

Holiday Meal To Go

From the Kitchens @ Cliff House Maine

Take all the work and stress out of your holiday celebration. Let us prepare the feast for you, while you sit back and enjoy family and friends and not the heat of the kitchen, lack of space in your oven and the refrigerator door will not close it is so packed. Each order will feed 6-8 people. Our ala carte add on options allow for the next days left overs as well as customizing to your family and friends desires.

Orders must be placed no later then Wednesday November 20th. All orders will be available for pick up on Thanksgiving Day November 28th from 11:00AM till 3:00PM.

The Thanksgiving Harvest Dinner Includes | \$325 plus tax

Choice of one:

Lacinato Kale Salad, Quinoa, Barley, Wild Rice, Walnuts, Pickled Cranberries, Citrus Vinaigrette

Baby Romaine, Pickled Red Onions, Chives, Lemon-Garlic Dressing, Cornbread Crumble

Butternut squash Soup, Hazelnut Brittle, Herb Oil

Hot Pepper-Orange Cranberry Relish

Maine Maple Brined & Roasted Free Range Turkey, Shallot Sage Gravy

Creamy mashed Potatoes, Kates Butter

Sweet Potato Casserole, Marshmallow, Whiskey Smoked Sugar

Choice of one:

Roasted Root Vegetables, Bagna Cream

Brussel Sprout Casserole, Caraway, Cream, Cheddar, Guanciale, Caramelized Onions

Choice of one:

Blue Cheese-Bacon-Mushroom Bread Pudding, Thyme, Garlic

Maine Oyster Cornbread Stuffing, Celery, Hot Sauce

Traditional Bread Stuffing, Savory Herbs

Choice of one:

Pumpkin or Pecan Pie, Bourbon Whipped Cream

Sweet Potato Pie, Cardamom Chantilly

Apple Pie, Caramel Whipped Cream

Ala Carte Add On Options:

\$36	Lacinato Kale Salad, Quinoa, Barley, Wild Rice, Walnuts, Pickled Cranberries, Citrus Vinaigrette
\$36	Baby Romaine, Pickled Red Onions, Chives, Lemon-Garlic Dressing, Cornbread Crumble
\$38	Butternut squash Soup, Hazelnut Brittle, Herb Oil
\$12	Hot Pepper-Orange Cranberry Relish
\$120	Maine Maple Brined & Roasted Free Range Turkey
\$16	Shallot Sage Gravy
\$26	Creamy mashed Potatoes, Kates Butter
\$30	Sweet Potato Casserole, Marshmallow, Whiskey Smoked Sugar
\$38	Roasted Root Vegetables, Bagna Cream
\$38	Brussel Sprout Casserole, Caraway, Cream, Cheddar, Guanciale, Caramelized Onions
\$42	Blue Cheese-Bacon-Mushroom Bread Pudding, Thyme, Garlic
\$45	Maine Oyster Cornbread Stuffing, Celery, Hot Sauce
\$36	Traditional Bread Stuffing, Savory Herbs
\$22	Pumpkin or Pecan Pie, Bourbon Whipped Cream
\$22	Sweet Potato Pie, Cardamom Chantilly
\$24	Apple Pie, Caramel Whipped Cream