



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

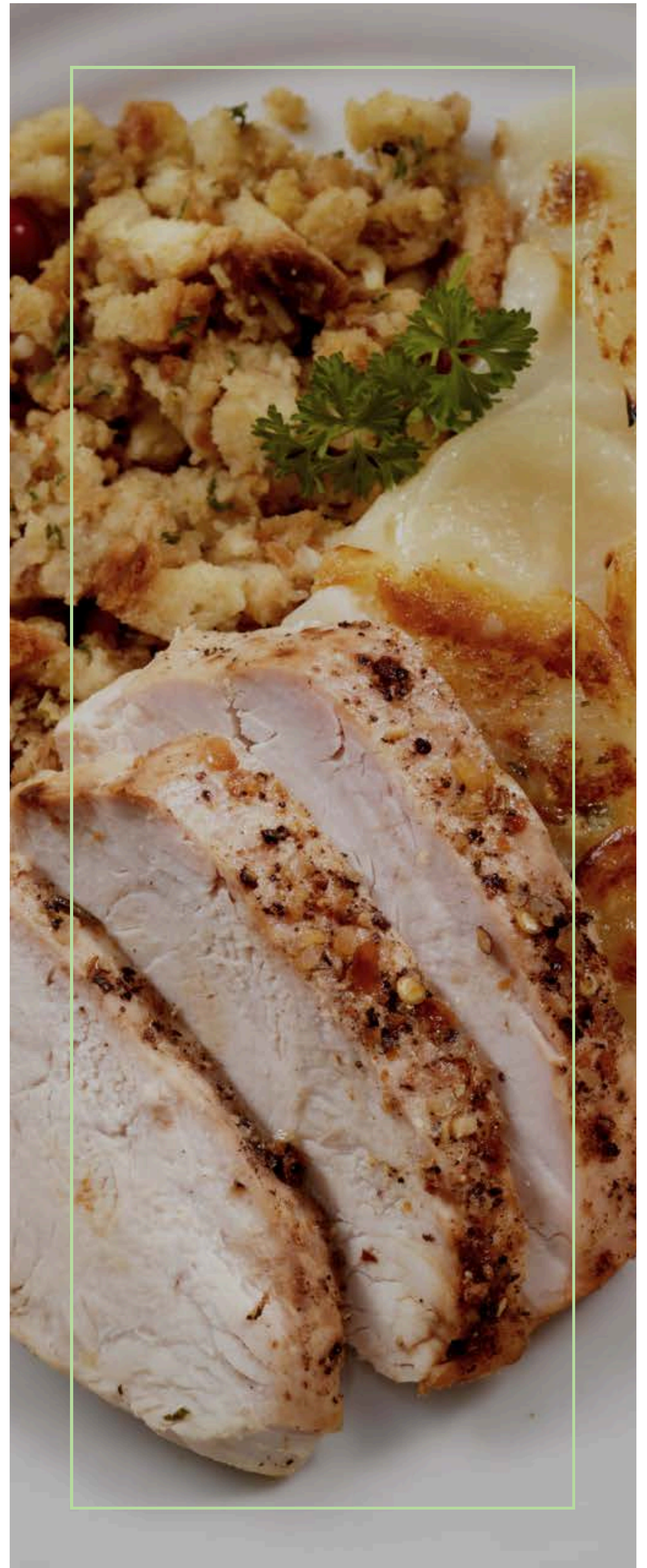
Turkey Gravy

Cranberry Sauce

Orange/port

Gourmet Cookies

House made decadent cookies



Al La Carte Add On's

Price per portion

Grilled Salmon	18.75	Chicken Supreme	18
Miso maple marinated/spiced aioli		8oz Lemon herb grilled/lemon aioli	
Branzino	34	Chicken Schnitzel	22
5-6oz herb marinated/herbed aioli/grilled lemon		Panko/herb/ lemon aioli	
Veal Chop	39	Stuffed Acorn Squash (V/GF)	19
Herb grilled/chimichurri		Tricolor quinoa/black beans/kale/peppers/leek/tomato sauce	
New York Striploin	32		
8oz baseball steak/chimichurri			

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 onionin's/beef bacon/maple syrup	
Rapini	64/90
Garlic/ras el hanout	

Starches

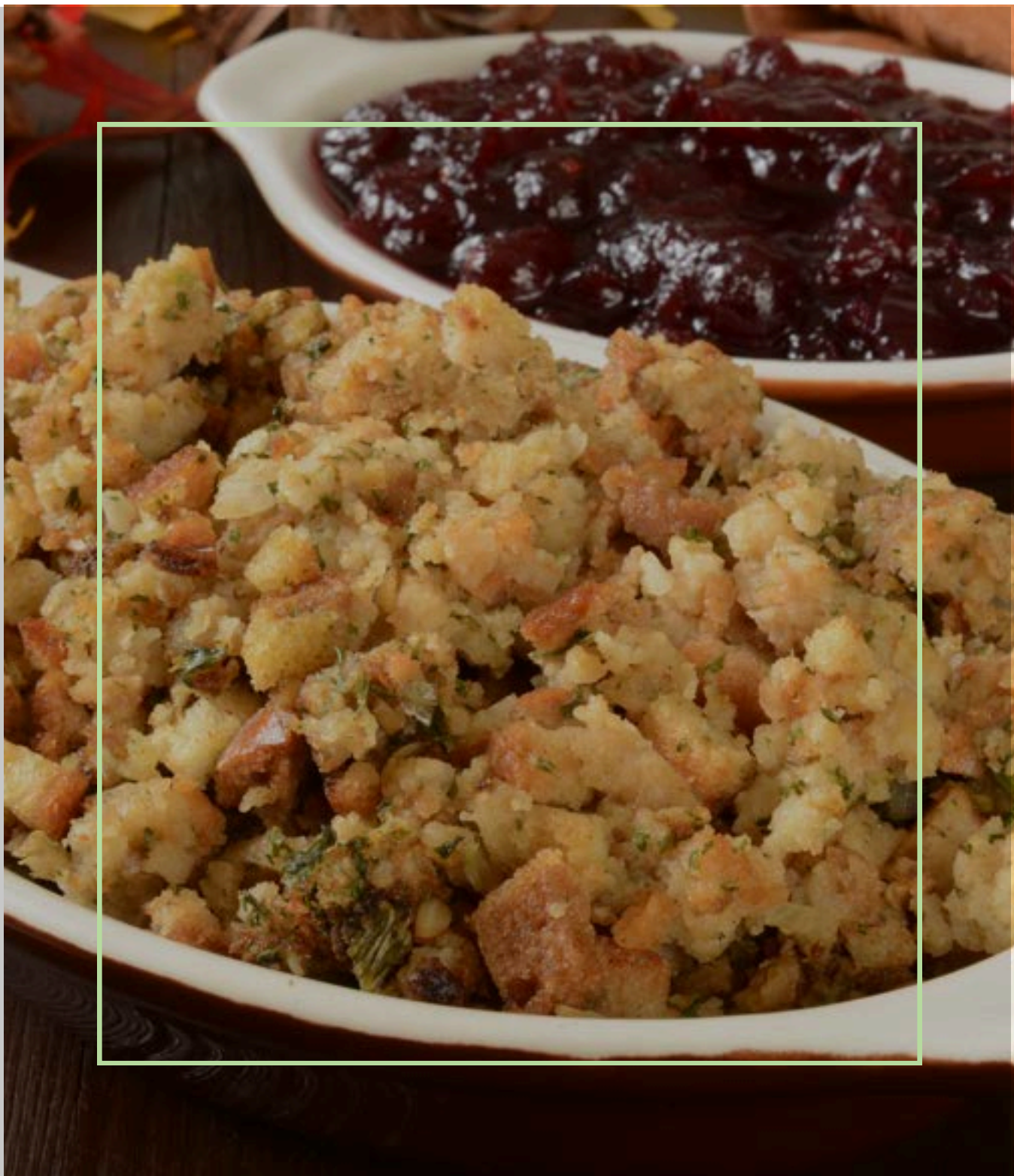
Stuffing	48/72
Apple/cranberry/herb stuffing	
Roasted Baby Potato	48/72
Smoked paprika/olive oil/garlic	
Marble Mashed Potatoes (V)	48/72
Sweet potato/Yukon gold potatoes	
Rustic Mashed Potatoes	72/108
Skin on Yukon Gold potatoes/cream/butter	
Potato Gratin	72/108
Thinly sliced potatoes/cream/thyme/parmesan cheese	
Basmati Rice	78/108
Saffron/barberries/pistachios	
Farro	60/90
Leeks/sundried tomatoes/thyme/parsley	

Soup

Butternut Squash Soup (GF/V)	16.50/L
Maple roasted butternut squash puree seasoned with sage	
Red Lentil Soup (GF/V)	16.50/L
Traditional Middle Eastern red lentil soup	
Minestrone (GF/V)	16.50/L
Mix vegetables/beans/tomato/garlic/herbs	
Rustic Turkey Soup	19.50/L
Barley/vegetables/turkey	

Sauces

Cranberry Sauce	18/L
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	86/165
Spinach and cheese/tomato sauce/mozzarella cheese	
Butternut Squash Ravioli	80/160
Arugula/squash/walnuts/cream sauce	
Vegetarian Lasagna	85/165
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	9
Seasonal fruits may include melons/pineapples/orange/berries/grapes	
Cookie Platter	5
Assorted gourmet house-made cookies/2 pieces per person	
Squares	4
Brownie/blondies/date bars/lemon squares	
Mason Jar Desserts	9.50
125ml mason jar filled with your choice of: Lemon meringue/pumpkin spiced panna cotta/chocolate mousse	
Pumpkin Pie 10"	41
Classic pumpkin pie	
Apple Crumble 10"	44
Cinnamon vanilla apples/oat crumble topping	

