



# Bistro To Go Thanksgiving Menu

All Orders must be submitted by Monday, November 19th, 2007

## First Course

Roasted Pumpkin Soup	\$9.50/quart
Sweet Potato Soup	\$9.50/quart
Wild Mushroom Soup	\$9.50/quart
Baked Brie with Caramelized Walnuts (serves 12-16)	\$38.00

## Second Course

Mixed Greens with Grilled Seasonal Fruits, Gorgonzola Cheese, and Caramelized Walnuts	\$30.00/sm, \$50.00/med, \$70.00/lg
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Baby Spinach Salad with Red Onions, Goat Cheese, Roasted Red Peppers, And Bacon (optional)	\$28.00/sm, \$34.00/med, \$46.00/lg
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Antipasto Made with Cured Meats, Cheeses, Vegetables And Olives, Drizzled with Extra Virgin Olive Oil, and Topped With Cracked Pepper and Parmesan Cheese	\$40.00/sm, \$70.00/med, \$90.00/lg
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## Entrees

Herb Crusted Beef Tenderloin with Horseradish Crème	\$100.00 per tenderloin (serves 8-10)
Bistro Lasagna (cheese, bolognese <u>OR</u> vegetable)	\$25.00/half tray, \$45.00/full tray (cheese) \$35.00/half tray, \$65.00/full (bolognese or veg)
Stuffed/Nonstuffed Turkeys trussed and ready for your oven	\$3.95/lb Nonstuffed, \$5.95/lb Stuffed

## Side Dishes

Cauliflower Divan <u>OR</u> Cauliflower Cheddar Gratin	\$35.00/half tray, \$65.00/full tray
Roasted Root Vegetables (Garnet of Yams, Potatoes & Sweet Potatoes)	\$30.00/half tray, \$55.00/full tray
Roasted Garlic Mashed Potatoes	\$30.00/half tray, \$55.00/full tray
Candied Rum Glazed Yams, Caramelized Walnuts, Cranberries	\$35.00/half tray, \$65.00/full tray
Sweet Corn Pudding	\$25.00/half tray, \$45.00/full tray
Roasted Vegetables	\$25.00/half tray, \$45.00/full tray
Baby Carrot Soufflé	\$30.00/half tray, \$55.00/full tray
Cornbread Stuffing	\$35.00/half tray, \$65.00/full tray
Sausage Stuffing	\$40.00/half tray, \$70.00/full tray
Grilled Asparagus	\$30.00/half tray, \$55.00/full tray
Spinach Gratin	\$30.00/half tray, \$55.00/full tray

## Extras

Gravy	\$4.75/pint, \$7.95/quart
Cranberry Citrus Compote	\$4.25/pint, \$6.95/quart
Chunky House made Bistro Applesauce	\$3.95/pint, \$6.50/quart
Sour Cream Cranberry Bread	\$6.95/loaf
Cider Pumpkin Bread with Raisins and Walnuts	\$6.95/loaf

## Desserts

Traditional Pumpkin Pie with Chantilly Cream	\$18.95
Caramelized Apple Upside Down Cake	\$28.00
Warm Chocolate Bread Pudding with Chantilly Cream	\$30.00
Bistro Seasonal Sliced Fresh Fruit Platter	\$35.00/sm, \$50.00/med, \$80.00/lg
Pumpkin Cake with Caramel Cream Cheese Frosting	\$38.00

Small serves 6 - 8 people  
Medium serves 12 - 16 people  
Large serves 16 - 20 people

Half Tray serves 10 - 12 people  
Full Tray serves 18 - 25 people

