

east meets west

Thanksgiving Menu

Let us help you create a stress free holiday

All orders must be placed by 5 pm on Thursday, November 19

*Items can be picked up at the East Meets West Commissary, 212 Old Colony Ave, Boston
or delivered right to your doorstep.*

*Delivery on Wednesday, November 25 from 9 am to 2 pm
or on Thanksgiving Day between 9 am and Noon*

Delivery charges vary depending on location. Three hour delivery window required

Prices do not include sales tax or administrative fee



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Thanksgiving Menu

hors d'oeuvres

one dozen minimum per item

items will be sent ready to serve on black disposable platters or in aluminum tins for reheating

- New England Lump Crab Cakes, Lemon Aioli* \$30 dz
- Grilled Shrimp Cocktail, Tangy Cocktail Sauce* \$39 dz
- Vietnamese Summer Rolls with Tamari Dip* \$36 dz
- Scallops wrapped in Applewood Smoked Bacon* \$36 dz
- Wild Mushroom Dumplings, Raspberry Ginger Dip* \$28 dz
- Beef Negamaki Rolls with Scallion, Tamari Dip* \$32 dz
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- Savory Stilton Torte Wedge* \$55, serves 10-15
topped with blistered grape tomatoes, pear and bacon jam and served with crostini
- Savory Mascarpone Torte Wedge* \$55, serves 10-15
topped with basil pesto and blistered tomatoes, served with crostini
- Baked Mini Camembert en Croute* \$30, serves 6-8
served with homemade crostini
- Charcuterie* \$75, serves 4-6
copa, salami, prosciutto, camembert, citrus cured olives, cornichons, marinated artichoke hearts, sweet pepper salad, aged cheddar, whole grain mustard, homemade crostini & gourmet crackers
- Cheese Display* \$55, serves 4-6
A chef's assortment of domestic and imported cheeses, fig jam, honey, dried fruit, homemade crostini & gourmet crackers
- Mezze* \$50, serves 4-6
roasted garlic hummus, eggplant salad, tabouleh, pickled red cabbage, marinated artichoke hearts, citrus cured olives, crispy garbanzo beans & herbed pita chips
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entrees

All items will be sent in aluminum tins for reheating. Reheating instructions will be included

- Herb Roasted Turkey (14-16 lbs)** **\$100, serves 8-10**
*Traditional herb roasted whole turkey with white and dark meat,
served with three quarts of homemade gravy*
- Whole Roasted Boneless Turkey Breast (white meat only)** **\$90, serves 8/10**
*6-7 lbs, approximately 3/4 lb per person.
Served with two quarts of homemade gravy*
- Whole Roasted Tenderloin of Beef** **\$230, serves 8-10**
Served with Horseradish Cream and Onion Marmalade
- Herb Roasted Salmon Fillets** **\$20 per person**
Served with Lemon Dill Sauce
- Maple Roasted Acorn Squash Wedges with Quinoa,
Caramelized Onions, Mushrooms and Herbs** **\$20 per person**
Vegan, Gluten Free
- Complete Thanksgiving Dinner** **\$90, serves 2**
*Sliced White Meat Turkey with Gravy, Traditional Stuffing, Masked Potatoes, Cinnamon and Brown
Sugar Roasted Butternut Squash, Green Beans with Almonds, Cranberry Sauce and Brioche Rolls*
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side dishes

\$40, serves 8-10

All items will be sent in aluminum tins for reheating or in black disposable bowls ready to serve.

Reheating instructions will be included

Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

Roasted Brussels Sprouts with Applewood Smoked Bacon

Ginger Roasted Rainbow Carrots

Brown Sugar & Cinnamon Roasted Butternut Squash Wedges


Maple Whipped Sweet Potatoes with Brandy Pecan Crumble

Roasted Cauliflower Au Gratin with a Panko Crust

Green Beans with Almonds

Traditional Stuffing with fresh Sage

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





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Desserts

each will serve 8-10

<i>Pumpkin Roulade with Gingered Mascarpone</i>	\$50
<i>Traditional Apple Pie</i>	\$40
<i>Traditional Pecan Pie</i>	\$40
<i>Traditional Pumpkin Pie</i>	\$40
<i>Pumpkin Cheesecake with Chopped Pecan Brittle</i>	\$40
<i>Caramelized Pear Galette</i>	\$50
<i>Chocolate Chip, Double Chocolate or Oatmeal Raisin Cookies</i>	\$3.50 each
<i>Assorted Mini Cupcakes</i>	\$38/dz

