



Thanksgiving Menu 2010

SOUPS

Butternut Squash Bisque \$12 qt.

Corn Chowder \$12 qt.

Pumpkin Soup \$12 qt.

Lobster Bisque \$14 qt.

Zucchini Rosemary Soup (Vegetarian, Dairy-Free) \$11 qt.

TABLETOPS

Seasonal Vegetable Crudités *beautifully arranged in a basket with Spinach Aioli*
\$49 medium (serves 7-15) \$85 large (serves 15-25)

Imported Three-Cheese Sampler:
Wedges of Our Finest Cheeses Served with Grapes, Dried Fruits & Crackers
\$59 medium (serves up to 12) \$89 large (serves up to 25)

APPETIZERS

Baked Brie en Croûte *with Raspberry Preserves, Cranberries & Toasted Almonds* \$49 ea.

Jumbo Shrimp Cocktail Platter *with Homemade Cocktail Sauce* \$29 doz. (2 doz. min.)

Grilled Asparagus *with Gremolata in Puff Pastry* \$19 doz.

Antipasto Skewers *drizzled with Balsamic Vinaigrette* \$17 doz.

Stuffed Mushrooms *with Spinach & Cheese* \$19 doz.

Mini Maryland Crabcakes *with Red Pepper Aioli* \$27 doz.

ENTREES

20-lb. Free Range Whole Roasted Turkey *with Sage & Thyme, 1 Qt. of Gravy* \$110 (serves 8-12)

28-lb. Free Range Whole Roasted Turkey *with Sage & Thyme, 2 Qts. of Gravy* \$135 (serves 14-18)

Whole Herb Roasted Boneless Turkey Breast \$14 per lb. (5-lb. min.)

Peppercorn Crusted Filet Mignon *with 1 Pint of Peppercorn Cognac Sauce* \$195 (serves 8-10)

Whole Maple Bourbon Glazed Spiral Ham *with Honey Mustard Sauce* \$95 (serves 8-10)

Balsamic Glazed Roasted Salmon *on a Bed of Lentils* \$85 half side \$150 whole side

STUFFINGS

Traditional Corn Bread *with Sage & Celery* \$11.50 qt.

Granny Smith Apple & Sausage Stuffing \$13.50 qt.

POTATOES

Oven Roasted Rosemary Red Potatoes \$11 qt.

Home-Made Yukon Gold Mashed \$13.50 qt.

Sweet Potato Purée *with Vanilla & Brown Sugar* \$18 qt.

VEGETABLES

Maple Roasted Butternut Squash *with Pecans and Dried Cranberries* \$13.50 qt.

Roasted Asparagus *with Shaved Parmigiano Reggiano* \$13 qt.

Caramelized Carrots *with Brown Sugar & Butter* \$12.50 qt.

Bernard's Haricots Verts *with Pistachios* \$13.50 qt.

Roasted Brussels Sprouts *with Bacon* \$13.50 qt.

Roasted Carrots, Parsnips & Pears \$12.50 qt.

Bernard's Creamed Spinach \$18 qt.

Wild Rice *with Sun Dried Winter Fruits & Spanish Almonds* \$18 qt.

ETC

Cranberry Orange Compote *with Cinnamon & Port Wine* \$10 pt.

Classic Turkey Gravy \$11 qt.

DESSERTS

Seasonal Fresh Fruits *served in a Basket with Edible Orchids*

\$49 medium (serves 7-10) \$89 large (serves 15-20)

Classic Homemade Pies:

Apple • Apple Crumb • Coconut Custard • Pecan • Pumpkin

\$21 (10-inch, serves 8-10)

Homemade Cookie & Fudge Brownie Platter *with Assorted Biscotti* \$17 doz.

Homemade Breads: *Pumpkin • Carrot Raisin • Orange Cranberry* \$7.99 ea.

Gourmet Cupcakes: Priced Accordingly

Orders will be taken up to 4 p.m. on Sun., Nov. 21. Orders will be available for pickup on Wed., Nov. 24, between 11am - 6pm. Orders on Thanksgiving Day, Nov. 25, will be available between 9am - 12pm. Deposits are required upon placing your order. Cancelling an order will result in a 50 percent cancellation fee. Due to the number of holiday orders, no changes may be made after the order is placed.

Bernard's would like to wish you and yours a very happy Thanksgiving holiday!

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