



THANKSGIVING 2020

PLEASE ORDER BY **4:00 PM SATURDAY, NOV. 21st** FOR PICKUP WEDNESDAY, NOV. 25TH FROM 2-6 PM

WHAT A YEAR. Needless to say this Thanksgiving will be unlike any we've ever seen. Regardless of how you choose to experience this time-honored holiday, we want to make sure you can experience it safely and with confidence. To ensure availability we encourage you to shop early from our Grab & Go selections as well as order your Thanksgiving classics. From our kitchen to your table we wish you a happy and safe holiday!

Alicia

View our Thanksgiving Grab & Go selections and availability ON PAGE 2

Whole brined, butter-rubbed and ready-to-roast Premium Turkey

...a simple way to start your Thanksgiving Day! Turkey comes in a oven proof cooking bag and disposable roasting pan for ease and convenience. Includes two quarts of our Savory Turkey Gravy \$175 / 20-22 Lbs.

***New for 2020! Brined, butter-rubbed and ready to roast French-Cut Turkey Breast**

Excellent whole-bird flavor, this roast includes a wing, and comes with one quart of Savory Turkey Gravy \$75 / 8Lbs.

Honey Glazed Ham \$90 / 7-8 Lbs.

Morning & Brunch Items

Pumpkin Muffins \$3.50 / each

Whole Cinnamon Coffee Cake \$30 / Serves 8-12

Fresh Fruit Salad \$40 / Serves 6-8

Cranberry Scones (Ready-to-Bake) with Raspberry Preserves & Devonshire Cream \$10 / 2 Pack

Pumpkin Scones (Ready-to-Bake) with Apricot Preserves & Devonshire Cream \$10 / 2 Pack

Sausage Rolls (Ready-to-Bake) with Spicy Mustard \$25 / Dozen

Apple Cider Sausage Links \$24 / Dozen

Whole Veggie Quiche \$30 / Serves 4-6 (now in a disposable tin!)

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 6-8

Date Rumaki \$40 / 3 Dozen

Spinach & Artichoke Dip (Pint) **OR** Swiss Cheese Dip (Pint) \$12 / Serves 4-6

Arturo's Homemade Potato Chips with Pan Fried Onion Dip \$40 / Serves 6-8

Soups & Salads

Pumpkin Bisque with Parmesan & Toasted Pepitas \$12 / Quart

Alicia's Fresh Veggie Soup \$12 / Quart

Field Greens with Pomegranates, Fuyu Persimmons, Candied Walnuts & Balsamic Vinaigrette \$25 / Serves 4-6

Sides, Dressings & More

Cornbread Apple-Sausage Dressing with Toasted Almonds \$22 / Quart

Herbed Sourdough Dressing (Vegetarian) \$22 / Quart

Creamy Mashed Potatoes \$20 / Quart

Savory Turkey Gravy \$16 / Quart

OMG Mac 'n Cheese \$22 / Quart **OR** \$12 / Pint

Maloney's Scalloped Corn \$22 / Quart

Sweet Potatoes with Pecan Strudel & Marshmallows \$22 / Quart

Heavenly Cranberry Salad with Fresh Whipped Cream \$35 / Serves 6-8

Orange Glazed Carrots \$20 / Quart

Maple Glazed Brussels Sprouts with Applewood Bacon & Shallots \$22 / Quart

Nana's "Old Fashioned" Green Bean Casserole \$22 / Quart

"Far From Canned" Cran-Raspberry Sauce \$16 / Pint

Orange-Poppy Seed Rolls (Ready-to-Bake) **OR** Dill Rolls (Ready-to-Bake) \$10 / Half Dozen

Additional Items on Page 2

Desserts & Confections

Pumpkin Pie with Spiced Whipped Cream \$25 / Serves 4-6 (Now in a disposable tin!)

Cherry Pie or Caramel Apple Crumble Pie \$25 / Serves 4-6 (Now in a disposable tin!)

Pumpkin, Pecan, Apple Pie Bars OR Browned Butter Shortbread \$13 / Half Dozen

Festive Fall-Colored Snickerdoodle Cookies \$12 / Half Dozen

Triple Layer Thanksgiving Cake: Pumpkin, Carrot & Banana Cake with Cream Cheese Frosting \$35 / Serves 4-6

Our Classic Thanksgiving Dinner

All-Inclusive for 6 (or 4 with some delicious leftovers).

Want More? Supplement with items from our a la carte menu!

Brined, Butter-Rubbed **Turkey Breast** (Ready to Roast)

Cornbread Apple-Sausage Dressing with Toasted Almonds

Creamy Mashed Potatoes

Savory Turkey Gravy

Sweet Potatoes with Pecan Strudel & Marshmallows

Nana's "Old Fashioned" Green Bean Casserole

"Far From Canned" Cran-Raspberry Sauce

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

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

Serves 4-6 / \$235

GRAB & GO HOLIDAY CLASSICS: SHOP EARLY!

Our selections are perfect to buy early and serve on Thanksgiving Day - or at your leisure.

Frozen Baked Goods	
Scones w/Cream & Jam	2/\$10
Petite Scones w/Cream & Jam	6/\$18
Sausage Rolls with Spicy Mustard / Dozen	\$25/dz
Veggie Quiche (now in a disposable tin)	\$30
Ready-to-Bake Rolls	4/\$6
Cherry Pie OR Apple Pie	\$25
Bar Cookies (half dozen)	\$14

Frozen Sides & More (Quart)	
Cornbread Apple-Sausage Stuffing	\$22
Creamy Mashed Potatoes	\$20
Savory Turkey Gravy	\$16
Spinach & Artichoke Dip (Pint)	\$12
OMG Mac 'n Cheese	\$22
Fresh Veggie Soup	\$12
Potato Cheese Soup	\$12

Individual Traditional Thanksgiving Dinner ~ \$45 each (Limited Quantities Available)

Fresh Fruit & Imported Cheeses, Pumpkin Bisque, Field Greens with Pomegranates & Balsamic Vinaigrette, Roast Turkey, Mashed Potatoes with Gravy, "Far from Canned" Cran-Raspberry Sauce, Cornbread Stuffing, Sweet Potatoes, Scalloped Corn, Green Bean Casserole, Slice of Pumpkin Pie, Pecan Bar & Apple Bar - Call (714) 990-4700 to Reserve

Wine Pairings & Suggestions

Reds

Elouan ~ Pinot Noir \$20

Oregon, Willamette Valley

Cherry Pie ~ Pinot Noir \$20

California, Monterey

White & Rose

Quintessa ~ Sauvignon Blanc \$30

California, Napa Valley

McBride Sisters ~ Brut Rose \$25

Oregon, Willamette Valley

PLEASE ORDER BY **4:00 PM SATURDAY, NOV. 21st** FOR PICKUP WEDNESDAY, NOV. 25TH FROM 2-6 PM

Reminder: Alicia's will be closed Thanksgiving returning Wednesday, December 2nd 2020

Heating Instructions - Bring items to room temperature first

Pies: Your pie is fully cooked. Keep refrigerated.
Bring to room temperature for 1 hour before serving, if desired.

Brie en Croute (Ready-to-Bake)	Bake in foil on cookie sheet @ 350 ° for 20-25 minutes.
Brussels Sprouts, Glazed	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 10-15 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. Stir, & bake an additional 20-30 minutes uncovered.
Date Rumaki	Remove plastic lid and cover with foil or transfer to oven safe dish and cover. Heat covered 15-20 minutes @ 350°. Garnish with condiments/toppings.
Dip: Spinach-Artichoke	Remove plastic lid and cover with foil. Heat covered 15-20 minutes @ 350°. Remove cover for the last 5 minutes or until topping is crisp.
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. 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. Heat covered 20-25 minutes @ 350°. Remove foil cover for the last 5 minutes or until topping is crisp.
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.
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° for 20 minutes.
Sausage Links, Apple Cider	Place in a microwave-safe dish, cover with plastic wrap, and heat 3-4 minutes until warm.
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. Bake covered 35-40 minutes @ 350°. Remove foil cover for the last 5 minutes or until the marshmallows are golden brown.
Turkey, Raw French Cut Breast	For a <u>raw, ready to cook turkey breast</u> , leave in baking bag & refrigerate overnight. We placed your turkey breast in a roasting pan. Leave in the bag to cook. Bring Turkey to room temperature. Preheat your oven to 350°. Cook for 1 3/4 to 2 hours, OR UNTIL MEAT THERMOMETER READS 165 DEGREES in the deepest part of the breast.
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 – 22lb 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.