



Happy Thanksgiving

from Nature's Temptations

32 Prospect Street Ridgefield, CT • 475.215.8150 • chefliz@naturestemptations.com

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



**All orders must be placed by
WEDNESDAY, NOVEMBER 18th
or until production capacity.**

Orders will only be taken in one pound increments.



STARTERS

- GF **Charcuterie Plate** Hudson Valley cheeses and uncured meats (serves 6 to 8 people) \$45.99
- GF K P DF **Shrimp Cocktail** 15 pieces of tiger shrimp with cocktail sauce (serves 4 to 6 people) \$49.99
- GF K P **Mini Cheese Balls** cream cheese, cheddar cheese laced with herbs, rolled in toasted pecans, bacon and dried cranberries (approximately 1 lb - 8 cheese balls)..... \$21.99 lb
- VG **Lasagna** layers of seasoned ricotta and mozzarella (2.25 lb serves 4-6 people).....\$25.99 with sausage \$29.99
- GF **Dips & Spreads** choose any 4: caramelized onion dip, eggplant copanata, roasted red pepper feta, baba, hummus served with carrots, cucumbers, and crostini, 3 million cheese dip - minimum 6 guests \$3.99 pp
- VG **Deviled Eggs** organic eggs whipped into a creamy, classic filling with just the right touch of spice (1dozen) \$12.99
- Harvest Party Basket** (serves 4-6) a cozy trio of fall favorites: crispy mac & cheese balls, stuffed mushrooms with GF bread crumbs, sausage, spinach & cheese and flaky ham & brie pinwheels. 12 pieces total\$45.99

SOUPS

- GF VG **White Bean & Kale** a light, comforting bowl of white beans, tender kale, fragrant leeks, with a touch of Parmesan.....\$16.99 quart
- GF **Harvest Corn Chowder** a warm creamy chunky chowder of corn, potato, peppers, celery, butternut, yams laced with bacon.....\$16.99 quart
- GF V **Potato-Leek Soup** silky smooth and delicately seasoned, blending creamy potatoes with sweet leeks for a classic, comforting favorite\$16.99 quart

COOKED MEATS

- GF **Fresh Natural Turkey Plainville Farms** served with 1 quart of gravy 14-16 lb\$16.99 lb
- GF **Fresh Organic Turkey Plainville Farms** served with 1 quart of gravy 14-16 lb.....\$17.99 lb
- GF **Fresh Natural Boneless Turkey Breast Plainville Farms** 4-6 people yields about 3 lbs..... \$79.99
- GF **Whole Organic Roast Chicken**.....\$24.99 each

GRAVY & CONDIMENTS

- Turkey Gravy** made from scratch, simply put **THE BEST GRAVY IN TOWN!**.....\$16.99 quart
- GF DF **Gluten-Free Turkey Gravy**.....\$16.99 quart
- V GF DF **Cranberry Relish** a blend of cranberries, oranges, maple syrup simmered to a delicate bitter-sweet flavor \$14.99 pint

SIDES

- V GF **Moroccan Carrot Salad** carrots and yams with raisins, pistachios, tossed in a lime-ginger,cilantro dressing.....\$12.99 lb
- V GF DF **Brussels Sprout Chickpea & Pumpkin Salad** with pomegranate tossed in a spiced maple-pomegranate dressing with hints of ginger and cinnamon \$14.99 lb
- V K P GF DF **Green Beans** sautéed in garlic and oil\$22.99 lb
- Creamed Spinach** simmered in chicken stock, finished with sour cream, and a hint of nutmeg.....\$17.99 lb
- V GF DF **Roasted Veggies**\$19.99 lb
- VG GF DF **Honey Roasted Brussels Sprouts** roasted with white balsamic, garlic, and real salt..... \$31.99 lb
- VG **Autumn Kale Salad** kale, toasted pecans, apples, cheddar cheese with maple dijon dressing \$27.99 lb

VG - vegetarian V - vegan GF - gluten-free K - keto P - paleo DF - dairy-free

To place your order contact Chef Liz at: 475.215.8150 • chefliz@naturestemptations.com

CASSEROLES

VG	Macaroni & Cheese		1.5 lb \$18.99 lb	2.25 lb \$28.99
V GF K DF	Cauliflower-Green-Bean Casserole	wholesome twist on the classic: tender green beans and cauliflower baked in creamy coconut milk, laced with sweet caramelized onions.....	1.5 lb \$26.99	2.25 lb \$36.99
GF	Brussels Sprout Casserole	shaved brussels sprout, pecans, swiss cheese, bacon and swiss baked with a hint of white balsamic baked into creamy goodness	1.5 lb \$19.99	2.25 lb \$21.99 lb
VG GF	Scalloped Potatoes	thinly sliced organic potatoes baked in a creamy, sauce until golden and tender	1.5 lb \$14.99	2.25 lb \$21.99
GF K P VG	Roasted Root Vegetable Au Gratin	parsnip, yam, potato, and beet medley baked with butter, gruyère, parmesan, and fresh herbs for a rich, earthy celebration of the season	1.5 lb \$14.99 lb	2.25 lb \$21.99 lb
GF VG	Carrot Soufflé		1.5 lb \$14.99	2.25 lb \$21.99 lb

STUFFING & POTATOES

VG GF	Mashed Potatoes	classic mashed Yukon potatoes with butter and milk	\$11.99 lb
V GF	Maple Glazed Yams		\$14.99 lb
	Traditional Stuffing	herbed whole grain bread and vegetables with garlic and sage \$12.99 lb add sausage \$13.99 lb	
GF	Cornbread Stuffing		\$12.99 lb add sausage \$14.99 lb
V DF GF	Red Quinoa Stuffing	with dried cranberries, roasted squash, pistachios and baby spinach.....	\$13.99 lb
GF K P	Keto-Paleo Stuffing	cauliflower, mushrooms, onions, celery, coconut oil, sage, salt, turkey drippings, pecans..	\$16.99 lb

VEGAN ENTRÉES

V GF K	Cauliflower Steak	with black bean succotash with butternut cream sauce.....	\$15.99 lb
V GF DF	Vegetarian Shepherd’s Pie	lentils, mushrooms, vegetable with creamy mashed potatoes	\$10.99 lb

FRESH BAKED DINNER ROLLS & BREADS

VG	Assorted Artisan Baked Dinner Rolls		\$17.99 dozen
VG	Pumpkin Bread	Chef Liz’s homemade pumpkin bread.....	\$11.99 loaf
	Mini Cornbread Loaves		1/2 dozen \$12.99

DESSERTS (minimum 3 lb)

VG GF DF	Chocolate Mousse		\$16.99 lb
VG GF	Flourless Chocolate Cake	1 lb serves 4-6 people.....	\$13.99 lb
	Cheesecakes:	mini - cherry glazed 1/2 dozen \$10.99 • small - serves 4-6 \$19.99 • medium - serves 8-10 \$24.99	
	Pumpkin Cupcakes	with brown butter frosting	1/2 dozen \$19.99



Whistle Stop Bakery Pies
Deadline: SUNDAY, NOVEMBER 15th



- TRADITIONAL** \$27.99
- Apple Full Top
 - Apple Crumble
 - Apple Toasted Pecan Caramel Drizzle
 - Cherry Pie
 - Chocolate Bourbon Pecan
 - Harvest Crumble* (apple, pear, plum)
 - Pecan
 - Pumokin
 - Three Berry Crumble (blueberry, strawberry, raspberry)

- GLUTEN-FREE**** \$27.99
- Apple Crumble
 - Flourless Chocolate Truffle
 - Pumpkin
 - Three Berry Crumble (blueberry, strawberry, raspberry)
 - Cherry Crumble



* Harvest Crumble Pie is only offered if all varieties of fruit are available
**Gluten-free pies are produced in a facility that also produces wheat-based products.