

234 S PACIFIC COAST HIGHWAY, SUITE 101 REDONDO BEACH, CA 90277 <u>WWW.MEGHALL.COM</u> 310.376.8600

THANKSGIVING MENU

(AVAILABLE THROUGH 12/25)

ALL ORDERS WILL BE PICKED UP AT OUR MADE BY MEG KITCHEN & COUNTER REDONDO BEACH LOCATION!

TURKEY TALK

OUR TURKEYS ARE BRINED FOR 2 DAYS AND WILL BE HOT AND READY TO EAT WHEN YOU PICK UP. WE WILL ONLY BE SELLING 16 HOT TURKEYS ON THANKSGIVING DAY AND ARE TAKING RESERVATIONS NOW! PICK UP TIMES 1:00PM & 3:00PM.

WE WILL BE SELLING 40 BRINED AND READY FOR THE OVEN TURKEYS MUST BE PRE-ORDERED AND CAN BE PICKED UP ON 11/25 & 11/26.

MAIN DISH (SERVES 10)

GOLDEN BROWN HERB BUTTER TURKEY \$175, SLICED \$195

2 DAY BRINED RAW TURKEY \$150

BAKED HAM WITH CHIPOTLE HONEY AND APRICOT GLAZE \$175

FULL BIRD DINNER

GOLDEN BROWN HERB BUTTER TURKEY (15–17 LBS)
SERVED W. YOUR CHOICE OF STUFFING & CRANBERRY
SAUCE \$210

GOLDEN BROWN HERB BUTTER TURKEY (15–17 LBS) SLICED AND SERVED W. STUFFING & CRANBERRY SAUCE \$235

CRANBERRY SAUCE (SERVES 10)

CITRUS ZEST & SPICE CRANBERRY SAUCE \$35

CHIPOTLE SMOKEY CRANBERRY SAUCE \$35

CRANBERRY APPLE CHUTNEY \$35

STUFFING (SERVES 10)

***CAN BE MADE GLUTEN FREE FOR \$10 EXTRA

ROSEMARY FOCACCIA STUFFING WITH PANCETTA \$65

HALL FAMILY STUFFING - CELERY, ONIONS, BACON & HALL FAMILY TRADITION \$55

SWEET ITALIAN SAUSAGE, SHAVED FENNEL & LEEK STUFFING \$65

FALL ROASTED VEGETABLE STUFFING - ACORN SQUASH, WALNUTS, PISTACHIO, ROSEMARY, CARAMELIZED ONIONS \$50

FOR THE TABLE

GOLDEN BRIOCHE ROLLS WITH SEA SALT HONEY BUTTER \$10.5 PER DOZEN

CRUSTY SOURDOUGH ROLLS WITH A TRIO OF SPREADS: SEA SALT HONEY BUTTER, BLUE CHEESE SHALLOT BUTTER & GARLIC PARMESAN OLIVE OIL \$13.50 PER DOZEN

BRAZILIAN PAO DI QUIEJO WITH SALTED HONEY BUTTER - GLUTEN FREE DINNER ROLLS \$12 PER DOZEN

SIDES (SERVES 10)

BULGAR WITH ROASTED CAULIFLOWER, MINT AND SCALLIONS \$45

FARRO WITH FETA, LEMON AND PINE NUTS \$55



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COUSCOUS WITH SPICED CHICKPEAS AND POMEGRANATE \$55

GOLDEN GARLIC, WHITE CHEDDAR MASHED POTATOES \$45

BACON AND CHEESE SMASHED POTATOES \$50

MASHED SWEET POTATOES WITH CANDIED PECANS \$50

BRUSSEL SPROUTS, BUTTERNUT SQUASH AND POMEGRANATE SEEDS \$50

ROASTED WINTER VEGETABLES WITH GOAT CHEESE AND TOASTED HAZELNUTS \$65

ROASTED HEIRLOOM CARROTS W. GINGER ORANGE GLAZE \$55

GREEN BEAN CITRUS SALAD WITH TOASTED SILVERED ALMONDS \$55

STARTERS (SERVES 10)

PUMPKIN HARD CIDER BACON CHEESE DIP, SERVED WITH TOASTED ROSEMARY BREAD \$55

HOLIDAY CHEESE DISPLAY 3 HAND SELECTED CHEESES, CHARCUTERIE BOARD, ORGANIC GRAPES, WHOLE GRAIN CRACKERS, HOUSE ROASTED NUTS *GLUTEN FREE CRACKERS AVAILABLE ON REQUEST* \$75

HOLIDAY CHEESE DISPLAY 6 HAND SELECTED CHEESES, CHARCUTERIE BOARD, ORGANIC GRAPES, WHOLE GRAIN CRACKERS, HOUSE ROASTED NUTS *GLUTEN FREE CRACKERS AVAILABLE ON REQUEST* \$90

TAPAS BAR SPANISH CHEESES, CHICKPEA & OLIVE SALAD, CHORIZO & ROASTED RED BELL PEPPER KEBABS, BLACK OLIVE BREAD, CAYENNE GRILLED SHRIMP & ARTICHOKE KEBABS \$80

"RABBIT" BUFFET COLORFUL HEIRLOOM VEGETABLES IN CRUNCHY SNACKING SIZE WITH 3 HOLIDAY THEMED DIPS & FLAT BREAD CRACKERS \$55

PORK AND PICKLED ONION PASTIES \$24.00/DOZEN

STILTON PINWHEELS WITH WALNUTS AND HONEY \$21.00/DOZEN

SALADS (SERVES 10)

DRIED CRANBERRY, SHAVED MANCHEGO, CANDIED WALNUT SPINACH SALAD W. AGED BALSAMIC DRESSING \$60

HERBED GOAT CHEESE, CANDIED LEMON PEEL, PINE NUT ARUGULA SALAD. CHAMPAGNE VINAIGRETTE \$60

OUINOA SALAD WITH BEETS \$60

DESSERTS (SERVES 10)

PUMPKIN PIE W. VANILLA GINGER CRUMBLE \$19.5

CRANBERRY, WALNUT & WHITE CHOCOLATE TART \$21.5

HEIRLOOM APPLE PIE LACED W. CARAMEL SAUCE \$18

INDIVIDUAL DESSERTS

(25 PIECE MINIMUM PER ITEM)

EGG NOG PANNA COTTA SHOOTERS \$3.25 EACH

MAPLE WALNUT CREAM TARTLETS \$3.25 EACH

BUTTER PECAN TOFFEE TARTLETS \$3.25 EACH

TRIPLE CHOCOLATE COOKIE W. CRUSHED CANDY CANE \$25/DOZEN

CASHEW CARAMEL CRACKER BARS \$25/DOZEN

DOUBLE CHOCOLATE BROWNIES WITH SALTED BUTTERSCOTCH AND CHERRIES \$25/DOZEN

APPLE AND BLACKBERRY HAZELNUT CRUMBLE SQUARES \$25/DOZEN

TO PLACE YOUR ORDER PLEASE EMAIL OR CALL:

NICOLE HENDERSHOT DIRECTOR OF CATERING & EVENTS

NICOLE@MEGHALL.COM C. 949.632.4824 O. 310.376.8600 F. 310.356,3153