

FORAGERS THANKSGIVING MENU

LOCAL TURKEYS

Please Note That Requested Turkey Sizes May Vary, See Back for Details

Our pastured turkeys come to us from Goffle Road Poultry Farm in Wyckoff, New Jersey. Heavier on white meat than dark, these are your classic Thanksgiving turkeys. They are fed a vegetarian diet, and are free of the antibiotics and hormones that you'll find in other commercial birds.

Our heritage birds are native New Yorkers, raised on the beautiful Northwind Farm in Tivoli. Heritage strains, including the Standard Bronze which we are offering, are known for their complex flavor and gorgeous plumage. They aren't raised commercially and take much longer to reach market weight, resulting in a higher price point - but once you try them, you'll understand the hype!

UNCOOKED

PASTURED

Goffle Road Poultry Farm, Wyckoff, New Jersey
\$3.99 / LB

HERITAGE

Northwind Farm, Tivoli, New York
Birds start at 14 LBS \$7.99 / LB

WHITE MOUSTACHE WHEY BRINE

*The Best Whey to Brine! *Pre-order required by November 17th \$30.00/5-Gallon Bucket*

COOKED

HERB-ROASTED TURKEY **W F**

Thyme, Rosemary, Extra Virgin Olive Oil, Black Pepper

Small whole bird: Serves 8-10 \$125

Large whole bird: Serves 14-18 \$195

Enjoy your whole cooked turkey fully carved!
\$25.00 supplemental carving fee

TURKEY BY THE POUND

Sliced Boneless Herb-Roasted Turkey
(both white and dark meat)

\$16.95 per lb.

STARTERS

CHEESE PLATTER **N**

Small \$65.00 • Medium \$120.00 • Large \$185.00

Manchego, Camembert, Blue, Grapes, Nuts, Crackers

S - serves 4-6 • M - serves 8-12 • L - serves 15-20

HAZELNUT HONEY BRIE

One Size \$45

With fresh sliced baguette and crackers

CRUDITÉ **W F V**

Small \$40.00 • Large \$75.00

Assorted Raw Vegetables with Caramelized Leeks & White Bean Dip

S - serves 4-6 • L - serves 8-12

SOUP

LOCAL SPICED PUMPKIN SOUP **V W F**

Roasted Pumpkin Puree, Maple Chili Pumpkin Seeds, Ginger Coconut Yogurt

Small 16OZ (serves 1-2) \$7.00

Large 32OZ (serves 3-4) \$14.00

SAUCES & GRAVY

Small 16OZ (serves 2-4) \$12.00

Large 32OZ (serves 6-8) \$24.00

TRADITIONAL TURKEY GRAVY **W F**

Housemade Turkey Stock, Fresh Sage, Black Pepper

VEGETARIAN GRAVY **V W F**

Crimini and Shiitake Mushrooms, Herbs, Roasted Garlic, Sherry

MAPLE CRANBERRY RELISH **W F N**

Fresh Cape Cod Cranberries, Maple Syrup, Orange Zest, Catskill Honey Rye, Pecans

PLACE ORDERS BY EMAIL

CATERING@FORAGERSMARKET.COM



SIDE DISHES

Small (serves 1-4) \$18.00
Large (serves 6-8) \$36.00

SAUSAGE & SAGE STUFFING

Housemade Sausage, New York State Apples, Onion, Celery, Bien Cuit Bread

SAVORY HERB & APPLE STUFFING **V**

New York State Apples, Onion, Celery, Bien Cuit Bread, Sage, Thyme, Rosemary

SMASHED POTATOES **W F**

Yukon Gold Potatoes, Roasted Garlic, Local Cream & Butter, Butter Roasted Garlic

SAVORY SWEET POTATO CASSEROLE **W F**

Mashed Bourbon Sweet Potatoes, Oat-Sunflower Seed Struessel

ROASTED BRUSSELS SPROUTS **V W F**

Fresh Thyme, Extra Virgin Olive Oil

ROASTED BUTTERNUT SQUASH **V W F**

Dried Cherries, Red Onion, Ancho Pepper, Extra Virgin Olive Oil

KALE & PEAR SALAD **V W F N**

Kale Medley, Shaved Fennel, Apples, Cider Vinaigrette, Maple Spiced Walnuts



PIES

Baked in Brooklyn by 4 & 20 Blackbirds
\$40.00 / Each

SALTED CARAMEL APPLE

BITTERSWEET CHOCOLATE PECAN

BROWN BUTTER PUMPKIN

SALTY HONEY



WINE PAIRING

WHITE

Friedrich Becker Pinot Gris, Pfalz, 2015 \$22

RED

Domaine Bulliat Morgon "Nature" 2016 \$25

CIDER

East Hollow "Hollow Bottom" Bourbon Barrel Aged Cider \$22

Custom wine and or beer pairings are also available, but we kindly ask customers to discuss with us by Friday, November 17

TO ORDER

Order by Friday, November 17th

Cancellation deadline for a full refund is Monday, November 20th

All orders must be prepaid

Reheat instructions will be included with each order

Turkey size requests are honored in the order they are received. While we will do our best to accommodate size requests, actual turkey weights may vary up to five pounds in either direction from requested size. Customers will be charged by actual turkey weight, not requested turkey weight

TO PICK-UP

Kindly arrange for pick-up time when you place your order

All orders must be picked up by 12:00 on Thanksgiving Day

Please inquire about delivery! Delivery requests are honored on a first-come, first-serve basis and orders outside of our delivery zone are subject to delivery fee.

Any orders not picked up cannot be transferred or refunded

PLEASE NOTE: OUR KITCHEN PROCESSES WHEAT, DAIRY, EGGS, AND NUTS
V=VEGAN **N**=CONTAINS NUTS **W F**=WHEAT FREE

THANKSGIVING DINNERS

Serves up to 2 Guests • \$100.00

Serves up to 4 Guests • \$200.00

Serves up to 8 Guests • \$400.00

Custom Wine Pairings Upon Request • 5% Off All Bottles

Dinner bundles for two and four guests will include individual slices of pie. Meals for 2 and 4 include sliced boneless white and dark meat turkey.

THE TRADITIONAL

GOFFLE ROAD FARM HERB-ROASTED TURKEY

TRADITIONAL TURKEY GRAVY

MAPLE CRANBERRY RELISH

SMASHED POTATOES

SAUSAGE & SAGE STUFFING

ROASTED BRUSSELS SPROUTS

ROASTED BUTTERNUT SQUASH

CHOICE OF PIE

THE VEGETARIAN

LOCAL SPICED PUMPKIN SOUP

KALE & ROASTED SQUASH SALAD

ROASTED SLICED CELERY ROOT

APPLE SAGE STUFFING

MAPLE CRANBERRY RELISH

VEGETARIAN GRAVY

ROASTED BRUSSELS SPROUTS

SAVORY SWEET POTATO CASSEROLE

CHOICE OF PIE

SOURCES



LOCAL PASTURED TURKEY

heavier on white meat than dark, these are your classic Thanksgiving turkeys.

Goffle Road Poultry Farm

Wyckoff, New Jersey

FREE OF: Antibiotics & Added Hormones



LOCAL HERITAGE TURKEY

these have a more complex flavor - if you're a dark meat fan, this is your bird.

Northwind Farm Heritage Turkey

Tivoli, New York

FREE OF: Antibiotics & Added Hormones



CAPE COD CRANBERRIES

Cape Cod Select, MA



SEASONAL VEGETABLES

Foragers Farm, Canaan, NY

Greenmarket NYC, NY/NJ/VT

Lancaster Farm Fresh CO-OP, PA



PASTURED DAIRY & EGGS

Hudson Valley Fresh, NY

Highlawn Farm, NY

Alderfer Farm, PA



REGIONAL MAPLE SYRUP

Ioka Valley Farm, MA

THANK YOU!

We would like to give thanks this time of year to our dedicated farmers, talented employees, and wonderful customers.

Enjoy this special meal!

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ILLUSTRATIONS MAGGIE PRENDERGAST

PLACE ORDERS BY EMAIL
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