



THANKSGIVING MENU

Let our lives be full of
thanks and giving.





to
start

small bites

MINI BEEF WELLINGTONS

6-\$25 12-\$45

**CHICKEN, MUSHROOM, AND MANCHEGO
CROQUETTES**

6-\$18 12-\$35

MINI CRAB CAKES

6-\$18 12-\$35

BUTTERNUT SQUASH RISOTTO BALLS (VT)

6-\$15 12-\$25

**FIG TARTS WITH CARAMELIZED ONION, GOAT
CHEESE, AND A BALSAMIC DRIZZLE (VT)**

6-\$20 12-\$40

CANDIED APPLE GOAT CHEESE BALLS (VT)

6-\$15 12-\$25

soups and salads

APPLE AND BUTTERNUT SQUASH SOUP

(VT)

\$40 (serves 6+)

MUSHROOM BISQUE (VT)

\$40 (serves 6+)

**AWARD WINNING CRAB AND SMOKED
RED PEPPER SOUP**

topped with old bay seasoned popcorn

\$55 (serves 6+)

FALL HARVEST SALAD (VT)

mesclun greens with dried figs, candied pecans, shaved butternut squash, and white balsamic vinaigrette \$38 (serves 6)

**FRIED BRUSSELS SPROUT SALAD (VT,
GF. CN)**

mixed greens, candied walnuts, goat cheese with pomegranate molasses vinaigrette \$35 (serves 6)



traditional trimmings



perfect pairings

HERBED FOCACCIA STUFFING (VT)
\$45 (serves 8)

**BROWN BUTTER MASHED POTATOES
(GF, VT)**
\$45 (serves 8)

CARROT SOUFFLÉ (VT)
\$50 (serves 8)

PRESERVED LEMON GREEN BEANS (VT)
\$45 (serves 8)

CHEF SCOTT'S GRAVY
\$15 (quart)

CRANBERRY SAUCE (VG)
\$12 (pint)

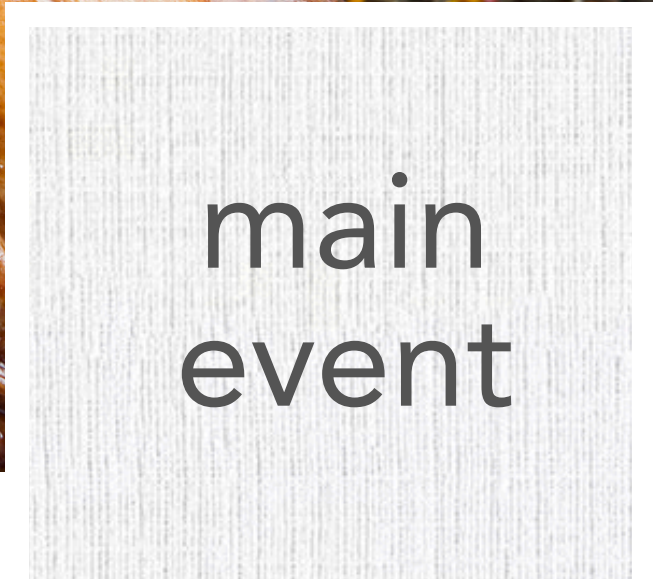
bread

CHEDDAR AND ROSEMARY BISCUITS
with whipped butter
\$22 (8)



540.253.2078





the main event

HERB ROASTED TURKEY (12 lbs)
includes one quart of gravy
\$95

HERB ROASTED TURKEY (20 lbs)
includes two quarts of gravy
\$195

-turkeys are sent whole and pre-cooked with jus for basting-

easy ordering

Orders may be placed:
online: [order here](#)
by phone: 540.253.2078
email: kyle@2kyles.com



desserts

cakes & pies

ELVIA'S PUMPKIN PIE (VT)
\$32

OLD FASHIONED APPLE PIE (VT)
\$32

PUMPKIN SPICED BUNDT CAKE (VT)
with cream cheese frosting
\$32

sweet shots

S'MORES
PUMPKIN PIE
CHOCOLATE MOUSSE
6-\$24

cupcakes

CUPCAKE BITES

a selection of classic vanilla, double chocolate fudge, and lemon with cherry buttercream icing (VT)
6-\$10 12-\$18

MINI SWEET POTATO CUPCAKES

with cream cheese frosting (VT)
6-\$12 12-\$22



ordering guidelines

easy ordering

Orders may be placed:
online: [order here](#)
by phone: 540.253.2078
email: kyle@2kyles.com

Ordering window: Orders will be accepted through November 25th, 2024.
Pick up can be scheduled November 26-27, 2024, between 10:00 am and 12:00 pm.

All food delivered cold with reheating instructions.

Tax not included.

dietary notations: V: vegan VT: vegetarian GF: gluten free CN: contains nuts



540.253.2078





reheating instructions

THANKSGIVING MENU

-preheat oven to 350 degrees-

small bites

MINI BEEF WELLINGTONS

Heat uncovered for 10-15 minutes; rotate after 6 minutes; cook until golden brown.

CHICKEN, MUSHROOM, AND MANCHEGO CROQUETTES

Heat uncovered for 10 minutes; turn after 5 minutes.

MINI CRAB CAKES

Heat for 10-12 minutes, uncovered.

BUTTERNUT SQUASH RISOTTO BALLS (VT)

Heat for 10-12 minutes, uncovered.

FIG TARTS WITH CARAMELIZED ONION, GOAT CHEESE, AND A BALSAMIC DRIZZLE (VT)

Heat uncovered for 10-15 minutes.

the main event

HERB ROASTED TURKEY (12 lbs)

Pour stock into pan. Heat covered for 60 minutes. Uncover and heat for 20 minutes.

HERB ROASTED TURKEY (20 lbs)

Pour stock into pan. Heat covered for 90 minutes. Uncover and heat for 30 minutes.

perfect pairings

HERBED FOCACCIA STUFFING (VT)

Heat for 20 minutes, covered; uncover and heat for another 10 minutes until top is browned.

BROWN BUTTER MASHED POTATOES (GF, VT)

Heat for 30 minutes, covered; uncover and stir. Heat for 10 additional minutes.

CARROT SOUFFLÉ (VT)

Heat for 20 minutes covered.

PRESERVED LEMON GREEN BEANS (VT)

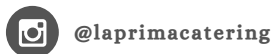
Heat for 15 minutes covered.

bread

CHEDDAR ROSEMARY BISCUITS

Heat for 6-8 minutes loosely covered with foil.

*we wish you a
blessed thanksgiving*
the la prima food group team



540.253.2078