

# Thanksgiving Dinner Preorder Menu

**ORDER:** Tuesday- Saturday from 4 - 8pm

**CALL:** 967-4994, option 1

**PICK UP:** Wednesday, Nov. 25

**SCHEDULE:** Pick Up Between 12-6



(ALL ITEMS WILL INCLUDE INSTRUCTIONS ON HOW TO FINISH OR REHEAT)

## THE MAIN ATTRACTION

9 in Vegetarian Puff Pastry Holiday Torte - take and bake (serves 6-8) **\$80**  
Spring form pan, lined with puff pastry, filled with layers of our sourdough cranberry-pecan stuffing, roasted vegetables, spinach, tofu, and aged cheddar, with a Creamy roasted garlic-rosemary gravy.  
Gluten Free or Vegan available per special request - additional \$10

## APPETIZERS

Tofu (Vegan) or Chicken Skewers with our zesty Asian peanut sauce and Pistachio Cilantro Pesto **\$24 dozen**  
Large Shrimp Cocktail with pumpkin "cocktail" sauce **\$24 dozen**  
Fresh Maine Crab Cakes with Peruvian Aji Sauce **\$30 dozen**  
Bandaloo's Walnut, Spinach Gorgonzola Egg Rolls with Sweet and Sour Port Wine Reduction (Vegetarian) **\$30 for 6**  
Baked Brie with Cinnamon Apples and Almonds ( for 4-6) (Vegetarian) **\$30**  
Baby Kale Salad with Candied Pecans, Gold Beets, and Tahini Vinaigrette ( 6-8 pp) (Vegan) **\$38**

## SIDES (feeds 6-8)

Baked Vermont Cheddar "Mac N Cheese" (Vegetarian) **\$48**  
Maple Glazed Sweet Potatoes with Ancient Grain Streusel (Vegan, GF) **\$38**  
Oven Roasted Winter Vegetable Medley - red pepper, Brussels sprouts, winter squash, carrots, sweet onions, garlic, rosemary, sage (Vegan GF) **\$40**  
Add Reggiano Parmesan **\$5**  
Sour Dough Cranberry Pecan Stuffing (Vegetarian) **\$38**  
Cultured Butter Whipped Yukon Gold Mashed Potatoes (Vegetarian, GF) **\$38**  
Fresh Cranberry Chutney (Vegan) **\$12qt/ \$8 pint**  
Autumn Bisque - apple, butternut squash, coconut milk (Vegan, GF) **\$22 qt**  
Dozen Sour Dough Rolls (Vegan) **\$18**  
Fresh Green Beans with Grilled Onions & Balsamic Glaze(Vegan, GF) **\$38**  
Grilled Asparagus with roasted tomatoes ( Vegan, GF) **\$40**

## DESSERTS

12" Pumpkin Pie (Vegan)	\$42/ GF \$47
12" Dark Chocolate Pecan Pie (Vegan)	\$42/ GF \$47
Dark Chocolate Tart with Raspberry coulis (Vegetarian)	\$42/ GF \$ 47

## PACKAGE DEAL **\$225**

Holiday Torte  
Your Choice Mashed or Sweet Potatoes  
Kale Salad  
Chutney  
Your Choice Green Beans or Asparagus  
Your Choice of Dessert

## WINES TO PERFECTLY COMPLEMENT YOUR MEAL

### SPARKLING:

BUGEY CERDON TRADITION SEC- Sparkling Gamay, France \$26

LINI 910 LABRUSCA, Lambrusco, Italy \$22

### RED:

GLOU GLOU, Beaujolais, France \$23

LES DEUX COMPLICES COTEAUX BOURGUIGNONS, Pinot & Gamay, France \$22

### WHITE:

ILLAHE, Viognier, Oregon. \$24

CH. BAROUILLET, Bergerac Blanc Sec, France \$24

GUNTHER STEINMETZ , Brauneberger Riesling, Germany \$22

## Flowers by Minka Flowers



SMALL ARRANGEMENT	\$55
LARGE ARRANGEMENT	\$85