



# THANKSGIVING DINNER

## Thanksgiving Offerings To-Go

Enjoy your Thanksgiving holiday – let us do the cooking!

### THE TRADITIONAL

**\$475**, plus tax | Serves minimum of 10 guests

*Each dinner is artfully packed with the following items along with your choice of three side dishes and two desserts.*

(Pre-Roasted) Whole-Herb Roasted Diestel Hen Turkey | 22-24 lbs

Creamy Mashed Potatoes  
Autumn Fruit and Nut Stuffing  
Cranberry-Orange Chutney  
Sage Pan Gravy  
Parmesan-Asiago Cheese Rolls

### SIDE DISH SELECTIONS

Roasted Butternut Squash Bisque  
Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette  
Pumpkin Ravioli, Hazelnut Cream and Butter Fried Sage  
Acorn Squash-Almond Quinoa Salad  
Creamed Corn “Mac & Cheese”  
Three Mushroom Stuffing with Prosciutto, Pine Nuts, Rosemary  
Spiced-Maple Garnet Yams, Pecans, Apricots  
Green Bean Casserole, Fried Onions  
Spinach-Cauliflower Gratin, Parmesan Cheese  
Medley of Fall Vegetables

### DESSERTS

Caramel Apple Pie  
Classic Pumpkin Pie, Maple Chantilly

*Easy instructions to warm all items will be included*

*All orders must be placed by 1:00pm on Wednesday, November 22<sup>nd</sup>, 2017*

*Pick up on Thanksgiving Day (Thursday, November 23<sup>rd</sup>) at 11AM, 1PM, 4PM*

*To place an order, please fill out the ORDER FORM or visit our WEBSITE*

**call:** (949) 715.9889 | **fax:** 949.715.2266 | **email:** [order@sapphireilc.com](mailto:order@sapphireilc.com)

*Cancellations must be made 72hrs in advance to avoid charges*

# VERY IMPRESSIVE PRESENTATION (VIP) FOUR COURSE THANKSGIVING DINNER

**\$675**, plus tax | Serves up to 14 guests

*Each dinner is artfully packed with the following items ...*

## HORS D'OEUVRES

Cold Olive-Poached Shrimp, American and French Cocktail Sauces  
Artisanal Cheese and Charcuterie Platter, Condiments

## APPETIZERS

Roasted Butternut Squash Bisque  
Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette  
Acorn Squash-Almond Quinoa Salad  
Pumpkin Ravioli, Hazelnut Cream and Butter Fried Sage

## ENTRÉES

(Pre-Roasted) Whole-Herb Roasted Diestel Hen Turkey | 22-24 lbs  
Autumn Fruit and Nut Stuffing  
Sage Pan Gravy  
Creamy Mashed Potatoes  
Creamed Corn "Mac & Cheese"  
Spiced-Maple Garnet Yams, Pecans and Apricots  
Spinach-Cauliflower Gratin, Parmesan Cheese  
Medley of Fall Vegetables  
Cranberry-Orange Chutney  
Parmesan-Asiago Cheese Rolls

## DESSERTS

Caramel Apple Pie  
Classic Pumpkin Pie, Maple Chantilly  
Butter Pecan Pie

## COFFEE

One pound of our Sapphire custom-blend Lamill Coffee for brewing

*Easy instructions to warm all items will be included*

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# LIGHT THANKSGIVING MENU

## THANKSGIVING DINNER FOR ONE... 49

Traditional Herb Roasted Diestel Hen Turkey Carvings  
 Cup of Roasted Butternut Squash Bisque  
 Autumn Fruit and Nut Stuffing  
 Creamy Mashed Potatoes, Sage Pan Gravy  
 Spiced-Maple Garnet Yams, Pecans and Apricots  
 Cranberry-Orange Chutney  
 Parmesan-Asiago Cheese Rolls  
 Pumpkin Pie Slice, Maple Chantilly

## VEGETARIAN THANKSGIVING DINNER FOR ONE... 48

Savory Onion, Leek, and Brie en Croute  
 Cup of Roasted Butternut Squash Bisque  
 Roasted Acorn Squash and Wild Rice Stuffing  
 Olive Oil Smashed Potatoes, Mushroom Gravy  
 Spiced-Maple Garnet Yams, Pecans and Apricots  
 Cranberry-Orange Chutney  
 Parmesan-Asiago Cheese Rolls  
 Pumpkin Pie Slice, Maple Chantilly

## “A LA CARTE”

Pre-Roasted Whole-Herb Roasted Diestel Hen Turkey

18-20 lb | may serve 8 – 10 **144**

22-24 lb | may serve 16 – 20 **176**

Pre-Roasted Rosemary Sea Salt Crusted Prime Rib, Horseradish Cream, Shallot Jus

Half | may serve 8 – 10 **190**

Whole | may serve 16 – 20 **350**

### SELECTIONS MAY SERVE 8 - 10 GUESTS

(16 ea) Cold Olive Oil-Poached Jumbo Shrimp, American and French Cocktail Sauce **58**

Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette **34**

(12 ea) Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage **40**

(32oz) Roasted Butternut Squash Bisque **23**

(32oz) Creamed Corn “Mac & Cheese” **29**

(48 oz) Spiced-Maple Garnet Yams, Pecans and Apricots **34**

(48 oz) Acorn Squash-Almond Quinoa Salad **29**

(48 oz) Green Bean Casserole, Fried Onions **28**

(48 oz) Three Mushroom Stuffing with Prosciutto, Pine Nuts, Rosemary **36**

(48 oz) Spinach-Cauliflower Gratin, Parmesan Cheese **40**

(48 oz) Autumn Fruit and Nut Stuffing **36**

(16 oz) Cranberry-Orange Chutney **20**

(48 oz) Creamy Mashed Potatoes **33**

(32 oz) Medley of Fall Vegetables **33**

(12 ea) Parmesan-Asiago Cheese Rolls **16**

(16 oz) Sage Pan Gravy **24**

9” Caramel Apple Pie **21**

9” Butter Pecan Pie **21**

9”Pumpkin Pie, Maple Chantilly **18**

Sapphire’s Artisanal Cheese Platter **105**

Display of Soft to Hard Sheep, Goat, Cow and Blues

Gourmet Crackers, Sliced Baguette, Dried Fruits & Nuts, Honey and Compotes

Charcuterie Board **115**

Variety of cured Meats, Handmade Salumi and Pâté

Gourmet Crackers, Sliced Baguette, Cornichons, Olives, Edmond Fallot Mustards

*Easy instructions to warm all items will be included*

*All orders must be placed by 1:00pm on Wednesday, November 22<sup>nd</sup>, 2017*

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**SAPPHIRE PANTRY**  
**THE TRADITIONAL THANKSGIVING DINNER TO-GO**  
**2017 ORDER FORM**

**\$475, plus tax** | Selections serves a minimum of 10 guests

<b>Guest Name:</b>  	<b>Pantry Pick-Up Times: (circle one)</b>  <div style="text-align: center; font-size: 1.2em;"> <b>11AM   1PM   4PM</b> </div>	<b>Date Order was Made:</b>  
<b>Cell phone:</b>  	<b>Home phone:</b>  	<b>Sold By:</b>  
<b>E-Mail:</b>  		

	<i>Each dinner is artfully packed with the following items along with your choice of three side dishes and two desserts.</i>  <b>THANKSGIVING DINNER</b> (Pre-Roasted) Whole Herb Roasted Diestel Hen Turkey Creamy Mashed Potatoes Autumn Fruit and Nut Stuffing Cranberry-Orange Chutney Sage Pan Gravy Parmesan-Asiago Cheese Rolls	
<b>X</b>	<b>SIDE DISH SELECTIONS   Please choose 3</b>	
	Roasted Butternut Squash Bisque	
	Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette	
	Pumpkin Ravioli, Hazelnut Cream and Butter Fried Sage	
	Acorn Squash-Almond Quinoa Salad	
	Creamed Corn "Mac & Cheese"	
	Three Mushroom Stuffing with Prosciutto, Pine Nuts, Rosemary	
	Spiced-Maple Garnet Yams, Pecans, Apricots	
	Green Bean Casserole, Fried Onions	
	Spinach-Cauliflower Gratin, Parmesan Cheese	
	Medley of Fall Vegetables	
<b>X</b>	<b>DESSERTS</b>	
	9" Caramel Apple Pie	1
	9" Classic Pumpkin Pie, Maple Chantilly	1

**Notes:**

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Sub-Total	
Tax 7.75%	
Total	

**SAPPHIRE PANTRY**  
**(VIP) FOUR COURSE THANKSGIVING DINNER TO-GO**  
**2017 ORDER FORM**

**\$675, plus tax | Serves up to 14 guests**

<b>Guest Name:</b>  	<b>Pantry Pick-Up Times: (circle one)</b> <div style="text-align: center; font-weight: bold; font-size: 1.2em;"> 11AM    1PM    4PM </div>	<b>Date Order was Made:</b>  
<b>Address:</b>  	<b>Cell Phone:</b>  	<b>Sold By:</b>  
<b>E-Mail:</b>  		

<b>QTY.</b>	<b>DINNER FOR 14</b>	
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	<p><b>HORS D'OEUVRES</b>  Cold Olive Oil-Poached Shrimp, American and French Cocktail Sauces  Artisanal Cheese and Charcuterie Platter, Condiments</p> <p><b>APPETIZERS</b>  Roasted Butternut Squash Bisque  Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette  Acorn Squash-Almond Quinoa Salad  Pumpkin Ravioli, Hazelnut Cream and Butter Fried Sage</p> <p><b>ENTRÉES</b>  (Pre-Roasted) Whole-Herb Roasted Diestel Hen Turkey (22-24 lbs)  Autumn Fruit and Nut Stuffing  Sage Pan Gravy  Creamy Mashed Potatoes  Creamed Corn "Mac &amp; Cheese"  Spiced-Maple Garnet Yams, Pecans, Apricots  Spinach-Cauliflower Gratin, Parmesan Cheese  Medley of Fall Vegetables  Cranberry-Orange Chutney  Parmesan-Asiago Cheese Rolls</p> <p><b>DESSERTS</b>  Caramel Apple Pie  Classic Pumpkin Pie, Maple Chantilly  Butter Pecan Pie</p> <p><b>COFFEE</b>  One (1) pound of our Sapphire custom-blend Lamill Coffee for brewing</p>	
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<b>Notes:</b>  <div style="text-align: center; font-style: italic; margin-top: 20px;"> Easy instructions to warm all items will be included All orders must be placed by  1:00pm on Wednesday, November 22<sup>nd</sup>, 2017  Pick up on Thanksgiving Day (Thursday, November 23<sup>rd</sup>) at 11AM, 1PM, 4PM  To place an order, please fill out the ORDER FORM or visit our WEBSITE  <b>call:</b> (949) 715.9889   <b>fax:</b> 949.715.2266   <b>email:</b> order@sapphirellc.com  Cancellations must be made 72hrs in advance to avoid charges </div>	<b>Sub-Total</b>	
	<b>Tax 7.75%</b>	
	<b>Total</b>	

# SAPPHIRE PANTRY

## THANKSGIVING “A LA CARTE” OFFERINGS TO-GO

### 2017 ORDER FORM

<b>Guest Name:</b>  <b>Phone Number:</b>  <b>E-Mail:</b>	<b>Pantry Pick-Up Times: (circle one)</b>  <div style="text-align: center; font-size: 1.2em;"> <b>11AM   1PM   4 PM</b> </div>	<b>Date Order was Made:</b>  <b>Sold By:</b>
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QTY.	DINNER FOR ONE	
	<b>THANKSGIVING DINNER FOR ONE</b> Traditional Herb Roasted Diestel Hen Turkey Carvings      Cranberry-Orange Chutney Cup of Roasted Butternut Squash Bisque      Parmesan-Asiago Cheese Rolls Autumn Fruit and Nut Stuffing      Pumpkin Pie Slice, Maple Chantilly Creamy Mashed Potatoes, Sage Pan Gravy Spiced-Maple Garnet Yams, Pecans, Apricots	\$49
	<b>VEGETARIAN THANKSGIVING DINNER FOR ONE</b> Savory Onion, Leek, and Brie en Croute      Cranberry-Orange Chutney Cup of Roasted Butternut Squash Bisque      Parmesan-Asiago Cheese Rolls Roasted Acorn Squash and Wild Rice Stuffing      Pumpkin Pie Slice, Maple Chantilly Olive Oil Smashed Potatoes, Mushroom Gravy Spiced-Maple Garnet Yams, Pecans, Apricots	\$48
QTY.	“A LA CARTE”   Selections May Serve 8 - 10 guests	
	(Pre-Roasted Whole-Herb Roasted Diestel Hen Turkey 18-20 lb (may serve 8 – 10)	\$144
	(Pre-Roasted) Whole-Herb Roasted Diestel Hen Turkey 22-24 lb (may serve 16 – 20)	\$176
	(Pre-Roasted) Half Rosemary Sea Salt Crusted Prime Rib, Horseradish Cream, Shallot Jus (may serve 8 – 10)	\$190
	(Pre-Roasted) Whole Rosemary Sea Salt Crusted Prime Rib, Horseradish Cream, Shallot Jus (may serve 16 – 20)	\$350
	(16 ea) Cold Olive Oil Poached Jumbo Shrimp, American and French Cocktail Sauces	\$58
	Fall Caesar Salad, Radicchio, Reggiano, Spiced Croutons, Parmesan Vinaigrette	\$34
	(12 ea) Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage	\$40
	(32oz) Roasted Butternut Squash Bisque	\$23
	(32oz) Creamed Corn “Mac & Cheese”	\$29
	(48oz) Spiced-Maple Garnet Yams, Pecans, Apricots	\$34
	(48oz) Acorn Squash-Almond Quinoa Salad	\$29
	(48oz) Green Bean Casserole, Fried Onions	\$28
	(48oz) Three Mushroom Stuffing with Prosciutto, Pine Nuts, Rosemary	\$36
	(48oz) Spinach-Cauliflower Gratin, Parmesan Cheese	\$40
	(48oz) Autumn Fruit and Nut Stuffing	\$36
	(16oz) Cranberry-Orange Chutney	\$20
	(16oz) Sage Pan Gravy	\$24
	(48oz) Creamy Mashed Potatoes	\$33
	(32oz) Medley of Fall Vegetables	\$33
	(12 ea) Parmesan-Asiago Cheese Rolls	\$16
	9” Caramel Apple Pie	\$21
	9” Butter Pecan Pie	\$21
	9” Pumpkin Pie with Maple Chantilly	\$18
	Sapphire’s Artisanal Cheese Platter - Display of soft to hard Sheep, Goat, Cow and Blues Gourmet Crackers, Sliced Baguette, Dried Fruits & Nuts, Honey, Compotes	\$105
	Charcuterie Board - Variety of cured Meats, Handmade Salumi and Pâté, Gourmet Crackers Sliced Baguette, Cornichons, Olives, Edmond Fallot Mustards	\$115

**Notes**

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Sub-Total	
Tax 7.75%	
Total	



SAPPHIRE PANTRY  
1200 South Coast Highway, Suite 105B  
Laguna Beach, CA 92651  
Office (949) 715-9889  
Fax (949) 715-2266

### CREDIT CARD AUTHORIZATION FORM

CARDHOLDER'S NAME: \_\_\_\_\_

CREDIT CARD TYPE: \_\_\_\_\_

CREDIT CARD #: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

AUTHORIZED AMOUNT: \_\_\_\_\_

CARDHOLDER'S ADDRESS: \_\_\_\_\_

\_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

CELL PHONE NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

FAX NUMBER: \_\_\_\_\_

CARDHOLDER'S SIGNATURE: \_\_\_\_\_

**NOW ACCEPTING ORDERS ONLINE AT [SAPPHIRELAGUNA.COM](http://SAPPHIRELAGUNA.COM)  
OR FAX ORDER TO (949) 715-2266  
OR EMAIL ORDER@SAPPHIRELLC.COM**

**THANK YOU!**

*Cancellations must be made 48hrs in advance to avoid charges*