

EDWARD'S THANKSGIVING MENU 2020

This menu is available November 22nd-28th, and is the only menu that can be used for catering orders this week.
Thank you for your understanding. (Edward's is closed Thanksgiving Day, November 26th)

*All orders must be placed by November 19th (date can change due to capacity). Please place your order as soon as possible.
During the holidays we book up quickly and are occasionally forced to cut off orders due to the high volume of requests.*

EDWARD'S FAMILY FEAST (serves 6-8) \$185
Ready to reheat and serve.
For all white meat (4 pounds carved) \$195

Includes:

- Roasted Turkey: 10-12 pound turkey, whole and unstuffed
- Traditional Stuffing made with fresh herbs, celery and onions
- Your Choice of Whipped Idaho or Roasted Sweet Potatoes
- Your Choice of Green Bean Casserole
or Roasted Brussels Sprouts with Caramelized Shallots
- Cranberry Orange Sauce with apples and spices
- Rolls with butter
- Turkey Pan Gravy with sage and thyme

THANKSGIVING ADDITIONS

- Side Pan (4-5) \$18 Half Pan (10-12) \$40 Full Pan (20-24) \$75
- Traditional Bread Stuffing
 - Whipped Idaho Potatoes
 - Roasted Sweet Potatoes
 - Green Bean Casserole
 - Roasted Brussels Sprouts with Caramelized Shallots

- Whole Roasted Turkey (10-12 pounds, serves 6-8) \$65 each
Sliced Turkey Breast (4 pounds, serves 6-8) \$75
Turkey Pan Gravy. \$10 pint
Cranberry Orange Sauce. \$10 pint
Rolls with Butter \$12 dozen
Signature Boursin Cheese \$4.95 pint
Housemade Garlic Croutes \$3.75 box

Stuffed Acorn Squash \$9 per serving (4 minimum)
Stuffed with tender quinoa, lentils, wild rice, brown rice, dried apricots, and cranberries in a warm maple mustard vinaigrette.

Harvest Salad

1/2 pan (serves 10-12) \$32 Full pan (serves 20-24) \$58
Half Pan with Chicken (Add \$10) Full Pan with Chicken (Add \$20)
Field greens, cotswold cheese, apples, pecans, dried cranberries and pumpkin croutons served with apple butter vinaigrette.

Macaroni And Cheese

Half Pan (serves 10-12 as a side) \$40
Full Pan (serves 20-24 as a side) \$75
Elbow macaroni in a rich cheese veloute sauce topped with buttered bread crumbs.

Deep Dish Quiche (serves 6-8) \$32
Choose from Lorraine (bacon, onion, swiss), or Spinach Feta.

TORTES

6" (serves 6-8) \$28 8" (serves 10-12) \$39

Caramel Apple Torte

Apple spice cake filled with caramel mousse, frosted in vanilla buttercream (decorated naked cake style with some cake showing), drizzled with homemade caramel sauce.

Chocolate Pumpkin Praline

Devils food cake filled with pumpkin spice mousse and crunchy praline pieces, frosted in chocolate ganache and garnished with pumpkin seed brittle and pecan praline pieces.

CHEESECAKES

6" (serves 6-8) \$28 8" (serves 10-12) \$39

Pumpkin Spiced Cheesecake

Graham cracker crust with pumpkin cheesecake, topped with whipped cream and pumpkin seed brittle.

PIES

All varieties of our pies are 9" (serves 8-10)

Apple Pie \$24

Granny smith apple filling inside a golden brown crust, topped with your choice of housemade streusel or pie crust.

Pumpkin Pie \$21

Classic pumpkin pie topped with fresh whipped cream and sprinkled with cinnamon.

Maple Pecan Tart \$28

Sweet tart crust filled with a traditional maple pecan filling. A southern favorite!

HARVEST PASTRY TRAYS

Harvest Cookie Tray

Miniature pumpkin cheesecakes, apricot bars, pecan tarts, caramel chocolate cups, mini snickerdoodle cookies, and apple pie tarts.
Small (36 pcs) \$35 Medium (48 pcs) \$50 Large (60 pcs) \$65



Happy Thanksgiving from

Edward's
cafe and caterer

