

your friendly neighborhood gourmet.



Thanksgiving Menu

To place your order, please feel free to stop in the store or to call Tastebuds at 215.546.6900. Be sure to check with us early as each order is special to us and requires a specific amount of preparation time.

Specialty Platters

Crudités

Bountiful display of fresh vegetables. Served with chef's choice of dipping sauce.

The Cheese Board

Selection of imported & domestic cheeses. Served with bread, crackers and grapes.

Wheel of Stuffed Brie

Brie stuffed with roasted garlic, sundried tomato & basil or cranberry-apple chutney. Served with crackers or French baguette. Also available wrapped in puff pastry and served warm.

Hot Artichoke & Cheese Dip

Served with homemade pita chips.

Bruschetta Platter

Traditional tomato and basil bruschetta, olive tapenade and hummus. Served with crostini.

Antipasto Platter

Assortment of imported Italian cheeses and meats. Served with assortment of olives, artichoke hearts and roasted red peppers.

Dinner Options

Fully prepared 10-12 lb turkey w/gravy

Oven roasted turkey breast w/gravy

Wild rice stuffing with toasted walnuts and sundried fruit

Scalloped potatoes

Roasted root vegetables

Green bean casserole

Roasted beets

Traditional bread stuffing

Glazed carrots

Sweet potato casserole

Creamy mashed potatoes

Corn soufflé

Green bean almondine

Cranberry sauce w/orange zest

Vegetarian Entrée Selections

Eggplant and vegetable napoleons w/mozzarella and marinara

Eggplant parmesan

Pasta primavera

Soups (available in pints or quarts)

Tomato basil

Roasted butternut squash

New England clam chowder

Mushroom barley

Dessert Options *(each pie or tart will feed 8-10 guests)*

Pumpkin pie

Pumpkin cheesecake

Pecan pie or chocolate pecan tart

Deep dish apple pie

Pricing Structure *(minimum of 4 guests for the complete meal)*

\$39.99 per person

Choice of 1 specialty platter

Choice of 1 soup

One fully prepared 10-12 lb turkey with gravy

Choice of 2 starches

Choice of 2 vegetables

Choice of 2 desserts

\$29.99 per Person

Choice of 1 soup

One fully prepared 10-12 lb turkey with gravy

Choice of 2 starches

Choice of 2 vegetables

Choice of 1 dessert

A La Carte Pricing

Fully prepared turkey w/gravy	\$49.99, 8-10 lb	\$69.99, 12-15 lb
Free-range turkey w/gravy	<i>(please inquire for pricing)</i>	
Oven roasted turkey breast w/gravy	\$9.99 per lb	
Homemade gravy	\$3.50 per pint	\$6.99 per quart
Soup	\$4.50 per pint	\$8.99 per quart
Starches	\$5.00 per pint	\$10.00 per quart
Full size casserole	\$35.00 (feeds 10-12 people)	
Vegetables	\$5.00 per pint	\$10.00 per quart
Full size casserole	\$35.00 (feeds 12-14 people)	
Specialty platters	prices range from \$35.00-\$75.00 per tray <i>(depending on tray size and type of platter)</i>	
Desserts	prices range from \$16.99-\$29.99 per pie or tarts	