

# Thanksgiving 2008

*Specially cooked & prepared in our own kitchen*



## SOUPS



Chilled Pear with Pistachios & Pomegranate .....	\$9.95 quart
*Coconut Curried Pumpkin .....	\$9.95 quart
*Cream of Wild Mushroom and Leek .....	\$9.95 quart
Cream of Apple and Parsnip .....	\$9.95 quart

## STARTERS

*Crudite-Seasonal Raw Vegetables with Green Herb Dip .....	\$3.00pp
Artisanal Cheese Platter with Fall Fruits and Crackers .....	\$6.50pp
Focaccia Breads	
Plum Tomato, Basil .....	\$11.99ea.
Onion and Herb .....	\$12.99ea.
Caramelized Apple and Farmhouse Cheddar .....	\$14.99ea.
Wild Mushroom and Goat Cheese .....	\$16.99ea.
Pear, Pecan and Gorgonzola .....	\$15.99ea.
Brie with Blackberry Preserves & Roasted Hazelnuts .....	
sm. serves 8-10.....	\$16.00
lg. serves 15-20.....	\$32.00
Fall Greens with Aged Goat Cheese, Dried Black Mission Figs & Spiced Pecans with Balsamic & Fig Vinaigrette ..	\$4.50 per person

## MAIN COURSE

*All turkeys are oven-ready and seasoned and come with cooking instructions and garnish*

*Oven-ready Turkey with Parsley, Sage, Rosemary and Thyme .....	\$2.99lb.
Garnish of Fresh Herbs, Kumquats and Lady Baltimore Apples .....	Add \$6.00
Traditional Whole Grain Stuffing with Chestnuts .....	\$5.99lb.
*Wild Rice, Quinoa, Nut and Cranberry Stuffing .....	\$8.50lb.
Cranberry Maple Sauce .....	\$4.99pt.....\$9.50qt.
Herb Gravy .....	\$3.99pt.....\$7.50qt.
Roasted Filet of Wild Salmon with Brown Butter and Exotic Mushrooms .....	Market Price
*Cornish Game Hen with Curried Plum Glaze .....	\$8.50 ea.
Brisket with Red Wine, Wild Mushroom & Cranberry Gravy ..	\$11.99 lb.
Smoked Holiday Glazed Ham .....	\$8.99 lb.
3 -4 lb serves 8 - 10.....	5 - 7 lbs serves 12 - 15

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## PASTA/RICE

Pumpkin Ravioli with Nutmeg Cream Sauce .....	\$11.99dz.
**Bowties with Sundried Tomato and Chestnut Cream .....	\$9.50lb.
Butternut & Macaroni Casserole in Coconut Milk .....	\$35.00 tray
**Couscous with Mandarin Oranges, Pistashios, Feta, Pomegranate and Scallions .....	\$8.50lb.
**Organic Brown Rice with Dried Apricots, Pecans and Scallions .....	\$8.50lb.
**Forbidden Black Rice with Dried Cherries, Figs & Almonds	\$8.50lb.

## \*\*POTATOES

Buttermilk Mashed Potatoes with Leeks .....	\$6.50lb
Twice Baked Potato Casserole with Gruyere & Sage Cream ..	\$8.50lb
Gratin of Yams with Cider Cream .....	\$7.50lb
Brown Sugar Sweet Potato Casserole with Homemade Marshmallows .....	\$7.50lb
Roasted Sweet Potatoes with Chipolte Aioli .....	\$9.50lb
Smashed Sweet Potato & Banana Casserole with Pecan Streusel .....	\$8.50lb

## \*\*VEGETABLES

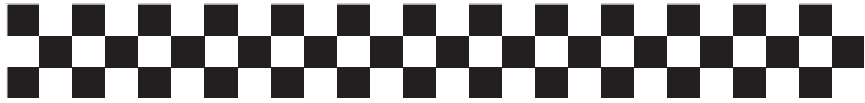
*Lemon Roasted String Beans with Marcona Almonds .....	\$9.50lb.
*Roasted Vegetables .....	\$9.50lb.
Butternut Squash with Brown Sugar and Pecans .....	\$8.50lb.
*Tuscan White Bean and Wilted Spinach with Sundried Tomatoes & Fresh Mozzarella .....	\$8.50lb.
*Salad of Shaved Raw Brussel Sprouts, Parsnips, Walnuts and Pecorino .....	\$11.99lb.
Sweet Corn Pudding with Ritz Cracker Topping .....	\$7.50lb.
Sauteed Spinach & Broccoli with Roasted Garlic .....	\$9.50lb.

## DESSERTS

Absolutely Best Ever Apple Pie .....	serves 6-8...\$21.99
Carrot Custard and Cardamom Pie .....	serves 6-8...\$18.99
Corn Bread with Maple Butter .....	serves 8-10...\$16.99
Mini Pumpkin Phyllo Tartlettes topped with Honey Walnut Streusel .....	\$24.99dz
Buttermilk Pie .....	\$18.99
Pumpkin Chocolate Chip Bread Pudding ....	serves 15-18 \$35.00tray
Rustic Pear or Apple Dumplings (stuffed with cinnamon, sugar and raisins in puff pastry) ..	\$5.95 ea.
*Baked Apples with Cinnamon, Sugar Free Maple Syrup and Sour Cream .....	\$2.50ea.
Pomegranate, Banana Cheesecake with Chocolate Wafer crust...serves 12-15 .....	\$32.99

*\*INDICATES NO SUGAR, LOW CARB*

*\*\*INDICATES 2 LB. MINIMUM*



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*Enjoy a Special*

# Thanksgiving Dinner

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