# LIFESTYLES "THANKSGIVING" MENU 2019

## Serves approximately 10-12 people

### **Appetizers**

Baked Creamy Brie Stuffed with Dried Fruit Wrapped in a Golden Puff Pastry
Crispy Potato Pancakes with Sour-Cream and Apple Sauce
Wild Mushroom Soup

Butternut Squash/Apple Soup with Roasted Pumpkin Seeds
Field Green Salad with Roasted Pears, Apple Wood Smoked Bacon, Pecans, Feta Cheese, Red
Cherry Tomatoes, Dry Cherries, served with Veuve Clicquot Vinagrette

#### **Entrees**

(Choice of one)

Fresh Whole Roasted Turkey (16-18) lbs., replaced on frame, heat & serve or Whole Roasted
Full Plump Turkey Breast, succulent, heat & serve,
All Turkey items are served with Gravy and Cranberry Relish

Glazed Grilled Pork Loin with Cassis-Apricot Sauce

Charred Tenderloin of Beef, Red Wine Sauce

#### **Side Dishes**

(Choice of four)

Traditional Classic Sausage, Bread Stuffing with the works

Vegetable Medley (Brussel Sprouts, Broccoli, Butternut Squash, Carrots, Cauliflower, Asparagus)

Sweet Mashed Potatoes with Marshmallows

Roasted Garlic Mashed Potatoes

Petite Corn Bread Muffins

Dinner Rolls

#### Desserts

(Choice of Two)

Apple Pie, Blueberry Pie, Pecan Pie, Pumpkin Pie, Pumpkin Cheesecake

10-12 guest - \$250.00 (Choice of 3 Appetizers, 1 Entrée, 4 Side Dishes, 2 Desserts)
20-24 guests - \$480.00 (All Appetizers, Choice of 2 Entrees, All Side Dishes and 4 Desserts)
Contact Chef Adrian for more information @ agresnigt@lfdsi.org or call 718-983-5351 ext. 260
"Creating a World of Opportunities"

Based on 10-12 Guests	Lifestyles Family and Staff		nd Staff
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Baked Brie in Golden Puff Pastry (Small)	\$	12.00	
Baked Brie in Golden Puff Pastry (Large)	\$	20.00	
Potato Pancakes (12 pieces)	\$	16.00	
Soup: Wild Mushroom (4 Quarts)	\$	18.00	
Soup: Butternut/Apple Squash (4 Quarts)	\$	18.00	
Field Greens with all Components (8-10)	\$	19.00	
Roasted Turkey Breast	\$	45.00	
Whole Turkey Carved (14-16) lbs.	\$	40.00	
Home-made Gravy (1 Quart)	\$	5.00	
Cranberry Sauce (1 Pint)	\$	6.00	
Glazed Grilled Pork Loin	\$	40.00	
Roasted Tenderloin of Beef	\$	110.00	
Classic Sausage Bread Stuffing (1/2 Pan)	\$	16.00	
Vegetable Medley (1/2 Pan)	\$	16.00	
Sweet Potatoes with Marshmallow (1/2 Pan)	\$	15.00	
Roasted Garlic Mashed Potatoes (1/2 Pan)	\$	15.00	
Petite Corn Bread Muffins (1/2 Dozen)	\$	3.00	
Dinner Rolls (1 Dozen)	\$	5.50	
Pumpkin Pie (1)	\$	10.00	
Pumpkin Cheesecake (1)	\$	19.00	
Blueberry Pie (1)	\$	10.00	
Pecan Pie (1)	\$	11.00	
Apple Pie (1)	\$	14.00	
NAME:			
PHONE:			
E-MAIL ADDRESS:			
PICK-UP: Wednesday 11-27-19 between 11:00 - N	oon		
Deposit Required: over \$50.00		-	
We Accept All Forms of Payment			
Last Order needs to be in by Thursday 11/21/19			