



Thanksgiving Catering Menu

100% Vegan – Gluten-free – Free of Refined Sugar

Entirely Organic options – Delicious, Hearty, and Satisfying

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All orders are for pick up only *BEFORE* Thanksgiving.
We will be closed Thanksgiving Day, Thursday, November 24th.
We will schedule a pick up time that works for you when you place
your order.

Order Deadline: November 14th 12 pm
This deadline is firm. Our last produce delivery before the holiday
is November 16th and we will not be able to order any more
ingredients after this date.

Sides

Because they are the best part of the meal, of course.

Classic Gluten-free Stuffing

Vegan, Gluten-free

Classic, herb infused stuffing made with house made bread and vegetable stock.

9x9 Tray (serves 6-8): \$30.00

Individual serving: \$7.00

Whipped Thyme Potatoes & Coconut Mushroom Gravy

Vegan, Gluten-Free, Organic

Thyme infused whipped potatoes with coconut milk and mushroom gravy.

9x9 Tray with 16 oz Gravy (serves 6-8): \$40.00

Individual serving with 3 oz Gravy: \$7

Sweet Potato Casserole

Vegan, Gluten-Free, Organic

Whipped sweet potatoes, sweetened with coconut sugar and spiced with fall flavors.
Topped with toasted, homemade aquafaba meringue.

9x9 Tray (serves 6-8): \$42.00

Individual serving: \$7.00

Cranberry Sauce

Vegan, Gluten-Free, Organic

Fresh cranberry sauce sweetened with coconut sugar only and brightened
with orange zest.

12 oz Serving: \$9.00

Entrees

Have a hearty centerpiece for your plate that is healthy and kind.

Stuffed Portobello Cap

Vegan, Gluten-Free

Portobello mushroom caps, stuffed with our house baked stuffing, carrot bacon, and encrusted with baked, vegan Parmesan.

Individual Serving (1 Mushroom Cap): \$10.00

Cauliflower Steak & Gravy

Vegan, Gluten-Free, Organic

Thick, roasted slices of Cauliflower marinated in our house Miso and Thyme Marinade served with Coconut Mushroom Gravy.

Three steaks with 16 oz Gravy: \$34.00

Stuffed Acorn Squash

Vegan, Gluten-Free, Organic

Acorn squash halves roasted and stuffed with old fashioned green bean casserole. Topped with homemade fried onion fritters.

Individual Serving (One half squash): \$14.00

Dessert

Sweet things for sweet beings.

Please note: Gluten-free desserts while moist remain fragile; the only way to guarantee an intact crust is to order an entire pie. Once the pie is cut, we have less control over the appearance. While still presentable, if presentation is very important to you, we recommend ordering an entire pie.

Pumpkin Pie

Vegan, Gluten-Free

Spiced pumpkin and date filling baked in a homemade gluten-free crust.

Whole Pie: \$35.00

Half Pie: \$20.00

Slice: \$6.00

Apple Pie

Vegan, Gluten-Free

Organic golden apples baked in coconut sugar and coconut oil inside a homemade gluten-free crust.

Whole Pie: \$35.00

Half Pie: \$20.00

Slice: \$6.00