

east meets west

2018 Thanksgiving Menu

All orders must be placed by Wednesday, November 14. Pick up and drop off dates and times:

Wednesday, November 21, 9:00 am to 2:00 pm

Thursday, November 22, 9:00 am to 12 Noon

Hors D'Oeuvres

New England Lump Crab Cake, Lemon Ailoi

Grilled Shrimp Cocktail, Tangy Cocktail Sauce

Vietnamese Summer Rolls, Sesame Soy Dip

Mini Lamb Meatball with Pine Nuts & Sultanas, Harissa Tomato Sauce

Scallop wrapped with Applewood Smoked Bacon

East Meets West Signature Wild Mushroom Dumpling, Raspberry Ginger Dip

Beef Negamaki with Asparagus

Stationary Items

Savory Stilton Torte

Blistered Grape Tomatoes, Pear and Bacon Jam, Cranberry Pecan Crostini

Sliced Apples and Pears

Baked Brie en Croute with Brandied Golden Raisins, Fig Jam

Crostini and Flatbreads, Sliced Apples and Pears

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Stationary Items, continued

Charcuterie

House Cured Salmon, Kielbasa en Croute, Pork Rillettes, Casalingo,
Copa, Salami, Prosciutto, Marinated Mozzarella, Nicoise Olives, Cornichons,
Marinated Artichokes, Roasted Golden and Red Pepper Salad, Aged Provolone,
Whole Grain Mustard, Dijon Mustard, Grissini, Herbed Ficelle, 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, Cranberry Orange Compote, Seasonal Fresh and Dried Fruit,
Rosemary Asiago Cheese Straws, Gourmet Crisps, Flatbreads, Crackers

Chef's Crudite

Selection of Seasonal Fresh Vegetables
Chef's selection of Dips, such as Carrot Ginger, Blue Cheese

Middle Eastern Mezze

Roasted Garlic Hummus, Twice Roasted Eggplant Salad, Chopped Israeli Salad,
Pickled Red Cabbage, Stuffed Grape Leaves, Marinated Artichoke Hearts, Citrus Cured Olives,
Romaine Lettuce Leaves, Herbed Pita Chips, Flatbreads
Romaine Lettuce Leaves, Pita Bread, Flatbreads

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Entrees

Turkey

Garlic and Herb Roasted Whole Turkey

12-14 lb Turkey with two quarts of Gravy

16-18 lb Turkey with three quarts of Gravy

14 lb Turkey Breast (White Meat only) with two quarts of Gravy

Beef

Whole Roasted Tenderloin

Served with Horseradish Cream, Onion Marmalade, Herbed Bruschetta

Ham

Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze

Served with Maple Dijon Sauce

Lamb

Dijon and Herb Rubbed Bone-In Leg of Lamb, Cabernet Reduction

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Side Dishes

Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Roasted Brussels Sprouts with Applewood Smoked Bacon

Ginger Roasted Rainbow Carrots

Cinnamon Roasted Butternut Squash

Maple Whipped Sweet Potatoes, Brandy Pecan Crumble

Roasted Cauliflower with Tahini and Parsely

Green Beans with Almonds

Corn Bread Stuffing with Sausage

Traditional Stuffing with fresh Sage

Homemade Cranberry Sauce

Salads

Salads are served in black disposable bowls

Small (serves 8-10), Large (serves 16-20)

Kale, Roasted Grape, Butternut Squash, Shaved Parmesan, Parmesan Dijon Vinaigrette

Mixed Greens, Blue Cheese, Dried Cranberries, Honey Balsamic Vinaigrette

Arugula, Roasted Red and Golden Beets, Avocado, Dijon Vinaigrette

Shaved Brussels Sprouts, Toasted Farro, Golden Raisins, Pecans, Sherry Vinaigrette

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Desserts

Bourbon Pie

Served in a glass pie plate, includes Whipped Cream

Serves 8-10

Classic Cinnamon Apple Pie

Served in a glass pie plate, includes Whipped Cream

Serves 8-10

Spiced Pumpkin Pie

Served in a glass pie plate, includes Whipped Cream

Serves 8-10

Caramelized Apple Cranberry Crisp

Served in an aluminum pan, includes Whipped Cream

Serves 12-15

East Meets West's Classic Chocolate Bread Pudding

Served in an aluminum pan, includes Whipped Cream

Serves 12-15

Chocolate Truffle Cake

Includes Whipped Cream

Serves 12-15

Vanilla Cheesecake with Cranberry Topping

Served on a black disposable platter

Serves 8-10

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Desserts, continued

Pumpkin Cheesecake, Ginger Snap Crust

Served on a black disposable platter

Serves 8-10

Chef's Assortment of Miniature Pies

Apple Crumb, Pecan, Chocolate Cream, Pumpkin

Chef's Cookie Assortment

Chocolate Chip, Cranberry Oatmeal, Ginger Molasses, Pecan Shortbread, Cinnamon Roll Sugar Cookies

Chef's Truffle Assortment

Pecan Pie Truffle, Stout Beer Chocolate Truffles, Chocolate and Espresso Truffles

Seasonal Miniature Desert Pastires

Mini Reves du Chocolate, Pumpkin Cheesecake Bites with Whipped Cream, French Apple Crumb Tartlet,

Pot au Crème Tartlet with Whipped Cream, Petite Chocolate Eclairs, Miniature Cannoli

East Meets West is not an allergen free facility. We always do our best to accommodate dietary issues but absolute guarantees cannot be made. If an allergy is severe or life threatening, sourcing a meal from a local allergen free establishment may be our recommendation. Certain food items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any food restrictions or allergies when planning the event