

THANKSGIVING

SPECIALS

APPETIZERS

SAUSAGE STUFFED MUSHROOMS

Silver dollar mushrooms loaded with crumbled Italian sausage, Parmesan cheese, bread crumbs

\$25 PER DOZEN

CARAVIA HARVEST CHEESE BOARD

Assorted cheeses, dried fruits, and accompaniments

\$55 SERVES 7-10

BRIE AND CRANBERRY PULL-APART

Toasted bread boule stuffed with sliced Brie cheese, house made cranberry sauce drizzled with toasted almond honey

\$14 EACH | SERVES ~5

SALAD

SMALL SERVES 6-10 | MEDIUM SERVES 11-15 | LARGE SERVES 17-22

KALE AND BRUSSELS SPROUT SALAD

Shredded Brussels sprouts, fresh kale, Granny Smith apple, candied pecans, dried cranberries, and sliced red onion

SMALL **\$25** | MEDIUM **\$35** | LARGE **\$45**

THE HARVEST SALAD

Spring mix, baby kale, feta, dried cranberries, pecans, pumpkin seeds, apple cider vinaigrette

SMALL **\$33** | MEDIUM **\$45** | LARGE **\$56**

SOUP

BUTTERNUT SQUASH BISQUE CREAMY MUSHROOM BISQUE

\$11.99 PER QUART

DESSERT

BEACH LAKE BAKERY PIES

Dumpkin / Apple / Cherry / Wild Blueberry

9 INCH PIE - **\$23.50**

Deadline to order pies is Saturday, November 12th

ENTREES

ROASTED KOCH'S FARMS TURKEY BREAST

Brined and roasted turkey breast, thinly sliced and ready to heat and serve. Accompanied by turkey gravy

\$80 FULL (SERVES ~15) \$45 HALF (SERVES ~10)

HORSERADISH CRUSTED SALMON

With a Dijon cream sauce

\$8.95 PER SERVING

CHEESE RAVIOLI IN CARAVIA MARINARA

\$46 FULL (SERVES ~15) \$26 HALF (SERVES ~10)

FIVE CHEESE LASAGNA

Layers of pasta, cheese, Caravia's marinara

\$50 HALF (SERVES ~9)

SIDES

PORTION SIZE - 5.5 OZ PER PERSON

CREAMED SPINACH

Fresh spinach in a creamy béchamel with a touch of nutmeg

\$12 PER QUART

CLASSIC BREAD STUFFING

\$2.97 PER PERSON

BOURBON PECAN SWEET POTATOES

Roasted sweet potatoes, bourbon caramel, toasted pecans

\$2.97 PER PERSON

ROASTED ROOT VEGETABLES

Red Beets, parsnips, sweet potatoes, carrots

\$3.50 PER PERSON

CREAMY MASHED POTATOES

Mashed potatoes with a touch of cream and garlic

\$2.97 PER PERSON

ROASTED BRUSSELS SPROUTS

Olive oil, dried cranberries, walnuts

\$3.50 PER PERSON

All orders must be placed by
SATURDAY, NOVEMBER 19

for pick-up on
WEDNESDAY, NOVEMBER 23

Head Chef: Michael McCulley