

ESTABLISHED 2001
SELLAND'S
MARKET - CAFE

Thanksgiving Catering Menu

• • • APPETIZERS • • •

- Crab Cakes - Fresh Dungeness Crab with Roasted Red Pepper Aioli. \$30.00/dozen.
Stuffed Mushrooms - Filled with Bread Crumbs, Sausage, Fontina and Herbs \$19.50/dozen.
Brie Wedge - With Caramelized Onions and Roasted Garlic (8 oz. Serves 4-6) \$8.50.
Goat Cheese - Laura Chenel Chèvre with Preserved Meyer Lemons, Virgin Olive Oil, Toasted Garlic and Fresh Thyme (2-4 oz. portions. Serves 4-6) \$9.50.
Lemon Dill Prawns. \$16.00/dozen. Cocktail Sauce. \$2.75 per 1/2 pint.
Housemade Crostini \$1.95/ dozen. Traditional Water Wafers \$3.75/ box.

• • • SOUP/SALADS • • •

- Roasted Pumpkin Soup with Toasted Pepitas \$14.95 quart. (Serves 3-4).
Mixed Greens w/ Oranges, Dried Cranberries, Candied Pecans and a Shallot and Citrus Vinaigrette. \$3.95 per side serving.

• • • ENTREES • • •

- Roasted Turkey Breast in Citrus-Curry Marinade - Fully Cooked.
Available in approximately 4lb. pieces. \$11.25/lb.
Fresh Whole Willie Bird Turkey (Comes raw with cooking instructions.)
10-14lbs, 14-18lbs, 18-22lbs. \$2.98/lb.
Baked Ham with a Glaze of Honey, Mustard, Brown Sugar and Orange -
Fully cooked. Available in approx. 3lb, 7lb and 14lb pieces. \$13.00/lb.

• • • SIDES • • •

- Home Style Mashed Potatoes \$14.95 quart. (Serves 4-6)
Traditional Bread Stuffing with Rich Turkey Stock, Celery, Onions and Mushrooms \$16.50 quart. (Serves 4-6)
Traditional Turkey Gravy \$18.95 quart. (Serves up to 10)
Sautéed Green Beans with Onions and Bacon \$14.95 quart. (Serves 4 - 6)
Maple Glazed Butternut Squash with Thyme \$14.95 quart. (Serves 4 - 6)
Brussel Sprouts with Bacon and Onions \$14.95 quart. (Serves 4 - 6)
Fresh Cranberry Sauce with Orange Zest \$8.50 pint. (Serves up to 8)