

Thanksgiving menu

Elaine's

RESTAURANT AND BAR

THANKSGIVING TO-GO!

classic holiday flavors with a few contemporary touches

Dinner for two \$150

Family Dinner for four \$300

Family dinner for six \$450

(individual trays also available)

APPETIZERS

CHOOSE ONE

Butternut Squash Soup

creamy roasted butternut squash, cinnamon, nutmeg, drizzle of sage oil

Autumn Harvest Salad

mixed greens, pears, cranberries, candied walnuts, and goat cheese, served with a maple balsamic vinaigrette

Stuffed Mushrooms

savory mushrooms filled with a mix of sausage, parmesan, and herbs, baked to golden perfection

ENTREE

Herb-Roasted Turkey Breast

sliced turkey breast seasoned with rosemary, thyme, and sage, served with house-made gravy

Honey-Glazed Ham

slow-roasted ham glazed with honey, brown sugar, and Dijon mustard.

SIDES

Traditional Stuffing

a mix of bread, onions, celery, and herbs, baked to golden crispness

Sweet Potato Casserole

mashed sweet potatoes topped with toasted marshmallows and toasted pecans

Leek Mashed Potatoes

creamy mashed potatoes with leeks and a hint of butter

Greens Bean Almondine

fresh green beans sautéed with almonds and lemon zest

Roasted Brussels Sprouts

pancetta, thyme, grapes, balsamic glaze

Cranberry Sauce

house-made cranberry sauce with a touch of orange zest.

DESSERTS

CHOOSE ONE

Pumpkin Pie from Pantaleone's Farm Stand

Pumpkin Filled Cannoli (6)

Torta Della Nonna

Italian Rainbow Cookie Cheese Cake

Traditional Tiramisu

ADDITIONS

Traditional "Nonnie's" Lasagna 1/2 tray \$75

Bronx Antipasti Platter \$34

Bronx Meatballs \$29

Stuffed Mushrooms 1/2 tray \$40

Sicilian Arancini (3) \$25

Grilled Artichoke Hearts \$30

Meatballs with Sauce \$29

Autumn Salad 1/2 tray \$35

Butternut Squash Soup \$15qt

Call to order (631)678-1950. All orders must be placed by 11/22 and pre-paid.

Pick up on 11/27 12-5pm

