

# THANKSGIVING MENU



## THANKSGIVING DINNER TO GO

Orders must be received no later than  
Monday, November 21<sup>st</sup>, 2016

### PICKUP TIMES:

Thanksgiving Eve, Wednesday, November 23<sup>rd</sup>, between 4:00 and 6:00 pm. and  
Thanksgiving Day, November 24<sup>th</sup>, between 8:30 and 10:45 am

*\*\*Due to the high volume of food orders,  
there can be NO substitutions on ANY item\*\**

### DEPOSITS & PAYMENTS

A credit card number is required for confirmation of contract. We accept cash, checks, VISA, MasterCard and American Express. For credit card payments, a 3% surcharge applies for totals over \$200.00. All payments for services rendered must be paid the day of event by credit card, unless prior arrangements have been made with Chef Chris Mumford.

### CANCELLATIONS OR CHANGES

Any cancellations or changes must be made by Monday, November 21<sup>st</sup>, 2016. Cancellations or changes requested after Monday, November 21<sup>st</sup>, will be subject to approval by Chef Chris Mumford.

### HORS D'OEUVRES

(20-piece minimum, unless otherwise noted)

#### CLASSIC BUFFALO WINGS

Served with our own blue cheese dressing and celery  
\$43.00/5 lbs.

#### MOZZARELLA CARROZA

Italian bread folded with mozzarella, proscuitto and basil, served with marinara  
\$4.00 each (6 piece minimum)

Please let us know of any food allergies. Mumford's cannot be held responsible if we are not made aware of dietary restrictions.

33 APPLE STREET • TINTON FALLS, NJ 07724 • PHONE: 732-747-7646 • FAX: 732-747-9195 • MUMFORDS.COM

# THANKSGIVING MENU

## VEGETABLE THAI EGG ROLL

A mixture of vegetables cooked with ginger, garlic, and Oriental seasonings, in an egg roll wrapper and served golden brown with Thai BBQ dipping sauce  
\$1.60 each

## SPICY TUNA MAKI ROLLS

With soy-scallion dipping sauce  
\$50.00/platter of (30 pieces)

## OLD BAY, LEMON ZEST & BACON WRAPPED SHRIMP

\$3.25 each

## BUTTERNUT SQUASH RISOTTO CHEDDAR BALLS

\$1.55 each

## ROSEMARY & ALMOND STUFFED BRIE WHEEL

Served with toasted pita chips, assorted berries and flatbread  
9" – \$49.00

## VEGETABLE & WHITE BEAN MINI QUESADILLAS

\$1.60 each

## ITALIAN BREAD CRUMB CRUSTED ARTICHOKE HEARTS

With lemon-chili aioli  
\$2.25 each

## BLACK & WHITE SESAME SEED SHRIMP TEMPURA

Served with lemon-chili aioli  
\$2.90 each

## SOUTHWESTERN CRAB CAKES

Made with corn and cheddar cheese, served with Creole mustard sauce  
\$3.00 each

## SOUPS

### BUTTERNUT SQUASH

Made with a hint of cream cheese and rosemary  
Pint: \$5.75 / Quart: \$11.50

### CHICKEN, ESCAROLE & PASTINA

Pint: \$5.75 / Quart: \$11.50

# THANKSGIVING MENU

## SALADS

Small serves 8–10 people / Large serves 10–20 people

### **SPINACH & ORANGE SALAD**

With Parmesan pecan crisps, green fennel olives and a lemon-dill dressing  
Small: \$40.00 / Large: \$80.00

### **BABY LETTUCE SALAD**

Tossed with baby green beans, carrots, shaved fennel, roasted corn, cucumbers, coconut croutons and a lemon-dill dressing  
Small: \$40.00 / Large: \$80.00

### **KALE SALAD**

With toasted almonds, dried currants, Romano cheese, lemon-olive oil vinaigrette  
Small: \$40.00 / Large: \$80.00

## ENTRÉES

Please specify weight; all meats are weighed before cooking.

Weights are as follows: 12–14 lbs., 14–16 lbs., 18–20 lbs., 20–22 lbs., 22–24 lbs

(Mumford's typically estimates one pound of turkey per person when determining the size of a turkey for orders)

### **WHOLE ROASTED TURKEY**

Served with one quart of natural gravy  
\$7.10/lb.

### **WHOLE ROASTED TURKEY BREAST**

Basted with butter, thyme and sage, pre-sliced and accompanied by turkey gravy  
\$13.50/lb. (5 lb., 7 1/2 lb., and 10lb. increments only)

### **GARLIC & ROSEMARY ROASTED PORK LOIN**

With natural pork and cranberry jus  
\$12.95lb. (raw weight) (sold in 5 lb. and 10 lb. increments)

### **INDIVIDUAL TURKEY DINNER**

(4-person max; does not include dessert)  
White and dark turkey meat, mashed potatoes, rainbow of vegetable,  
Traditional stuffing, gravy  
\$23.00 / person

## ACCOMPANIMENTS

### **TRADITIONAL STUFFING**

\$38.00/half pan

# THANKSGIVING MENU

## APPLE, SAGE & CARAMELIZED ONION STUFFING

\$42.00/half pan

## SAUSAGE CROUTON STUFFING

\$45.00/half pan

## NATURAL TURKEY GRAVY

\$12.95/qt.

## RAINBOW OF VEGETABLES

A fresh fall medley of vegetables in an autumn herbed butter

\$42.00/half pan (4 lbs.)

## GREEN BEAN CASSEROLE

Tossed with chicken gravy and topped with tobacco onions

\$44.00/half pan

## HERBED SPAGHETTI SQUASH

Cooked slowly with butter, herbs & dried fruit

\$44.00/half pan

## ONION & CHEESE TART

10" – \$40.00

## MASHED SWEET POTATOES

\$13.50/qt.

## CANDIED SWEET POTATOES

With orange and star anise

\$42.00/ ½ pan

## ROASTED GARLIC MASHED POTATOES

\$13.50/qt.

## HORSERADISH-FLAVORED MASHED POTATOES

\$13.50/qt.

## PLAIN MASHED POTATOES

\$13.50/qt.

## ROASTED CARROTS

With ginger, rosemary, Vermont maple syrup and olive oil

\$43.00/half pan

## MANGO-CRANBERRY CHUTNEY

\$14.95

# THANKSGIVING MENU

## DESSERTS

### HOME-BAKED BREADS

Pumpkin • Cranberry • Zucchini • Cornbread • Banana  
\$9.75/loaf

### PECAN PIE

9" - \$15.95

### PUMPKIN PIE

9" - \$15.95

### APPLE PIE

9" \$15.95

### HAZELNUT MILK CHOCOLATE TART

\$5.25 each

### WHITE CHOCOLATE CRÈME BRÛLÉE

\$4.95 each

### CHOCOLATE CHEESECAKE

\$5.95 each

### COCONUT CAKE

\$5.25 each

### LEMON GINGER ROLL

\$5.25 each

# THANKSGIVING MENU

## PACKAGE MENU

SMALL Serves 6–8 people: \$350.00 / LARGE Serves 12–14 people: \$580.00

### SOUP

CHICKEN, ESCAROLE & PASTINA

### SALAD

BABY LETTUCE SALAD

Tossed with baby green beans, carrots, shaved fennel, roasted corn, cucumbers,  
Coconut croutons and a lemon-dill dressing

### ENTRÉE

ROASTED TURKEY

With natural gravy

12–14 lbs. (serves 6–10 people) / 18–20 lbs. (serves 10–15 people)

### ACCOMPANIMENTS

SAUSAGE CROUTON STUFFING

(Outside of bird)

MASHED POTATOES • WHIPPED SWEET POTATOES

RAINBOW OF VEGETABLES • MANGO & CRANBERRY CHUTNEY

### DESSERT

Choice of Pie (apple, pumpkin or pecan)

Small: 1 pie serves 6–8 people / Large: 2 pies serves 12–14 people