



781-826-3320

## 2007 Thanksgiving Special

### Complete Thanksgiving Dinner

Whole Roasted Turkey with your choice of stuffing, three side dishes, and two holiday pies. Complete dinners also include pan gravy, cranberry relish and dinner rolls.

Choose from:

**Stuffing:** Traditional or Cornbread and Sausage

**Side Dishes:** Old fashioned Mashed Potatoes, Red Bliss Garlic Smashed Potatoes, Mashed Butternut Squash with Nutmeg, Caramelized Onions with Smoky Bacon, Green Bean Almandine, Honey Glazed Carrots or Roasted Root Vegetables with Fresh Thyme

**Desserts:** Deep Dish Apple, Pumpkin, Maine Blueberry or Pecan

Regular (10 guests) \$160.00

Large (16 guests) \$190.00

All orders come with complete re-heating instructions. Please place orders by Thursday, November 15<sup>th</sup>. Orders can be picked up on Wednesday, November 22 or delivered for a fee of \$15.00 within our normal delivery area of the South Shore and Greater Boston. Delivery is complimentary for orders \$200.00 or more within same delivery area. Please inquire for delivery rates outside of these parameters. We will be accepting a limited number of orders for delivery on a first come/first serve basis, all other orders will be pick-up only. Prices do not reflect 5% MA meals tax. A credit valid credit card will be required with all orders, however, payment can be made by cash or check if you prefer. We accept MasterCard, Visa and American Express.

Order by phone at 781-826-3320 or by email at [inquiries@thechefstableonline.com](mailto:inquiries@thechefstableonline.com)

# Thanksgiving A la carte

## Featured Holiday Hors d'Oeuvres

**A Fine Selection of Imported and Domestic Cheeses with Dried Fruit** , Served with Water Biscuits

To serve 6-8: 28.00 To serve 12-14: 50.00

**Warm Caramelized Onion and Spinach Dip with Water Biscuits**, 18.00 per quart

**French Cream Brie, wrapped in Puff Pastry filled with Dried Fruits and Nuts**  
served with Water Biscuits 40.00 each

**Pan Seared Chicken Pot Stickers with Sweet Soy Reduction** – 18.00 per dozen

**Asiago Stuffed Mushrooms** – 19.00 per dozen

**Maple Glazed Sea Scallops with Bacon** – 20.00 per dozen

**Maine Crab Cakes with Chipotle Aioli** – 24.00 per dozen

**Miniature Beef Wellington with Mustard Cognac Béarnaise** – 22.00 per dozen

**Colossal Shrimp Cocktail with Classic Cocktail Sauce** - 32.00 per dozen

### **Salads (minimum 6 servings)**

Smoked Pear Salad with Toasted Pecans and Dried Cranberries

Cranberry Vinaigrette

3.50 per guest

Field Greens Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette

3.00 per guest

### **Autumn Soups**

Vanilla Butternut Squash Soup – 15.00 per quart

Puree of Sweet Corn – 15.00 per quart

Lobster Bisque with Sherried Lobster Meat – 25.00 per quart

### **Whole Roasted Turkey with Choice of Stuffing**

**Traditional or Corn Bread and Sausage**

14-16 pound turkey: 65.00

18-20 pound turkey: 80.00

### **Stuffing**

Traditional or Corn Bread and Sausage, 12.00 per quart

**Homemade Pan Gravy**, 8.00 per quart

**Homemade Cranberry Relish**, 5.00 per 8oz.

**Dinner Rolls**: 7.00 per dozen

**Old Fashioned Mashed Potatoes, Roasted Red Bliss Garlic Smashed Potatoes,**

**Caramelized Onions with Smoky Bacon**

12.00 per quart

**Roasted Root Vegetables with Fresh Thyme, Mashed Butternut Squash with Nutmeg,**

**Honey Glazed Carrots.**

**Green Bean Almandine**

14.00 per quart

**Baby Pumpkins stuffed with Roasted Root Vegetables**

\$7.00 per portion

### **Turnip au Gratin**

**Candied Yams**

To serve 8: 20.00

To serve 16: 35.00

### **Pies/Desserts**

10" Deep Dish Apple, Maine Blueberry, Pumpkin or Pecan, 12.00 each

Strudel topped Apple Pie: 15.00

8" Chocolate Custard Pie 16.00