

Elevated Kitchen Experience

Thanksgiving 2026 🍂 Drop-off Menu

Traditional Thanksgiving, thoughtfully elevated. Our chef-crafted feasts are fully prepared and packaged with reheating instructions, ready for your holiday table.

Every Feast Includes



One holiday turkey centerpiece | Autumn harvest salad | Three seasonal sides of your choice | Parker House rolls with whipped butter with herbed sea salt | One signature dessert | House-made cranberry sauce and turkey gravy

Holiday Centerpiece



Four-Day Dry-Brined, Spatchcocked Herb-Roasted Turkey — Rosemary, sage, thyme, citrus zest, and golden herb-infused brown butter.

Dried Cherry & Toasted Pecan Turkey Roulade — Sage, caramelized shallots, and apple cider turkey jus. Premium upgrade: +\$15 per person.

Herb-Roasted Beef Tenderloin — Rosemary, roasted garlic, and red wine–shallot jus. Premium upgrade: +\$40 per person.

Dill Butter Roasted Salmon — Local dill, fresh black pepper, creamed butter. Premium upgrade: +\$22 per person.

Premium protein upgrades are priced per guest and subject to final ingredient availability.

Autumn Harvest Salad



Seasonal greens, roasted Utah pears, candied pecans, Manchego, and apple cider–shallot vinaigrette.



Choose Three Seasonal Sides



Whipped Yukon Gold Potatoes — Cultured butter, crème fraîche, and chives.

Ciabatta & Leek Stuffing — Toasted artisan ciabatta, caramelized leeks, celery, sage, and thyme. Choose vegetarian or savory sausage.
Also Offering GF/DF

Wild Mushroom Green Bean Casserole — Wild mushroom cream, Parmesan, and crispy shallots.

Candied Sweet Potatoes — Brown butter, maple, toasted marshmallow, and pecan streusel.

Roasted Brussels Sprouts — Pancetta, dried cherries, toasted hazelnuts, and fresh pomegranate tendrils.

Three-Cheese Baked Macaroni — Aged cheddar, Gruyère, Parmesan, and golden breadcrumbs.

Maple-Glazed Heirloom Carrots — Brown butter, thyme, Chinese 5 spice, and flaky sea salt.

Choose One Signature Dessert



Bourbon Caramel Apple Pie

Almond & Pear Cake GF/DF

Fig & Goat Cheese Cheesecake

Espresso Chocolate Pie with Oreo Cookie Crust

Fall Berry Crumble with Cardamom Custard GF/DF
Custard dairy free upon request

Thanksgiving Feast Packages



Package / Guests	Price
Intimate Feast serves 4–6	\$600
Family Gathering serves 8–10	\$950
Harvest Celebration serves 12–16	\$1450
Grand Thanksgiving serves 18–20	\$1850

Optional Add-Ons



Artisan Charcuterie & Cheese Boards — Curated meats, cheeses, seasonal fruit, accompaniments, preserves, and crackers. From \$175. Feeds 6-8

Seasonal Crudité & Dip Trio — Fresh seasonal vegetables with 3 signature dips. \$50

Signature Deviled Eggs — Dijon, chives, smoked paprika. From \$46/dozen.

Roasted Holiday Nuts — candied or rosemary-herb roasted mixed nuts. From \$24/pint.

Additional seasonal sides, desserts, cranberry sauce, and gravy. Available on request.

Private Chef Thanksgiving Experience



Celebrate Thanksgiving in the comfort of your home with an in-person, chef-curated holiday dining experience.

Private chef service for Thanksgiving 2026 is \$275 per person, plus applicable state sales tax, our 21% coordination fee, and groceries billed at cost.

Minimum of 10 people. Availability is limited; inquire for details and a personalized proposal.



Ordering and Delivery



Orders close Thursday, November 19, 2026, or earlier if capacity sells out. PAYMENT IN FULL is required at booking; no deposits or partial payments.

Delivery is quoted separately by location. Applicable Utah sales tax (estimated at 8.45%; final rate confirmed by delivery location) is additional.

Holiday fulfillment windows will be confirmed with your order. All orders are subject to availability and final confirmation.



Please advise us of allergies when ordering.

Order for your Elevated Thanksgiving



Happy
Thanksgiving