

greenleaf

BY ROOT & STEM CATERING

HOLIDAY LUNCH & DINNER BUFFET

PACKAGES INCLUDES ENTREE, TWO SIDES, ASSORTED DINNER ROLLS & CHOICE OF DESSERT

Entrees

buffet
package a la
carte

HERB ROASTED
WHOLE TURKEY **\$27.50** **\$14.95**

Brined for 24 hours, rubbed with herb butter, stuffed with mirepoix, and roasted until golden brown. Carved from the bone. Served with turkey gravy & cranberry sauce.

All breast meat available for \$1 supplement.

ROSEMARY & MAPLE **\$29.50** **\$15.95**
GLAZED SPIRAL HAM

Spiral cut smoked ham basted and glazed with rosemary and maple syrup for a savory and sweet sticky crust. Served with honeycup mustard.

STUFFED ACORN **\$24.25** **\$12.95**
SQUASH

Vegan. Wedge of local acorn squash stuffed with harvest pilaf of wild rice with tart cranberries and roasted vegetables.

BUTTERNUT SQUASH **\$24.25** **\$12.95**
RAVIOLI

Vegetarian. Fresh egg pasta ravioli filled with a spiced butternut squash puree and simmered in a savory cream sauce infused with fresh sage, tender kale & diced butternut squash.

Desserts

a la
carte

PUMPKIN WHOOPIE PIES **\$40**
By the dozen

APPLE CRUMB PIE **\$37**

SPICED PUMPKIN PIE **\$37**

CRANBERRY CURD PIE **\$42**

With toasted meringue.

CHOCOLATE PECAN PIE **\$42**

PIE SLICING FEE **\$2.50**
8 slices

Sides

a la
carte **\$7**

GARLIC ROASTED MASHED
POTATOES

SPICED SWEET POTATO MASH WITH
TOASTED MARSHMALLOWS

TRADITIONAL SAGE STUFFING

CREAMED SPINACH & KALE

GREEN BEAN CASSEROLE WITH
MUSHROOM BECHAMEL & FRIED
SHALLOTS

TENDER GREEN BEANS WITH ROASTED
SHALLOTS

ROASTED ROOT VEGETABLE MEDLEY

CLASSIC MAC & THREE CHEESE

CACIO E PEPE MAC & CHEESE

ROASTED BRUSSELS SPROUTS WITH
SMOKY CHORIZO

Duos

buffet
package

TURKEY & HAM **\$31.50**

TURKEY & VEGAN/VEGETARIAN **\$28.50**

HAM & VEGAN/VEGETARIAN **\$29.50**

Note for Thanksgiving Orders:

**Order by Friday 11/20 for delivery or
pickup on Wednesday 11/25**