



THANKSGIVING DINNER

Thanksgiving Offerings To-Go

Enjoy your Thanksgiving holiday – let us do the cooking!

THE TRADITIONAL

\$495, 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 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 | Choice of 3

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”
Mixed 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

Heating instructions included

*All orders must be placed by 1:00pm on Wednesday, November 21st, 2018
Pick up on Thanksgiving Day (Thursday, November 22nd) at 11AM, 1PM, 4PM
To place an order, visit our WEBSITE www.sapphirepantry.com*

Sapphire Pantry: (949) 715.9889

72hr advance cancelation notice is required for full refund

VERY IMPRESSIVE PRESENTATION (VIP) FOUR COURSE THANKSGIVING DINNER

\$695, 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 Diestel Hen Turkey | 22-24 lbs
Creamy Mashed Potatoes
Autumn Fruit and Nut Stuffing
Cranberry-Orange Chutney
Sage Pan Gravy
Parmesan-Asiago Cheese Rolls

SIDES

Creamed Corn "Mac & Cheese"
Spiced-Maple Garnet Yams, Pecans and Apricots
Spinach-Cauliflower Gratin, Parmesan Cheese
Medley of Fall Vegetables

DESSERTS

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

COFFEE

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

Heating instructions included

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LIGHT THANKSGIVING MENU

THANKSGIVING DINNER FOR ONE 51

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 50

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 Diestel Hen Turkey

18-20 lb | may serve 8 – 10 **160**

22-24 lb | may serve 16 – 20 **190**

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

Half | may serve 8 – 10 **198**

Whole | may serve 16 – 20 **375**

SELECTIONS MAY SERVE 8 - 10 GUESTS

(16 ea) Cold Olive Oil-Poached Jumbo Shrimp, American and French Cocktail Sauces **65**

Fall Caesar Salad, Radicchio, Reggiano, Spiced Crouton, Parmesan Vinaigrette **40**

(12 ea) Pumpkin Ravioli, Hazelnut Cream, Butter Fried Sage **45**

(32oz) Roasted Butternut Squash Bisque **30**

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

(48 oz) Spiced-Maple Garnet Yams, Pecans and Apricots **38**

(48 oz) Acorn Squash-Almond Quinoa Salad **32**

(48 oz) Green Bean Casserole, Fried Onion **30**

(48 oz) Mixed Mushroom Stuffing with Prosciutto, Pine Nut, Rosemary **39**

(48 oz) Spinach-Cauliflower Gratin, Parmesan Cheese **42**

(48 oz) Autumn Fruit and Nut Stuffing **38**

(16 oz) Cranberry-Orange Chutney **22**

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

(48 oz) Creamy Mashed Potatoes **35**

(32 oz) Medley of Fall Vegetables **35**

(12 ea) Parmesan-Asiago Cheese Rolls **17**

9” Caramel Apple Pie **22**

9” Butter Pecan Pie **22**

9”Pumpkin Pie, Maple Chantilly **20**

Sapphire’s Artisanal Cheese Platter **120**

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

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

Charcuterie Board **125**

Variety of cured Meats, Handmade Salumi and Pâté

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

Heating instructions included

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