

# Thanksgiving



## DINNER FOR ONE

Farm raised roast turkey, stuffing, gravy, cranberry sauce, garlic mashed potatoes, seasonal vegetables	\$45
Glazed ham, scalloped potatoes, vegetables	40
Braised beef short rib au jus, vegetables, garlic mashed potatoes	50

## BRUNCH

King's Box: Our famous cheese & charcuterie board, fit for a king	serves 4-6	125
Pop-in-the-oven quiche:		
Tomato, bacon & cheddar or		
Goat cheese & garden vegetable	serves 6	20
Freshly baked croissants, half dozen:		
Butter, chocolate, almond or hazelnut		18

## A SWEET FINISH

Chocolate pecan tart	serves 6	45
Pumpkin pie, whipped cream top	serves 6-8	25
Apple caramel pie	serves 6-8	25
Apple crumble gluten free	serves 6	25
Six-inch carrot cake	serves 12	75
12 piece petit dessert assortment:		
Pumpkin tarts, brownies, chai cheesecakes		25

## A LA CARTE

Serves 6-8 people:

• Farm-raised turkey, de-boned white/dark	\$ 85
• Maple Dijon glazed ham	65
• Braised beef short rib au jus, 8 per tray	120
• Garlic-mashed yukon gold potatoes	50
• Scalloped potatoes	50
• Roasted root vegetables	60
• Pomegranate glazed green beans	45
• Sweet potato and pecan casserole	50
• Apple and dried fruit bread stuffing	35
• Cranberry sauce 250 ml	12

Gluten free bread stuffing	half litre/serves 3	18
Turkey gravy	one litre/serves 8	18
Gluten free turkey gravy	half litre/serves 4	18

Festive fall salad: greens, roasted beets, candied squash, dried fruit, feta, maple cider vinaigrette	serves 4	25
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Stuffed bell peppers: quinoa, vegetable and goat cheese		
vegetarian/gluten-free	serves 2	25

Lavender Blue liver pate, jalapeno jelly, freshly baked baguette	serves 6	30
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Place your order by Wednesday Oct. 9  
Pick up Oct. 12-13, 12-2pm

LAVENDER BLUE CATERING AND EVENTS  
125 BROADWAY, ORANGEVILLE  
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