain,gluten,dairy-free* 29

Traditional Pumpkin Pie GF 14

Plant based

Apple Pie 19

Pumpkin Pie 18



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Thanksgiving Feasts

We've prepared the ultimate Thanksgiving dinner with all the fixings, so you can relax and savor time with family and friends. Prepared from scratch with fresh, seasonal ingredients, it includes everything you need for an easy, elegant holiday feast – from an organic already roasted Diestal Farm Turkey with stuffing and gravy to savory sides and a homemade pumpkin pie. Sorry gang.. theres only so much the elves in the kitchen can do, no modifications will be available to below packages.

The Ultimate Dinner \$450 Our complete dinner for 12 includes: (GF +60.00)

- Fully Roasted Organic, Pasture Raised Turkey
- Traditional stuffing toasted ciabatta bread, sweet caramelized onions, fennel and fresh herbs
- **Green Beans Buttery Almondine**
- Creamy Mashed Organic Yukon Gold potatoes folded in rich butter & organic cream
- Maple & Pecan Yam Casserole loaded with sweet, golden yams covered in a buttery sauce and topped with a roasted walnut streusel.
- Cranberry Chutney Sauce whole cranberries, orange reduction and a pinch of cinnamon
- Turkey Gravy enriched with herbs and creamy butter
- Pumpkin Pie buttery, flaky homemade pastry crust with creamy spiced pumpkin custard filling, topped with decorative pastry leaf.

Petite Supper \$275 Our complete dinner for 12 includes:

- Fully roasted organic, pasture raised turkey
- **Green Beans Buttery Almondine**
- Creamy mashed organic Yukon Gold potatoes folded in rich butter and organic cream
- Cranberry Chutney Sauce whole cranberries, orange reduction and a pinch of cinnamon
- Turkey Gravy enriched with herbs and creamy butter

Power Plant Based Supper \$175 Our complete dinner for 6

- Heritage Stuffed Acorn Squash
- **Green Beans Buttery Almondine**
- Creamy mashed organic Yukon Gold potatoes folded in rich cashew nut butter
- Cranberry Chutney Sauce whole cranberries, orange reduction and a pinch of cinnamon
- Pumpkin Pie, flaky homemade pastry crust with creamy spiced pumpkin custard filling.



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