

HOLIDAY MENU

Roasted Turkey
Mashed Potatoes ~gf
Gravy ~ gf
Savory Sourdough Stuffing ~vegan
Spinach & Mushroom Gratin w Toasted Onions ~gf
Baked Pasta w Sherry Cream & Mushrooms ~gf
Cranberry Sauce
Harvest Salad: cranberries, mandarin orange wedges, spiced apples and pears, organic mixed baby greens
Champagne Dressing, Candy Pecans, Crumbled Blue Cheese
Fresh Baked Rolls and Butter
Minimum order 50 +

MAIN COURSES

Ala carte

Roasted Turkey 4 oz ~
Cola or Maple Glazed Ham 4 oz ~

Baked Salmon ~ pisto

VEGAN

Vegan Black-Eyed Peas Fritters
Peas & Chickpea Fritters

STUFFINGS

6 oz portions
Traditional Savory sourdough

Cornbread Stuffing Savory Sweet w Apples,
Chestnut & Apricot

Sourdough Stuffing w Sage, rosemary, figs,
tart cherries, celery, onion

SAUCES

2 oz portions
Cranberry Sauce
Cranberry Jellied

VEGETABLES

6 oz portions

Brussels Sprouts, caramelized onions,
toasted garlic, Glazed Balsamic
Spinach and Leek Bread Pudding
Spinach and Mushroom Gratin
Buttered Green Beans w Toasted Onion &
Garlic Chips,
Creamy Baked Potato Casserole twice baked
Maple Glazed Baked Sweet Potato & Yam
Garlic & Herb Mashed Potatoes
Green Beans Casserole w Toasted Onions
Creamed Spinach & Kale w Shallots

DESSERT

Price upon request

Pumpkin Pie
Apple Pie
Pecan Pie
Bread Pudding with Whisky sauce
Fruit Cobbler
Whipped Cream

All Hot Items Are Packaged in for Easy Reheating.
Orders should be paid by November 8th, 2024
Delivery Charges will Apply,
Pickup prepaid meals at our Los Altos kitchen.
Delivery time or pickup time TBD