

Thanksgiving Menu 2023

please place your orders by Thursday 11/16. all pickups will be Wednesday 11/22
There will be 3 pick up time windows 9am-12noon | 12noon-3pm | 3pm - 5pm
Choose your window when you place your order online. Your order will not be ready before your window



et al Fresh Cocktails

Don't be without your favorite et al Cocktails
this Holiday Weekend \$75

Autumn Sangria

Perfect to be sip while you cook.

Crisp Sauvignon Blanc w/ Local Apple Cider, a touch of Maple Syrup
& Asbury Park Distilling Bourbon
swirled w/ fresh apples, oranges & cinnamon sticks

Blood Orange Martini

Fresh blood orange, ginger & lime juices pair Perfectly
w/ Asbury Park Distilling Vodka Garnish w/ fresh Rosemary

The Pear-fet Bees Knees

We love Gin

This is et al's Autumnal take on a Gin Classic

Fresh Pear & Lemon Juices mingle w/ Asbury Park Distilling Gin
Garnish w/ a Dried Pear Sliver

et al's Snack Box

\$-10 \$65

Aged Cheddar Cheese Straws, Wonton Crisps w/ Porcini Sea Salt,
Gaufrette Potato Chips, Parmesan Truffle Popcorn, Turmeric & Parsley Flatbread,
Caramelized Onion Dip & Rosemary Spiced Nuts,

Entertaining Platters

Sm 8-12 guests Lg 15-20 guests

Warm Soft Hand rolled Pretzels. sm \$100 lg \$200
Warm Beer Cheese Whole Grain Mustard Horseradish Mustard
Honey Pale Ale Mustard Hot Dijon Mustard. House-made pickles

Deviled Egg Bar 1 dz eggs w/ toppings \$70

Traditional deviled eggs served with a choice of toppings
scallions, bacon, snipped fines herbs, capers, smoked salmon

Farmer's Market Vegetable Crudité - \$75 & \$150
with green goddess & hummus dips

Artisan Cheese Board - \$105 \$ 185.

a selection of cow, goat & sheep's milk cheeses w/ house made flatbreads, fig
cake & quince paste garnished with fresh fruit

Charcuterie - \$125. \$195

sliced Serrano ham, prosciutto, chef's selection of pate & artisan dried sausages
with mustards, cornichon and olives, served with et al's flatbreads

Cheese & Charcuterie \$135 & \$205

The Best of Both

et al's Hors d'Oeuvres Collection

handmade & bite-sized 24pc per order

Goat Cheese & Pistachio hand rolled & w/ toasted Chestnut honey \$65

Savory Bread Pudding Bites" \$60

Brioche cups w/ Gruyere cheese, thyme, & caramelized onions

Wild Mushroom Turnovers \$60

Macaroni & Cheese "Bites" topped w/ truffle oil \$60

Pumpkin Crepes \$65

w/ apple-wood smoked bacon & candied walnuts

Miniature Maryland Crab Cakes \$96

w/ homemade tartar sauce

Sweet Potato Purses \$65

w/ roasted apples and thyme



Soups

\$14/qt one quart serves about 3

Green Apple & Butternut Squash (Veg.-GF)
Wild Mushroom Soup (Veg.GF)
Carrot Ginger (V, GF)

Salads

Sm 8-12 guests Lg 16-20 guests

Harvest Salad \$90 \$170

baby field greens, apples, dried cranberries, toasted walnuts, & Roquefort cheese w/ cider vinaigrette

Autumn Crunch Salad \$90 \$170

baby kale, shaved Brussels sprouts, & Napa cabbage tossed w/almonds, sunflower seeds, dried apricot, pumpkin seeds, & Pecorino cheese

Dinner

Our turkeys are brined w/ cider, cinnamon & thyme & are sold carved ready to reheat

Turkeys 10-12lbs \$120 (serves 10) 18-20lbs \$155 (serves 18)

Oven Roasted Turkey Breast (serves 8-10) \$95

Spiral Cut Bourbon Glazed Ham cheddar biscuits, petite buns & mustards whole 8-10 \$170

Herb Roasted Beef Tenderloin w/ red onion jam & horseradish cream 8-10 \$375 Butternut Squash Lasagna. \$120 - \$190

Sides

Sm 8-12 guests Lg 16-20 guests

\$

Maple Sugar Yams \$70 - \$120

Creamy Mashed Potatoes \$70 / \$120

Sausage & Apple Stuffing \$60. \$110

Vegan Herb Stuffing w/ Dried Fruit \$50 \$100

Roasted Root Vegetables \$60

Brussels Sprouts w/ Red Onion & Bacon \$70 - \$120

Sauteed Haricot Vert w/ roasted grape tomatoes \$70 - \$120

Accompaniments

House-made Pan Gravy \$25qt

Orange Cranberry Sauce \$12pt

Assorted Dinner Rolls 12-\$20

Aged Cheddar Biscuits. \$36

Dessert

Order EARLY... Limited Quantities • 9" Deep Dish Pies

Pumpkin Pie \$38

Dutch Ginger Apple Pie \$33

Pecan Pie \$40

Red or White Wine Poached Pears (2ea) \$10. Pumpkin Breakfast Bread \$22

Iced Turkey Cookies \$45dz