

east meets west menu

HORS D'ŒUVRES (Minimum Order of Two Dozen)

New England Style Lump Crab, Lemon Aioli

Shrimp & Grits Tartlet, Jalapeno Aioli

Pan Seared Scallops, Candied Bacon Plank

Lobster Beignet, Lemon Jalapeno Aioli

Lobster Brochette, Spicy Ginger Caramel

Wagu Beef Negamaki, Asparagus

Carne Asada, Tostones, Chimichurri

Teriyaki Glazed Beef Satay, Spicy Peanut Dip

Braised Short Rib Confit, Mushroom Duxelle, Gruyère Gougères

Waffle Battered Southern Fried Chicken, Tarragon Honey

Miniature Chicken Pot Pie

Chicken Parmesan Slider, Fresh Mozzarella, Tomato, Basil

Chicken and Lemongrass Pot Sticker, Plum Glaze, Shaved Scallion

Signature Exotic Wild Mushroom Dumpling, Raspberry Ginger Dip

Fava Bean, Avocado Puree, Oven-Dried Tomato, Tostones

Japanese Eggplant Crostini, Sesame Vegetables, Ginger Caramel

Vegetable Lumpia, Avocado Chili Dip

House Made Vietnamese Summer Rolls, Sesame Soy Dip

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STATIONARY

Charcuterie

EMW Cured Salmon, Kielbasa en Croute, Pork Rillettes,
Casalingo, Copa, Salami, Prosciutto, Marinated Mozzarella,
Golden Pepper & Roasted Garlic Cheese, Nicoise Olives, House Mustard Seed Pickles,
Roasted Red Pepper Salad, Cornichon Mayonnaise, Whole Grain Mustard, Dijon Mustard
Rosemary Asiago Cheese Straws, Herbed Ficelle, Grilled Focaccia, Flatbreads

Chef's Selection of Domestic Cheeses

Fig Jam, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit
Gourmet Crisps, Flatbreads, Crackers

Chef's Selection of Imported and Domestic Farmstead Cheeses

Fig Jam, Quince Paste Paté, Seasonal Fresh and Dried Fruit
Rosemary Asiago Cheese Straws, Gourmet Crisps, Flatbreads, Crackers

Chef's Crudité

Selection of Seasonal Fresh Vegetables
Blue Cheese, Green Apple & Chive Blossom Dip, Vidalia Onion Red Pepper Dip

Mezze

Roasted Garlic White Bean Hummus, Fava Bean Hummus
Exotic Mushroom Compote, Stuffed Grape Leaves
Marinated Artichoke Hearts, Citrus Mixed Olives,
Gourmet Crisps, Grilled Focaccia, Baguette

Savory Mascarpone Torte (6")

(Serves 8-10 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

Savory Mascarpone Torte (8")

(Serves 10-14 ppl)

Basil Pesto, Sundried Tomatoes, Bruschetta

Baked Brie en croute, Brandied Golden Raisins, Brown Sugar (8oz)

(Serves 8-10 ppl)

Assorted Crackers and Flatbreads

Baked Brie en croute, Brandied Golden Raisins, Brown Sugar Jam (34oz)

(Serves 10-14 ppl)

Assorted Crackers and Flatbreads

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THANKSGIVING ENTREES

Boston Harbor Distillery Putnam New England Rye Whiskey & Molasses Butter Turkey

12 Pound Turkey with 2 Quarts Gravy. (Serves 6-10ppl)
14 Pound Turkey with 3 Quarts Gravy. (Serves 12-16ppl)

Boston Harbor Distillery Putnam New England Rye Whiskey & Molasses Butter Boneless Turkey (White Meat)

8 Pound Turkey with 2 Quarts Gravy. (Serves 8-12ppl)
14 Pound Turkey with 3 Quarts Gravy. (Serves 12-16ppl)

Citrus Rosemary Butter with Garlic Rubbed Turkey

12 Pound Turkey with 2 Quarts Gravy. (Serves 6-10ppl)
14 Pound Turkey with 3 Quarts Gravy. (Serves 12-16ppl)

Citrus Rosemary Butter with Garlic Rubbed Boneless Turkey (White Meat)

8 Pound Turkey with 2 Quarts Gravy. (Serves 8-12ppl)
14 Pound Turkey with 3 Quarts Gravy. (Serves 12-16ppl)

Roasted Beef Tenderloin

Horseradish Cream, Balsamic Onion Marmalade, Herbed Bruschetta
(Serves 14-16)

Oven Roasted Fillet of Salmon

Lemon Dill Aioli
(Serves 6-8)

Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze

Maple Dijon Sauce
(10lb Ham - Serves 16-20ppl)

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SALAD

Black Disposable Bowls

Small Salad (Serves 8-10 ppl)

Large Salad (Serves 16-20 ppl)

Treviso, Endive, Roasted Pears, Brandy Wine Vinaigrette

Red and Green Baby Caesar, Parmesan Ribbons, Grilled Anchovy, Multigrain Crostini (Side)

Roasted Sweet Potato, Seared Figs, Banana Peppers, Sweet Chili Oil

Baby Spinach, Dried Apricots, Dried Cranberries, Hombolt Fog Bleu Cheese,
Crispy Pancetta, Raspberry Dressing

Baby Arugula, Herbed Goat Cheese Crostini, Balsamic Braised Red Onion, White Balsamic Dressing

VEGETABLE

(Serves 10-12 ppl)

Pancetta Seared Brussels Sprouts, Pecorino Romano

Heirloom Baby Carrots, Tarragon Butter

Classic Roasted Ratatouille, Basil Oil, Toasted Parmesan Crumbs

Jumbo Asparagus, Roasted Peppers, Caramelized Shallot Confit

Roasted Root Vegetables, Parsnip, Celery Root, Heirloom Carrot

Cinnamon Toasted Acorn Squash

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STARCH

(Serves 10-12 ppl)

Traditional Stuffing

Chorizo Cornbread Stuffing, Celery, Apple

Traditional Stuffing (Prepared Without Gluten)

Roasted Garlic Yukon Gold Potato Puree, Crispy Fried Shallots
New England Creamer Potatoes Fork Crushed, Herb Salted Butter
Maple Whipped Sweet Potatoes, Brandy Pecan Crumble
Rosemary and Cracked Pepper Roasted Fingerling Potatoes

Jeweled Jasmine Rice, Garam Masala, Local Honey
Ancient Grain Quinoa, Toasted Cumin, Chickpeas, Peppers
Herb Scented Couscous
Toasted Farro, Celery Root, Parsnip, Rainbow Carrots
Parmesan Risotto Cakes

SAUCES

Pint (Serves 4-6 ppl)

Quart (Serves 6-8 ppl)

House-Made Turkey Gravy

Cranberry Orange Relish

Port Demi-Glace

Lemon Dill Aioli

Horseradish Cream

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SWEET

Bourbon Pecan Pie (Contains NUTS)

Served in Glass Pie Plate, Includes Whipped Cream
(Serves 8-10ppl)

Classic Cinnamon Apple Pie

Served in Glass Pie Plate, Includes Whipped Cream
(Serves 8-10ppl)

Spiced Pumpkin Pie

Served in Glass Pie Plate, Includes Whipped Cream
(Serves 8-10ppl)

Caramel Apple Cranberry Crisp

Served in Aluminum Pan, Includes Whipped Cream
(Serves 12-15ppl)

Chocolate Bread Pudding

Served in Aluminum Pan, Includes Whipped Cream
(Serves 12-15ppl)

Pumpkin Praline Bread Pudding (Contains NUTS)

Served in Aluminum Pan, Includes Whipped Cream
(Serves 12-15ppl)

Vanilla Chocolate Chip Cookie Dough Cheesecake

Served on Black Disposable Platter
(Serves 8-10ppl)

Pumpkin Cheesecake, Ginger Snap Crust

Served on Black Disposable Platter
(Serves 8-10ppl)

Chef's Assortment Miniature Pies

Apple, Pecan,
Chocolate Coconut (Contains NUTS)

Chef's Cookie Assortment

Chocolate Chip, Cranberry, Oatmeal Raisin

Signature Cinnamon Pastry Rolls

EMW House Made Pie Dough, Bourbon Anglaise
Served in Aluminum Pan

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Pick Up Guidelines

Thanksgiving

Wednesday, November 16th – Final Day for all Thanksgiving Orders

Pick Up/Drop Off Dates and Times

Wednesday, November 23 rd	9:00 a.m. – 2:00 p.m.
Thursday, November 24 th	9:00 a.m. – 12:00 p.m.