

Thanksgiving

TAKE OUT MENU

APPETIZER (ALA CARTE)

Pigs in a Blanket, Crispy "Everything" Crust (1 dozen) \$15.00

Risotto Bites, Asiago & Parmesan Cheese GF (1 dozen) \$15.00

Jumbo Shrimp Cocktail, Cocktail Sauce GF (2 pounds) \$68.00

Sweet Potato Skins, Applewood Bacon, Brown Sugar,
Whipped Marshmallow Meringue (1 dozen) \$18.00

Maple Glazed Corn Muffins (1 dozen) \$18.00

TURKEY DINNER \$325 (15-18LBS)

FEEDS 8-10 PEOPLE • READY TO GO INTO THE OVEN WITH INSTRUCTIONS
INCLUDES A QUART OF HOME STYLE GRAVY & PINT OF CRANBERRY COMPOTE

DINNER INCLUDES CHOICE OF THREE SIDES

May select additional sides priced at \$35 per side dish

Roasted Fingerling Potatoes with Thyme Butter GF

Yukon Gold Potato Puree with Garlic & Herbs GF

Grilled Asparagus GF

Roasted Brussel Sprouts with Bacon & Maple Syrup GF

Traditional Turkey Stuffing with Sausage

Gluten Free Bread Stuffing with Root Vegetables and Herbs GF

Parmesan Roasted Cauliflower GF

Classic Mac and Cheese

Field Green Salad with Shaved Brussel Sprouts GF

Rainbow Baby Kale, Dried Cranberries, Candied Pecans, Goat Cheese, Sherry Vinaigrette GF

Honey & Vanilla Glazed Sweet Potato Wedges

DESSERT – CHOICE OF TWO

Pumpkin Pie • Apple Pie • Pecan Pie • Pumpkin Cheesecake • Apple Strudel • Holiday Cupcakes (6 PIECES)

TO PLACE YOUR ORDER, CALL

Flowerfield: (631) 862-0100 or

Land's End: (631) 589-1888

Flowerfield

Land's End
WATERFRONT CATERING

ORDERS MUST BE PLACED BY NOVEMBER 20TH AT 12:00 P.M.

**SIMPLE COOKING INSTRUCTIONS WILL BE PROVIDED FOR EACH MENU ITEM

LOCAL SALES TAX OF 8.625% WILL BE ADDED TO THE FINAL BILL