



THANKSGIVING 2019

PLEASE ORDER BY **4:00 PM SATURDAY, NOV. 23RD** FOR PICKUP WEDNESDAY, NOV. 27TH FROM 2-6 PM

Our pre-brined, butter-rubbed and ready-to-roast Premium Turkey offers a convenient way to start your cooking on Thanksgiving Day! The turkey is given to you in a heavy disposable roasting pan in a sealed bag.
 Each order comes with two quarts of our Savory Turkey Gravy \$175 / 22-24 lbs.
Cooked Turkey Breast with one quart of Savory Turkey Gravy \$100 / 8-9 Lbs.
Honey Glazed Ham \$90 / 7-8 Lbs.

Morning & Brunch Items

- Pumpkin Muffins or Cranberry Nut Muffins \$3.25 / each
- Fresh Fruit Salad \$30 / serves 6-8
- Cranberry Scones (Ready-to-Bake) with Devonshire Cream & Raspberry Preserves \$30 / Half Dozen
- Pumpkin Scones (Ready-to-Bake) with Apple Pie Butter & Devonshire Cream \$30 / Half Dozen
- Sausage Rolls (Ready-to-Bake) with Spicy Mustard \$25 / Dozen
- Whole Quiche Lorraine \$38 / Whole Veggie Quiche \$38 / Serves 6-8

Hors D'oeuvres & Appetizers

- Antipasti & Crudite Platter with Homemade Hummus & Lemon Ranch \$50 / Serves 6-8
- Brandied Apple-Pecan Brie en Croute with Fresh Fruit & Crackers \$60 / Serves 8-10
- Sweet and Savory Baked Brie Phyllo Bites (Ready-to-Bake) \$24 / Dozen
- Cranberry & Pistachio Cheese Torte with Dried Herbed Bread \$60 / Serves 8-10
- Date Rumaki \$40 / 3 Dozen
- Spinach & Artichoke Dip OR Swiss Cheese Dip with Dried Herbed Bread \$30 / Serves 4-6
- Arturo's Homemade Potato Chips with Pan Fried Onion Dip \$30 / Serves 4-6

Soups & Salads

- Pumpkin Bisque with Parmesan & Toasted Pepitas \$12 / Quart
- Alicia's Fresh Veggie Soup \$12 / Quart
- Spinach & Arugula with Pepitas, Purple Onion, Dried Fruit, Asiago Cheese & Balsamic Vinaigrette \$40 / Serves 6-8
- Field Greens with Pomegranates, Fuyu Persimmons, Candied Walnuts & Pomegranate Vinaigrette \$40 / Serves 6-8
- Heavenly Cranberry Salad \$35 / Serves 6-8

Sides, Dressings & More

- Cornbread Apple-Sausage Dressing with Toasted Almonds \$20 / Quart
- Herbed Sourdough Dressing (Vegetarian) \$20 / Quart
- Creamy Mashed Potatoes \$20 / Quart
- Savory Turkey Gravy \$16 / Quart
- OMG Mac 'n Cheese \$22 / Quart (also available with lobster, add \$20)
- Maloney's Scalloped Corn \$20 / Quart
- Sweet Potatoes with Pecan Strudel & Marshmallows \$22 / Quart
- Scalloped Potatoes Au Gratin \$22 / Quart
- Orange Glazed Carrots \$20 / Quart
- Maple Glazed Brussels Sprouts with Applewood Bacon & Shallots \$20 / Quart
- Nana's "Old Fashioned" Green Bean Casserole \$20 / Quart
- "Far From Canned" Cran-Raspberry Sauce \$16 / Pint
- Orange-Poppy Seed Rolls (Ready-to-Bake) OR Dill Rolls (Ready-to-Bake) \$16 / Dozen

Additional Items on Reverse

***Many items available in our front coolers beginning Wednesday November 20th!**

Desserts & Confections

Pumpkin Pie with Spiced Whipped Cream \$30 / Serves 6-8

Cherry Pie or Caramel Apple Crumble Pie \$38 / Serves 6-8

Pumpkin, Pecan OR Caramel Apple Bars \$24 / Dozen

Festive Cream Cheese Brownies \$24 / Dozen

Fall-Colored Snickerdoodle Cookies OR Browned Butter Shortbread \$22 / Dozen

3-Layer Thanksgiving Cake: Pumpkin, Carrot & Banana Cake Layers with Cream Cheese Frosting \$60 / Serves 10-12

Hand Painted Pumpkin Cookies \$30 / Dozen

Alicia's Classic Thanksgiving Feast

Brandied Apple-Pecan Brie en Croute w/ Fresh Fruit & Crackers

Antipasti & Crudite Platter with Homemade Hummus & Lemon Ranch

Cream of Pumpkin Soup with Toasted Pepitas & Parmesan

Spinach & Arugula OR Field Greens

Creamy Mashed Potatoes

Brined, Butter-Rubbed Turkey (Ready to Roast)

Savory Turkey Gravy

Cornbread Apple-Sausage Dressing with Toasted Almonds OR Herbed Sourdough Dressing

Sweet Potatoes with Pecan Strudel & Marshmallows

OMG Mac 'n Cheese OR Green Bean Casserole

"Far From Canned" Cran-Raspberry Sauce

Orange-Poppy Seed Rolls (Ready-to-Bake) OR Dill Rolls (Ready-to-Bake)

Pumpkin Pie & Spiced Whipped Cream, Caramel Apple Crumble Pie & Pecan Bars

\$595 / Serves 8-10 / \$475 (No Turkey)

Hosting visiting family the day before Thanksgiving? Our Make-Your-Own Chili Bar, complete with sides, cornbread, salad & dessert is a convenient way to feed a crowd, no matter when they're arriving; one by one, or as a group!

Alicia's Texas Chili, Cheddar Cheese, Sour Cream & Green Onion, Corn Muffins with Whipped Honey Butter, Basic Garden Greens with Ranch, and Chocolate Chip Cookies \$65 / serves 4-6

Wine Pairings & Suggestions

Reds

Elouan Pinot Noir \$20

Oregon, Willamette Valley

Bellacosa Cabernet Sauvignon \$20

California, Healdsburg

White & Rose

Joseph Carr Chardonnay \$20

California, Napa Valley

Argyle Sparkling Brut Rose \$25

Oregon, Willamette Valley

Each Thanksgiving gives us a chance to revisit shared traditions, wonderful memories with friends and family, and the opportunity to gather with loved ones. It is so important to celebrate the great bounty of the season. This year, I am so grateful for the abundance I feel as a Mother and a Grandmother. I am eternally thankful for my family! I want to wish you and your family the finest Fall Season, and I hope that wherever you happen to enjoy this special Holiday, you are filled with the greatest joy and warmth. Happy Thanksgiving from me, my daughters, and the entire Alicia's staff.

Hugs, Pumpkin Pie & Lots of Whipped Cream,

Alicia

PLEASE ORDER BY **4:00 PM SATURDAY, NOV. 23RD** FOR PICKUP WEDNESDAY, NOV. 27TH FROM 2-6 PM

Reminder: Alicia's will be closed Thanksgiving returning Wednesday, December 4th 2019

Heating Instructions - Bring items to room temperature first

Baked Brie Bites (Ready-To-Bake)	Position bites on a sheet pan. Bake in a preheated 350° oven for 8-10 minutes, or until brie has melted.
Brie en Croute (Ready-to-Bake)	Bake in foil @ 350 ° for 20-25 minutes.
Brussels Sprouts, Roasted	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 15-20 minutes @ 350°.
Carrots, Orange Glazed	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 15-20 minutes @ 350°.
Corn, Maloney's Scalloped	Defrost if Frozen. Cover and bake @ 350° in a greased pan (no deeper than 2 1/2") for about 30 minutes. Remove, cover, stir, & bake an additional 20-30 minutes.
Date Rumaki	Remove condiments/toppings. Place in microwave on high for 1–2 minutes. Top with pineapple, green onion, and sesame after Date Rumaki is hot.
Dip: Spinach-Artichoke	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°.
Dip: Swiss Cheese	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Dressing (Any Variety)	Remove plastic lid and cover with foil. Heat covered for 20 minutes @ 350°. Uncover and heat an additional 10-12minutes.
Gravy (Any Variety)	Reheat in microwave or place in a saucepan, over low flame, until heated through.
Green Bean Casserole	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Ham, Glazed	Bake covered at 350° for 35 minutes.
Mac 'n Cheese	Remove plastic lid & cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes or until topping is crisp.
Pie, Caramel Apple Crumble (Frozen, Ready-to-Bake)	Bring pie to room temperature for 1 hour, preheat oven to 325°, bake for 1 hour, let cool & drizzle with caramel.
Pie, Cherry (Frozen, Ready-to-Bake)	Bring pie to room temperature for 1 hour, preheat oven to 325°, sprinkle top with sugar, bake for 1 hour and let cool.
Potatoes Au Gratin, Scalloped	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 20-25 minutes @ 350°. Remove cover for the last 5 minutes.
Potatoes, Mashed	Pop the lid of container & heat in microwave for 5-8 minutes. Stir to fluff & serve. You may want to add additional butter and/or cream to get desired consistency.
Quiche, Whole (Any Variety)	Cover with foil & reheat @ 350° for 15-20 minutes or reheat in microwave for 4-5 minutes on high.
Rolls (Baked)	May be served at room temp or reheated in microwave, only 6 at a time, for 20sec
Rolls (Ready-To-Bake)	Roll dough comes frozen. Keep frozen until 3 1/2 hours before you wish to serve. Remove from freezer and place into greased muffin tins. Allow to rise at room temperature for 3 hours. Bake at 350 degrees for 20 minutes.
Sausage Rolls	Do <u>not</u> defrost. Preheat oven to 350°. Place on rimmed baking tray and put in the center of the oven. Bake for 25 minutes until golden brown.
Scones: Large	Thaw out the scones in refrigerator the day before. Preheat oven to 350°. Place on baking tray and put in the center of the oven. Bake for 25-30 minutes. If they are browning too fast, reduce oven to 325° for the last 10 minutes.
Scones: Petite	Thaw out the scones in refrigerator the day before. Preheat oven to 325°. Place into greased muffin tins and put in the center of the oven. Bake for 20-25 minutes. If they are browning too fast, reduce oven to 300° for the last 10 minutes.
Soup (All Varieties)	Place in a saucepan over low flame until heated through. If the soup seems too thick, you can thin it with cream, milk, broth or water. If provided, serve with garnish.
Sweet Potatoes with Pecan Streudel & Marshmallows	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Bake covered 35-40 minutes @ 350°. Remove cover for the last 5 minutes.
Turkey Breast, Fully Cooked	Bake covered at 350° for 20-30 minutes.
Turkey, Raw	For a <u>raw, ready to cook turkey</u> leave in baking bag & refrigerate overnight. We placed your turkey upside down in the roasting pan. Leave turkey upside down and in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. 20 – 24lb cook for 3 - 3 1/2 hours OR UNTIL MEAT THERMOMETER READS 180 DEGREES deep in the thigh. If you stuff your turkey, add 30 minutes to cook time. Remove from oven, cover with foil and let sit for 30 minutes before slicing. If turkey sticks to bag, gently loosen bag from turkey before opening bag.