

# east meets west

## *2019 Thanksgiving Menu*

*All orders must be placed by Wednesday, November 20.*

All items can either be picked up at the East Meets West Commissary or dropped off on the following dates:

Wednesday, November 27, 9:00 am to 2:00 pm , or Thursday, November 28, 9:00 am to 12 Noon

*Please note, a two hour window for all deliveries is required*

### **Hors d'Oeuvres**

*A minimum order of two dozen is required for each item.*

*Items will be sent on either black disposable platters or in aluminum tins with instructions for reheating*

New England Lump Crab Cake, Lemon Ailoi (\$30/dz, hot)

Grilled Shrimp Cocktail, Tangy Cocktail Sauce (\$39/dz, cold, GF)

Vietnamese Summer Rolls, Sesame Soy Dip (\$30/dz, cold, VG, GF)

Mini Lamb Meatball with Pine Nuts & Sultanas, Harissa Tomato Sauce (\$30/dz, hot, GF)

Scallop wrapped with Applewood Smoked Bacon (\$36/dz, hot, GF)

East Meets West Signature Wild Mushroom Dumpling, Raspberry Ginger Dip (\$28/dz, hot, VG)

Beef Negamaki with Scallion (\$32/dz, hot, GF)

### ***Stationary Items***

#### **Savory Stilton Torte**

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

(8 inch , serves 20-25 people, \$85)

#### **Savory Mascarpone Torte**

An East Meets West classic with Basil Pesto and Sundried Tomatoes. Served with Herbed Bruschetta

(serves 20-25 people, \$85)

#### **Baked Brie en Croute with Brandied Golden Raisins, Fig Jam**

(serves 15-20 people, \$65)

Served with Crostini, Flatbreads and Sliced Apples

# east meats west

## *2019 Thanksgiving Menu*

### ***Stationary Items, continued***

#### **Charcuterie**

**(\$13 per person, 20 person minimum)**

Kielbasa en Croute, 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, Flatbreads

#### **Chef's Selection of Imported and Domestic Farmstead Cheeses**

**(\$11.50 per person, 10 person minimum)**

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

#### **Chef's Crudite**

**(\$9 per person, 10 person minimum)**

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

#### **Middle Eastern Mezze**

**(\$11.50 per person, 20 person minimum)**

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

# east meats west

## 2019 Thanksgiving Menu

### *Entrees*

#### **Turkey**

Garlic and Herb Roasted Whole Turkey

16-18 lb Turkey with three quarts of Gravy (\$135, serves 12-14 people)

\*

Traditional Herb Roasted Turkey Breast (White Meat only) with two quarts of Gravy (\$75, serves 8-10 people)

#### **Beef**

*Whole Roasted Tenderloin (\$225)*

*Served with Horseradish Cream, Onion Marmalade*

*(serves 14-16 people)*

#### **Ham**

*Spiral Cut, Bone-In Ham, Pineapple Pomegranate Glaze*

*Served with Maple Dijon Sauce*

*(\$130, serves 10-15 people)*

#### **Lamb**

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

*(\$225, serves 12-15 people)*

#### **Salmon**

*Herb Roasted Side of Salmon, served with Lemon Dill Sauce*

*(\$150, serves 10-12 people)*

# east meats west

## *2019 Thanksgiving Menu*

*Side Dishes - \$40, serves 8-10*

*All items served in aluminum tins for reheating*

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 Parsley

Green Beans with Almonds

Corn Bread Stuffing with Sausage

Traditional Stuffing with fresh Sage

### *Gravy and Sauces*

Homemade Cranberry Sauce, \$10/pint, \$20/quart

House Made Turkey Gravy \$12/pint, \$24/quart

### *Assorted Iggy's Dinner Rolls*

\$12 /dozen

### *Salads*

**Salads are served in black disposable bowls**

**\$8 per person, 10 person minimum**

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

# east meets west

## *2019 Thanksgiving Menu*

### ***Desserts***

#### **Bourbon Pecan Pie**

Served in a glass pie plate, includes Whipped Cream

\$34, serves 8-10

#### **Classic Cinnamon Apple Pie**

Served in a glass pie plate, includes Whipped Cream

\$34, serves 8-10

#### **Spiced Pumpkin Pie**

Served in a glass pie plate, includes Whipped Cream

\$34, serves 8-10

#### **Caramelized Apple Cranberry Crisp**

Served in an aluminum pan, includes Whipped Cream

\$38, serves 12-15

#### **East Meets West's Classic Chocolate Bread Pudding**

Served in an aluminum pan, includes Whipped Cream

\$38, serves 12-15

#### **Flourless Chocolate Truffle Cake**

Includes Whipped Cream

\$34, serves 12-15

#### **Vanilla Cheesecake with Cranberry Topping**

Served on a black disposable platter

\$36, serves 8-10

#### **Orange Cranberry Upside Down Cake**

Includes Whipped Cream

\$34, serves 8-10

# east meats west

## *2019 Thanksgiving Menu*

### ***Desserts, continued***

#### **Pumpkin Cheesecake, Ginger Snap Crust**

Served on a black disposable platter

\$36, serves 8-10

#### **Chef's Assortment of Miniature Pie Bites**

Apple Crumb, Bourbon Pecan, Chocolate Cream, Pumpkin with Cinnamon Whipped Cream

\$36/dozen

#### **Chef's Cookie Assortment**

Chocolate Chip, Cranberry Oatmeal, Ginger Molasses, Pecan Shortbread, Thumbprint Cookies with Assorted Jams

\$36/ dozen

#### **Chef's Assortment of Mini Cupcakes**

Ginger with White Chocolate Buttercream, Pumpkin with Cream Cheese Frosting, Apple with Caramel Buttercream,  
Chocolate with Vanilla Buttercream, Cinnamon Snickerdoodle

\$36/dozen

#### **Seasonal Miniature Desert Pastries**

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, Chocolate Espresso Truffles

\$42/dozen

*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 of 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*