

Bacchus

• t h a n k s g i v i n g m e n u •

STARTERS

Butternut squash bisque- pint \$6 quart \$12

SIDES

Cranberry relish.....pint \$9 quart \$18

Mashed potatoespint \$8 quart \$16

Mashed sweet potatoes.... pint \$8 quart \$16

Creamed spinach.... pint \$10 quart \$20

Turkey gravy.....\$6/pt \$12/qt

Roasted root vegetables (carrots, parsnips, onions, rutabaga, turnips)....
pint \$8 quart \$16

Green beans with caramelized shallots, dried cranberries and pecans.....
pint \$8 quart \$16

Green vegetable medley pint \$9 quart \$18

Brussels sprouts casserole with gruyere and bacon \$12 per pound

Traditional herbed bread stuffing.....\$ 7 per pound or

½ pan Stuffing (about 6#) \$35.00/pan

Kale and quinoa salad with apples, pomegranates and almonds.... pint \$8 quart \$16

ENTRÉES

Roasted sliced turkey breast \$16 per pound

Whole roasted filet of beef with horseradish sauce \$175.00

Poached salmon garnished with cucumber scales and Pommery dill sauce \$125.00

Pommery glazed salmon filets \$12 each

DESSERTS

“Turkey” cake pops \$4.50 each

Assorted cake pops \$3 each

Cheesecakes (pumpkin, turtle or cherry)- serves 2 \$9 each

Caramel apple dumplings \$6 each

Pumpkin roll (serves 6-8) \$18