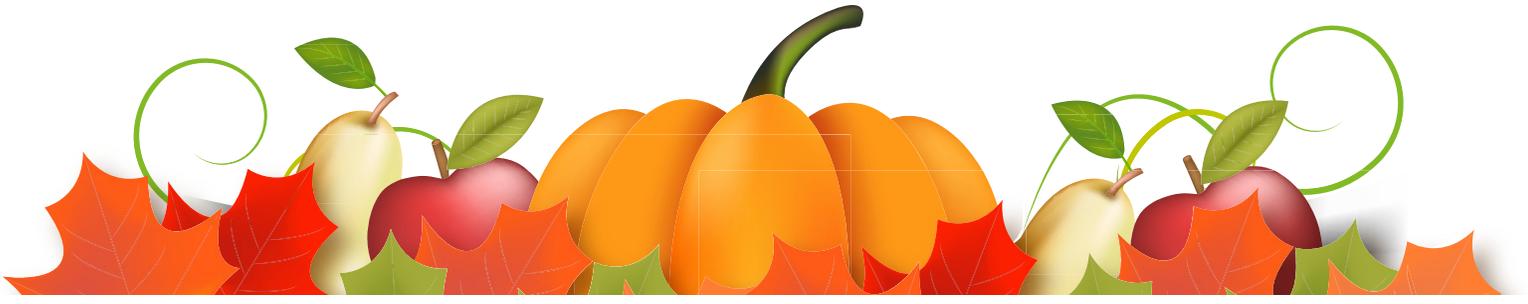


Happy Thanksgiving

from Nature's Temptations

32 Prospect Street Ridgefield, CT • 203-438-5443 • chefliz@naturestemptations.com



All orders must be placed by THURSDAY, NOVEMBER 19th

Our food is prepared from scratch with fresh, organic and clean ingredients.

STARTERS

- VG **Brochette Mixed Crostini** \$4.99 person
roasted butternut squash, caramelized onions, and ricotta cheese ~ hummus and roasted veggies ~ roasted red pepper with white balsamic vinegar
- GF **Mini Cheese Balls** cream cheese, cheddar cheese laced with herbs, rolled in toasted pecans, bacon and dried cranberries..... \$14.99 lb
- VG **Pumpkin Bread** Chef Liz's homemade pumpkin bread served with cinnamon cream cheese..... \$10.99 loaf
- VG **Cranberry Brie Bites** puff dough topped with brie, cranberry sauce and pecans..... \$15.99 lb
- VG K **Figs with Goat Cheese** with balsamic drizzle..... \$14.99 lb
- VG **Caramelized Onion-Apple & Gruyère Bites** with mushrooms (setup and ready to pop into oven) \$15.99 lb
- VG **Mushroom Strudel** medley of mushrooms, roasted peppers, vegetables baked in puff pastry small \$21.99 large \$29.99

SOUPS

- V GF **Pumpkin-Wild Rice-Mushroom** creamy pumpkin laced with sautéed cremini mushrooms and wild rice \$12.99 quart
- GF **Harvest Corn Chowder** corn, potato, peppers, celery, butternut, yams laced with bacon..... \$12.99 quart
- V GF **Butternut Squash** butternut squash blended with carrots and jewel yams laced with cinnamon \$12.99 quart

COOKED MEATS

- GF **Fresh Natural Turkey Plainville Farms** served with 1 quart of gravy 14-16 lb \$9.99 lb
- GF **Fresh Organic Turkey Plainville Farms** served with 1 quart of gravy 14-16 lb \$10.99 lb
- GF **Fresh Natural Boneless Turkey Breast Plainville Farms** 8-9 lb pieces cooked \$11.99 lb uncooked \$9.99 lb
- GF **Whole Roast Chicken**..... \$14.99 each

GRAVY & CONDIMENTS

- Turkey Gravy** made from scratch, simply put **THE BEST GRAVY IN TOWN!** \$14.99 quart
- GF **Gluten-Free Turkey Gravy** \$14.99 quart
- V GF **Cranberry Relish** a blend of cranberries, oranges, maple syrup simmered to a delicate bitter-sweet flavor \$12.99 pint

SIDES

- GF **Roasted Acorn Squash with Kale & Bacon** tender kale sautéed with roasted squash topped with applewood smoked bacon, laced with a hint of maple \$12.99 lb
- V GF **Green Beans** sautéed in garlic and oil \$13.99 lb
- V GF **Roasted Winter Squash**..... \$13.99 lb
- V GF K P **Green Bean Casserole** classic twist simmered in coconut milk and topped with fried onions \$11.99 lb
- V GF **Roasted Brussels Sprouts** with dried cranberries, gorgonzola and toasted pecans \$10.99 lb

STUFFING & POTATOES

- VG GF **Mashed Potatoes** classic mashed Yukon potatoes..... \$9.99 lb
- V GF **Maple Glazed Yams** \$10.99 lb
- V GF **Sweet Potato Casserole with Pecan Praline Topping** sliced jewel and garnets simmered in coconut milk with a hint of vanilla and cinnamon, finished with a toasted pecan praline..... \$11.99 lb
- Traditional Stuffing** herbed whole grain bread and vegetables with garlic and sage \$10.99 lb add sausage \$12.99 lb
- GF **Cornbread Stuffing** \$11.99 lb
- V GF **Red Quinoa Stuffing** with dried cranberries, roasted squash, pistachios and baby spinach \$11.99 lb
- GF K P **Keto-Paleo Stuffing** cauliflower, mushrooms, onions, celery, coconut oil, sage, salt, turkey drippings, pecans \$ 13.99 lb

VEGAN ENTRÉES

- V GF **Kabocha Squash Cakes** laced with tahini ginger crusted with toasted pecans served with pear ginger relish. \$13.99 lb
- V GF **Stuffed Acorn Squash** wild rice and vegetable stuffed squash served with cranberry sauce \$9.99 lb

FRESH BAKED DINNER ROLLS & BREADS

- Assorted Artisan Baked Dinner Rolls** \$10.99 dozen
- Cranberry Walnut Batard**..... \$7.99 each

DESSERTS (minimum 3 lb)

- V GF **Chocolate Mousse**..... \$13.99 lb
- VG **Chia Seed Pudding** \$13.99 lb
- V GF **Coconut Rice Pudding** \$13.99 lb



THANKSGIVING DINNER MENU

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Our food is prepared from scratch with fresh, organic and clean ingredients.

\$135.99 family of 4 • \$33.99 per additional person

APPETIZERS - choose up to 2

Brochette Crostini fresh crostini with roasted butternut squash, caramelized onions and ricotta ~ hummus and roasted veggies ~ roasted red pepper with white balsamic vinegar

Mini Cheeseballs - cream cheese, cheddar cheese laced with herbs, rolled in toasted pecans bacon, dried cranberries

Mushroom Strudel - medley of wild mushrooms, vegetables, roasted peppers baked in puff pastry

Pumkin, Mushroom & Wild Rice Soup

Harvest Corn Chowder

MAIN COURSE - choose up to 2

Roast Turkey Breast

Roast Turkey dark and white meat

Spiral Ham

Roast Chicken

Options: ~ Turkey Gravy ~ Gluten-free Turkey Gravy ~ Fresh Cranberry Sauce

SIDE DISH - choose 3

Sautéed Green Beans Green Bean

Casserole - green beans, coconut milk

Roasted Brussels Sprouts

Sautéed Mushroom & Peas

Maple-Glazed Yams

Mashed Potatoes

Traditional Stuffing

Traditional Sausage Stuffing

Scalloped Potatoes Au Gratin

Gluten-free Cornbread Stuffing (with sausage)

Red Quinoa Stuffing with dried cranberries, roasted squash, pistachio, baby spinach