

# THANKSGIVING MENU

## DIPS & SPREADS

16oz-\$10-11/32oz-\$20-22

all veg (except chicken) + gf

- blue cheese dip
- pimento cheese
- spinach, artichoke & parmesan
- buffalo chicken

## PETITE BISCUITS

\$16 per dozen all veg (except ham)

- blue cheese & rosemary
- sundried tomato & feta
- cheddar & scallion
- ham + cheddar

## JAR OF 8oz JAM \$7

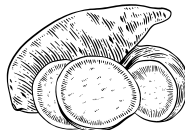
- tomato jam
- raspberry chipotle
- apple fig



## READY TO BAKE- SIDE DISHES

9x9- \$20 serves 4-6 ppl or 9 x13- \$32 serves 8-10ppl as a side.

- cream cheese whipped potatoes (veg + gf)
- loaded mash potatoes (bacon, broccoli + cheddar) (gf)
- hash brown casserole (veg)
- sweet potatoes w/ pecan streusel (veg)
- swiss green bean casserole (veg)
- cornbread, cranberry & sausage stuffing
- arugula, mushroom + goat cheese bread pudding (veg)
- kale, leek + gruyere bread pudding (veg)
- bacon, caramelized onion + cheddar bread pudding
- green chile + cheddar cornbread (veg)
- mac + cheese or gf (veg)
- brussels sprouts, bacon + caramelized onions
- broccoli with lemon + parmesan (veg)



## READY TO BAKE OR WARM APPS

**CHEESE PUFFS** \$16 per dozen- minimum 2 dozen  
blue cheese or parmesan/asiago (veg)

**STUFFED MUSHROOMS** \$24 per dozen

- spinach, roasted tomatoes + goat cheese (veg)
- sausage + parmesan



**PASTRY PINWHEELS** \$18 per dozen

- spinach, roasted tomatoes + ricotta (veg)
- bacon jam + blue cheese
- sausage + cream cheese
- prosciutto, goat cheese + fig jam
- ham, cheddar + apple butter

**PHYLLO PETITE CUPS** \$18 per dozen

- blue cheese, grapes + candied walnuts (veg)
- sugar cranberries, goat cheese + candied almonds (veg)
- bourbon apple + brie (veg)
- raspberry + fig jam + brie (veg)



**SALADS** medium bowl- \$19 serves 4-6 ppl or large bowl-\$34 serves 8-10ppl as a side.

- harvest salad, blue cheese, candied almonds, dried cranberries (veg + gf)
- kale, parmesan, brussel sprouts + dried cranberries (veg + gf)
- kale, apples, candied walnuts + parmesan with dijon dressing (veg + gf)
- kale, chickpea, squash, apples, sage + pecans (veg + gf)
- spinach, pickled onions, apples, sunflower seeds, dried fruit with vanilla fig dressing (veg + gf)

[to order click cater on [www.thelemonetreewf.com](http://www.thelemonetreewf.com)]

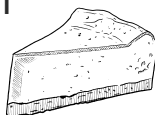
# THANKSGIVING MENU

## DESSERTS \$7 per mini dozen

- lemon bar bites
- chocolate chip cookies
- red velvet cookies
- caramel brownie bites
- oreo brownie bites
- toffee brownie bites
- pecan crunch

## CHEESECAKES \$30

- pumpkin cheesecake with gingerbread crust
- chocolate cheesecake



## BUNDT mini- \$8 large- \$19

- cranberry spiced + glaze
- apple cinnamon w/caramel pecan glaze
- pumpkin spice w/apple cider glaze
- banana chip w/chocolate glaze
- carrot + apple w/cream cheese glaze



## SQUARES by the dozen- \$18

- pumpkin cheesecake w/walnut streusel
- chocolate pumpkin swirl
- apple torte
- pecan pie - \$22 per dozen

## READY TO BAKE OR WARM- BRUNCH

9x9 \$24 serves 4-6 ppl or 9 x13-\$34 serves 8-10ppl as a side.

- chorizo, tomato + green chile strata (veg)
- ham, broccoli + cheddar strata
- bacon, caramelized onion + cheddar strata
- kale, leek + parmesan strata (veg)
- cranberry + orange baked french toast (veg)
- banana fosters baked french toast (nuts) (veg)
- bourbon apple pecan baked french toast (veg)
- spinach, roasted red pepper + feta frittata squares (dozen)

ORDER



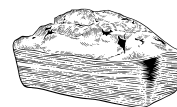
## QUICHE OR FRITTA SQUARES

whole quiche - \$25

frittata (GF)- \$24 (dozen squares)

- mushroom, arugula + goat cheese(veg)
- spinach, roasted pepper + feta(veg)
- bacon, kale + brie
- ham, broccoli + cheddar
- sausage, sweet potato + sage
- chorizo, tomato + cheddar

## LOAVES \$10



- cinnamon + apple (veg)
- cinnamon banana chip (veg)
- traditional cinnamon (veg)
- pull-apart blue cheese rosemary (veg)
- pull-apart garlic + sage (veg)

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# THANKSGIVING BUNDLES

## SIDES BUNDLE

serves 6 people as a side

- brussels sprouts w/caramelized onions + bacon in balsamic vinaigrette (gf)
- sweet potato with pecan streusel (veg)
- cream cheese mashed potatoes (veg + gf)
- loaded mashed potatoes (bacon, broccoli + cheddar) (gf)
- cornbread stuffing with sausage, sage + dried cranberries
- mac + cheese
- kale, leek + gruyere bread pudding (veg)
- bacon, caramelized onions + cheddar bread pudding
- traditional hashbrown casserole (veg)
- swiss green bean casserole (veg)

PICK 3  
**\$45**

ORDER



## DESSERT BUNDLE

full size desserts

- pumpkin cheesecake with gingersnap crust
- chocolate cheesecake
- apple pie
- pumpkin pie
- cranberry spiced bundt cake w/ glaze
- pecan pie square bars (1 dozen)
- bavarian apple torte bars (1 dozen)

PICK 3  
**\$60**

## BRUNCH BUNDLE

serves 6-8 people.

- kale, bacon + smoked gouda quiche or gf frittata squares
- mushroom, arugula + goat cheese quiche (veg) or gf frittata squares
- sweet potato, sausage + sage quiche or gf frittata squares
- apple cinnamon french toast (ready to bake)(veg)
- blueberry cream cheese french toast (ready to bake)(veg)
- spinach, roasted red pepper + feta strata (veg)
- traditional hash brown casserole (veg)
- bacon, caramelized onions + cheddar strata
- mexican chorizo, green chile, cheddar + tomato strata

PICK 3  
**\$75**