



~THANKSGIVING SPECIAL ORDERS~

The culinary team at VPM is ready to help you bring together a flavorful and healthy selection of gourmet items for your Thanksgiving Holiday. You'll be free to enjoy the celebration without spending too much time in the kitchen with our savory hors d'oeuvres, hearty soups, gourmet salads, fresh side dishes and special treats.

TO PLACE YOUR ORDER:

You may either go online at www.villagepointmarket.com or call Ginger at 252 943 7013. All items must be pre-ordered by Noon on Monday, November 22nd. You may pick up your order by 4pm on Wednesday, November 24th.

HORS d' OEUVRES:

(minimum order of one dozen per selection @ \$24 per dozen)

Smoked Applewood Bacon Wrapped Scallops

Rosemary Chicken Phyllo Triangles

Petite Salmon Cakes with Lemon Caper Mayo

Brie & Apple Phyllo Purses

Petite Orange Cranberry Muffins with Maple Glazed Pork Tenderloin

DIPS, BRIE & CHUTNEYS:

(dips available in either 8oz or 16oz packages)

Caramelized Sweet Onion Dip \$4.25/\$7.95

Smoked Bacon & Leek Dip \$4.95/\$8.50

Cranberry, Apple & Ginger Chutney \$12.95 for 12 oz

Maple Pecan Brie \$19.95 for 1#

SOUPS:

(one quart minimum @ \$12.75 per quart)

Pumpkin, Barley & Sage

Butternut Squash, Apple & Carrot

Tomato Basil

Broccoli White Cabot Cheddar

SALADS:

(small serves 4 – 6, large serves 8 – 10)

Classic Caesar with Parmesan, Herb Croutons, Red Onion, Caesar Dressing @ \$20/\$30

Baby Spinach with Green Apples, Gorgonzola, Pecans, Cranberries & Sherry Vinaigrette @ \$22/\$26

Mesculan Greens with Candied Walnuts, Sliced Pears, Bleu Cheese, Balsamic Vinaigrette @ 25/\$30

PASTA:

(four servings per order, \$22 per order)

Sundried Tomato Ravioli with Fresh Basil, Capers and Parmesan

Butternut Squash with Brown Butter Sauce and Fresh Sage

Pumpkin Ravioli with Pecan Pesto

ENTREES:

Roasted Pork Tenderloin with choice of sauce: - Fresh Rosemary & Roasted Garlic Glaze - Port Fig Sauce - Balsamic Apple Cranberry	(\$9.95 per 8 oz serving, minimum two)
Stuffed Breast of Chicken - Prosciutto, Baby Spinach and Parmesan - Wild Mushrooms with Sage - Toasted Pecans & Red Grape Relish	(\$7.95 per 8oz breast, minimum two)
Salmon (with choice of sauce) - Mustard Maple Glaze - Fresh Vinaigrette - Herb Butter with Lemon	(\$7.95 per 6 oz serving, minimum two)

SIDES & ACCOMPANIMENTS:

(available in 1/2 pints, pints and quarts)

Wheat Bread Stuffing with Turkey Sausage, Celery, Apples, Onions & Fresh Herbs	\$9.50 per pound
Sweet Potato Casserole with Praline Crumble	\$8.95 per pound
Scalloped Potatoes Gratin	\$8.95 per pound
Yukon Jack Mashed Potatoes with Fresh Herbs	\$5.95 per pound
Fresh Asparagus in Sundried Tomato Vinaigrette	\$11.95 per pound
Cauliflower Gratin	\$7.95 per pound

FRITATTAS:

(each serves six @ \$22.95 each)

Leek, Applewood Bacon and White Cabot Cheddar Fresh Spinach, Goat Cheese & Chives	Applewood Ham & Fresh Tomato Broccoli & White Cheddar
--------------------------------------------------------------------------------------	----------------------------------------------------------

SWEET SPECIALS:

Spicy Pumpkin Loaf	\$12 (serves 6 – 8)
Chocolate Orange Loaf Cake	\$22 (serves 6 – 8)
Pumpkin Maple Pies	\$17 (serves 8)
Carrot Cake with Cream Cheese Frosting	\$28 (serves 8 – 12)
Toasted Pecan Pie	\$24 (serves 8)
Sweet Potato Pie	\$18 (serves 8)



620 Red Banks Road
Unit D
Greenville, NC 27858
252 321 FOOD