



~THANKSGIVING 2011 SPECIAL MENU~

Whether it is for two or twenty - VPM will make your Thanksgiving a real culinary treat!

You can order any of our items separately in whatever quantity you may need.

SOUPS:

(one quart minimum @ \$12.95 per quart)

Butternut Cranberry Bisque
Roasted Pumpkin with Toasted Almonds

Carrot Ginger
Rosemary Chicken White Bean

SALADS:

(minimum order for two per type, price break for qty)

Classic Caesar with Parmesan, Avocado, Herb Croutons, Red Onion, Caesar Dressing \$5 per person

Baby Spinach w/ Green Apples, Gorgonzola, Toasted Almonds & Cranberries \$6 per person
Sherry Vinaigrette Dressing

Baby Field Greens with Candied Walnuts, Pears, Bleu Cheese, Citrus Fruit, \$7 per person
Balsamic Vinaigrette Dressing

ENTREES:

(minimum order for two)

Roasted Pork Tenderloin with one choice of sauce: \$8.95 per 8 oz serving
- Herb Roasted Crust with Pink Peppercorn Demi-Glace
- Orange Cranberry Glaze

Stuffed Breast of Chicken \$7.95 per 7oz breast
- Prosciutto, Baby Spinach and Basil Parmesan
- Wild Mushrooms with Sage

Fresh Baked Salmon (with one choice of sauce) \$8.95 per 7 oz serving
- Herb Butter with Fresh Lemon
- Sweet Chili Glaze with Scallions

SIDES & VEGGIES:

(recommend 1/3 pound per person)

Homemade Wheat Bread Stuffing with Sausage, Celery, Apples, Onions & Herbs \$12.50 per pound

Sweet Potato Casserole with Praline Pecan Crumble \$ 8.95 per pound

Broccoli White Cheddar Casserole with Caramelized Onions and Toasted Almonds \$ 7.95 per pound

Yukon Jack Mashed Potatoes with Fresh Herbs \$ 4.95 per pound

Roasted Red Potatoes with Whole Grain Mustard Glaze and Fresh Italian Parsley \$ 5.95 per pound

Fresh Asparagus in Sundried Tomato Vinaigrette \$12.50 per pound

Oven Roasted Squash with Garlic and Fresh Parsley \$ 7.95 per pound

SWEET SPECIALS:

Spicy Pumpkin Roll with Cream Cheese Frosting	\$12 per roll (serves 6 – 10)
Cranberry Apple Tart	\$21 per cake (serves 8)
Pumpkin Maple Pie	\$17 per pie (serves 8)
Homemade Carrot Cake with Light Cream Cheese Frosting	\$27 per cake (serves 8 – 12)
Toasted Pecan Pie	\$22 per pie (serves 8)

Other Village Treats:

HORS d' OEUVRES:

(minimum order of one dozen per selection @ \$18 - \$22 per dozen)

Smoked Applewood Bacon Wrapped Scallops
Herb Stuffed Mushroom Caps with Parmesan
Village Roasted Veggie Antipasti Skewers
Petite Salmon Cakes with Lemon Caper Mayo
Petite Orange Cranberry Muffins with Maple Glazed Pork Tenderloin

PASTA:

(minimum two servings per order)

Wild Mushroom Ravioli with Sundried Tomato Concasse, Fresh Basil, Parmesan	\$7.50 per person
Butternut Squash Tortelloni with Caramelized Onions, Brown Butter Sauce and Fresh Sage	\$7.50 per person
Pumpkin Ravioli with Pecan Pesto	\$7.50 per person

DIPS & CHUTNEYS:

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

Caramelized Sweet Onion Dip	\$ 4.25 for 8 oz
Fresh Cranberry Sauce	\$ 6.25 for 8 oz
Maple Pecan Brie	\$17.95 for 8 oz

FRITATTAS:

\$24 ea, serves 6 - 8

Applewood Bacon and Fresh Tomato Cheddar
Fresh Spinach, Feta & Chives

Roasted Red Pepper & Fresh Basil
Fresh Dill & Havarti

TO PLACE YOUR ORDER:

Call Ginger at **252 943 7013** to reserve your order now – we limit the amount of custom orders we accept each year.

All items must be pre-ordered and pre-paid for by Noon on Monday, November 21st.

You may pick up your order by 5pm on Wednesday, November 23rd.