



Thanksgiving DINNER

TURKEY & MAINS

*denotes gluten-free

Butter-basted whole turkey (raw or cooked), savoury & rosemary rub*
Cointreau-scented cranberry sauce*, rich turkey gravy

Sold by weight in the following ranges:

S (7 - 11 lbs), **M** (12 - 17 lbs), **L** (18 - 25 lbs), **XL** (25+ lbs)

\$18 per lb (add \$2 per lb for cooked and sliced turkey)

Butter-basted turkey breasts and thigh rolls (boneless, raw), savoury & rosemary rub*,
Cointreau-scented cranberry sauce, rich turkey gravy

Breast: 4 lb. average, feeds 6 - \$120 per

Thigh rolls: 1.5 lb average, feeds 3 - \$60 per

Sausage & herb stuffed turkey roulade (2-pack)

Cointreau-scented cranberry sauce, rich turkey gravy

2 portions: \$44

Beef Wellington for Two: AAA tenderloin mini roast, fall mushroom duxelle, parma ham,
puff pastry, red wine demi

2 portions: \$80

Stuffed squash*: Acorn squash stuffed with lentil and quinoa, dried cranberries, herbs and
feta (omit to make vegan)

\$16 each

Extra rich turkey gravy

\$10 (500mL), \$18 (1L)



STARCHES & SIDES

*denotes gluten-free

Classic sage and onion stuffing with herbs
Wild rice stuffing, roasted chestnuts, apple, herbs*
Sweet potato mash, spiced maple cream*
Buttery mashed Yukon potatoes, chives*
Honey-roasted root vegetables, picked herbs*
Broccoli and cauliflower au gratin, gruyere, parsley
Buttered green beans, sautéed shallots, toasted almonds*
Roasted Brussels sprouts, pancetta, shallots and orange zest*
Spinach and radicchio salad with oranges, shaved fennel and citrus dressing*
Baby arugula, roasted beets, beet vinaigrette, pepitos, chevre, buttered croutons
Small (feeds 2 - 3): \$25 | Large (feeds 8 - 10): \$80

DESSERTS

*denotes gluten-free

Pecan bourbon pumpkin pie, spiced whipped cream (feeds 6)
\$34 each

Ontario apple-cranberry crisp, cider crème anglaise
Small (feeds 2-3): \$23 | Large (feeds 6-8): \$40

Shiraz-poached pear, dried fall fruit and nut stuffing, dark chocolate drizzle* (2-pack)
2 portions: \$24

Mini dessert selection: Mini butter tart, ginger molasses cookies, spiced carrot
cupcake/butter cream cheese icing, macarons with white chocolate drizzle
16 pieces (4 of each type, feed 4): \$36





FAQ

How large a whole turkey should I buy?

The general rule of thumb is to buy 1.25 - 1.5 lbs of whole turkey per person although most now suggest ordering closer to 1.5 lbs per person, especially if you are getting a smaller bird as the meat to bone ratio decreases with the size. The 1.5 lb. per person suggestion also allows for larger eaters and/or leftovers!

How is my whole turkey priced?

As the turkeys we receive only come in ranges from our butcher, we will quote your whole turkey cost using the mid-point of the range you ordered. Once the birds are received, we will weigh each and update your invoice and cooking instructions to reflect the total weight you will be receiving.

Will my proteins come raw or cooked?

Our proteins come in a variety of ways. For the best product, we highly recommend ordering raw whole turkey, turkey breasts, thigh rolls and turkey roulade (roulade will be seared). If you prefer, we can also pre-cook all the turkey items (and slice in some cases) if you prefer. All items, regardless of how they arrive, will come with full cooking or reheating instructions customized to your size bird/protein. Beef Wellington can only be sent raw and the Stuffed Squash are sent fully cooked to be reheated.

If I order my proteins raw, how long will they take to cook?

Whole turkeys will take anywhere from 2 hours to 4 hours, depending on the size.

Turkey breasts and thigh rolls take approximately 1.5 – 2.5 and 1.5 – 1.75 hours respectively. Turkey Roulade will take anywhere from 1 – 1.5 hours and Beef Wellington will take approximately 20 minutes. An instant read thermometer would be helpful but not necessary. Please note we recommend allowing all proteins to “rest” at least 15 minutes before carving (ideally longer for whole birds).





FAQ (continued)

Can my foods arrive hot?

We are not offering delivery or pick up of hot foods at this time.

Are your whole turkeys stuffed?

We do not stuff our turkeys both for food safety reasons and to help reduce the total cooking time.

How many sides should I order?

We recommend ordering 4 sides for a traditional Thanksgiving meal.

How do my sides arrive?

All sides come fully cooked in recyclable foil pans and plastics with reheating instructions. Salads will come with the various components broken out, ready for you to toss together with the vinaigrette.

What are my delivery and pick up options?

Delivery charge is \$30 for Toronto, \$15 for Etobicoke addresses.

Deliveries will be made on Thursday, Friday or Saturday between 9:00-3:00 and Sunday between 9:00-1:00.

For pick up orders we are asking that you choose a window time so that there is efficiency with each order. The windows are: Saturday between 9-11 am/11 am-1 pm/1-3 pm. Sunday between 9-11 am/11 am-1 pm only.

