



Thanksgiving Menu



Turkey Dinner

\$35 per person
8 people minimum

Pre-Fixed Dinner

Turkey Dinner

Herb roasted sliced turkey

Bread Stuffing

Apple/cranberry/herb stuffing

Rustic Mashed Potatoes

Skin on Yukon Gold potatoes/cream/butter

Sauteed Mixed Vegetables

Seasonal vegetables/olive oil/sea salt

Bread Basket

Assorted rolls/butter

Turkey Gravy

Cranberry Sauce

Orange/port

Gourmet Cookies

House made decadent cookies



Al La Carte Add On's

Price per portion

Grilled Salmon 15

Miso maple marinated/spiced aioli

Branzino 34

5-6oz herb marinated/herbed aioli/grilled lemon

Veal Chop 29

Herb grilled/chimichurri

New York Striploin 25

8oz baseball steak/chimichurri

Chicken Supreme 16

8oz Lemon herb grilled/lemon aioli

Chicken Schnitzel 22

Panko/herb/ lemon aioli

Stuffed Acorn Squash (V/GF) 19

Tricolor quinoa/black beans/kale/peppers/leek/tomato sauce

Salads

Regular Serves 6-8 people
Large Serves 10-12 people

Green Salads

JP's Mixed Greens 69/104

Radishes/cucumbers/pickled red onions/edamame/toasted pumpkin seeds/hearts of palm/sherry shallot vinaigrette

Caesar Salad 79/119

Romaine/croutons/pancetta/Parmesan cheese/Caesar dressing

Kale Salad 87/129

Radicchio/brussels sprouts/currants/pine nuts/radishes/puffed quinoa/maple balsamic vinaigrette

Greek Halloumi Salad 87/129

Greens/peppers/cucumbers/tomatoes/olives/sundried tomato feta vinaigrette

Starch Salads

Fusilli Pasta Salad 87/129

Shaved brussels sprouts/roasted sweet potatoes/feta cheese/peppers/fresh herbs/pumpkin seeds/lemon thyme vinaigrette

Quinoa Salad 87/129

Roasted cauliflower/dates/pomegranate seeds/mint/parsley/feta/chickpeas/tahini vinaigrette

Couscous Salad 87/129

Moroccan couscous/peppers/red onions/dried fruit/seeds/fresh herbs/Moroccan vinaigrette

Side Dishes

Regular Serves 6-8 people
Large Serves 10-12 people

Vegetables

Sauteed Mixed Vegetables 48/72

Seasonal vegetables/olive oil/sea salt

Roasted Root Vegetables 48/72

Seasonal root vegetables/olive oil/thyme/smoked paprika/honey

Brussels Sprouts 72/108

Caramelized onion/s/beef bacon/maple syrup

Rapini 48/72

Garlic/ras el hanout

Starches

Stuffing 48/72

Apple/cranberry/herb stuffing

Roasted Baby Potato 48/72

Smoked paprika/olive oil/garlic

Marble Mashed Potatoes (V) 48/72

Sweet potato/Yukon gold potatoes

Rustic Mashed Potatoes 72/108

Skin on Yukon Gold potatoes/cream/butter

Potato Gratin 72/108

Thinly sliced potatoes/cream/thyme/parmesan cheese

Basmati Rice 60/90

Saffron/barberries/pistachios

Farro 60/90

Leeks/sundried tomatoes/thyme/parsley

Soup

Butternut Squash Soup (GF/V) 15/L

Maple roasted butternut squash puree seasoned with sage

Red Lentil Soup (GF/V) 15/L

Traditional Middle Eastern red lentil soup

Minestrone (GF/V) 15/L

Mix vegetables/beans/tomato/garlic/herbs

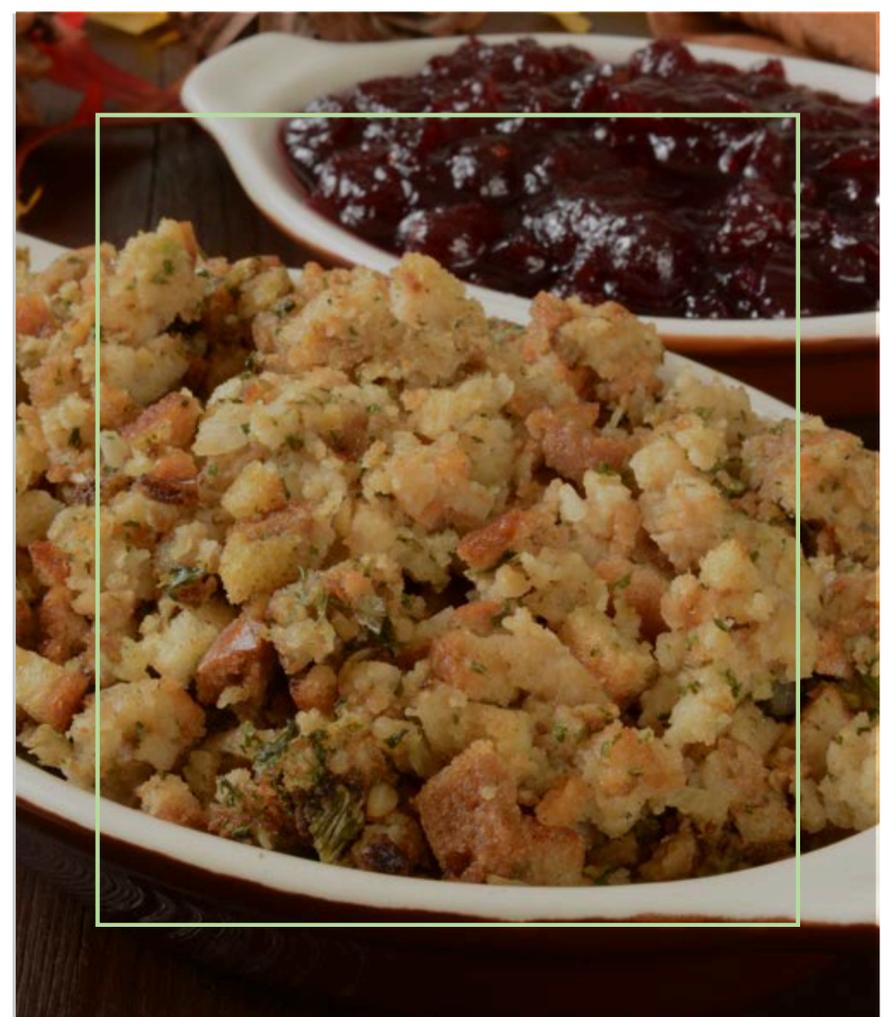
Rustic Turkey Soup 18/L

Barley/vegetables/turkey

Sauces

Cranberry Sauce 12

Turkey Gravy 22/L



Pasta's To Go

Regular Serves 6-8 People
Large Serves 12-16 People

Penne Pomodoro 72/144

Tomato sauce/parmesan cheese

Manicotti 75/150

Spinach and cheese/tomato sauce/mozzarella cheese

Butternut Squash Ravioli 80/160

Arugula/squash/walnuts/cream sauce

Vegetarian Lasagna 80/160

Fresh seasonal vegetables/tomato sauce/bechamel/mozzarella/Parmesan

Meat Lasagna 86/170

Ground beef/tomato sauce/bechamel/mozzarella/Parmesan

Rigatoni Bolognese 80/160

Choose from beef or turkey

Macaroni and Cheese 80/160

Aged cheddar cheese/Parmesan panko bread crumb

Desserts

Fruit Platter 7

Seasonal fruits may include melons/pineapples/orange/berries/grapes

Cookie Platter 5

Assorted gourmet house-made cookies/2 pieces per person

Squares 3-50

Brownie/blondies/date bars/lemon squares

Mason Jar Desserts 8.99

125ml mason jar filled with your choice of:
Lemon meringue/pumpkin spiced panna cotta/
chocolate mousse

Pumpkin Pie 10" 38

Classic pumpkin pie

Apple Crumble 10" 42

Cinnamon vanilla apples/oat crumble topping

