

*THANKSGIVING DINNER FROM
AL DUCCI'S ITALIAN PANTRY*

APPETIZERS

<i>Butternut apple bisque</i>	<i>Quart 10</i>	<i>Gallon 38</i>
<i>Antipasto Platter 14.99 per lb.</i>	<i>Approx.Small 60</i>	<i>Medium 80 Large 150</i>
<i>Stuffed Mushrooms</i>	<i>Pound 15 approx 14 – 16 pieces</i>	
<i>Sausage, Vegetable, Gluten Free</i>		
<i>Crabcakes</i>	<i>Dozen 42</i>	
<i>Pancetta, apple, goat cheese canape</i>	<i>Dozen 21</i>	
<i>Mozzarella Tomato Tart</i>	<i>each 35 (8 to 12 slices)</i>	
<i>Fruit cheese platter</i>	<i>medium 95 large 150</i>	

ENTREE

<i>Vermont's Misty Knoll Farm Turkey Raw</i>	<i>4.50 lb. 12 – 30 lbs.</i>
<i>Vt's Misty Knoll Farm Turkey Breast Raw</i>	<i>5.75 lb. bone in - 6.75 boneless</i>
<i>Roasted Atlantic Salmon Fillet</i>	<i>24.99 lb. w/dill sauce</i>
<i>Boneless chicken breast with apple cider cranberry sauce GFree</i>	<i>16.99 per pound</i>

SIDE DISHES

<i>Sweet sausage herbed bread stuffing</i>	<i>7.99 lb</i>	<i>Gluten free 13.99 lb</i>
<i>Wild rice pilaf, cranberries, pine nuts</i>	<i>13.99 lb</i>	
<i>Mashed Yukon Gold potatoes</i>	<i>7.99 lb</i>	
<i>Honey & ginger, mashed butternut squash</i>	<i>8.99 lb</i>	
<i>Butternut squash risotto</i>	<i>10.99 lb</i>	
<i>Broccoli Rabe</i>	<i>14.99 lb</i>	
<i>Roasted brussel sprouts, pears, shallots</i>	<i>10.99 lb</i>	
<i>Peas ala Francaise</i>	<i>8.99 lb</i>	
<i>Jami's cheesy baked cauliflower</i>	<i>9.99 lb</i>	
<i>Cranberry orange relish</i>	<i>6.95 pint 12.95 quart</i>	
<i>Roast turkey gravy</i>	<i>6.95 pint 12.95 quart gluten free too !</i>	

*Cranberry Orange Pecan Loaf \$ 21.95, Pumpkin Bread 21.95 loaf/small 8.95
Grandma Millers Pie, Apple, Apple Crumb, Pumpkin 16.99
Gluten Free Apple, berry crisp \$6 per serving*