

Thanksgiving

TAKEOUT & CATERING

Available November 27th | 11:00 AM - 5:30 PM

Half Trays come with all listed sides

Please Call (203) 491-2215 or email barnwoodgrill2014@gmail.com to place orders

STARTERS

Butternut Squash Ravioli

Crispy Bacon - Walnuts - Arugula - Sage
Brown Butter - Mike's Hot Honey

Individual \$18 | Half Tray \$60

Homemade Pierogies

Potato & Cheddar - Cherry Tomatoes - Fresh Basil
Pumpkin Vodka Sauce

Individual \$17 | Half Tray \$60

Crab Cake

Crabmeat - Capers - Shallots - Scallions - Panko
Arugula - Remoulade Aioli (GF)

Individual \$19

Roasted Pumpkin Soup

(GF)

Individual \$12

Thanksgiving Salad

Pomegranate - Apples - Pear - Cranberries - Bacon
Goat Cheese - Pecans - Balsamic Glaze
Honey Apple Cider Vinaigrette (GF)

Individual \$16 | Half Tray \$36

Grilled Octopus

Cauliflower Puree - Light Spicy Garlic Lime Sauce (GF)

Individual \$20

Caesar Salad

Romaine - Shaved Parmesan - Croutons
Homemade Caesar Dressing

Individual \$14 | Half Tray \$30

ENTREES

Traditional Turkey

Mashed Potatoes - Roasted Vegetables
Cranberry Sauce - House Stuffing - Gravy

Individual \$35

Whole Turkey \$250 (Feeds 6-8)

Rack of Lamb

Marinated with Olive Oil, Garlic & Herbs
Mashed Potatoes - Roasted Vegetables
Rosemary - Au Jus (GF)

Individual \$44 | Half Tray \$130

Lemon Chicken

Breast of Chicken - Parmesan Crusted
Lemon White Wine Sauce (GF)

Individual \$30 | Half Tray \$90

Prime Rib

Mashed Potatoes - Roasted Vegetables
Natural Au Jus (GF)

Individual \$44 | Half Tray \$120

Salmon

Pan-seared - Black Rice - Asparagus
Blood Orange Butter Sauce (GF)

Individual \$30 | Half Tray \$100

Red Snapper

Pan-seared - Homemade Gnocchi - Corn
Asparagus - Spinach - Lemon Garlic Caper Sauce

Individual \$44 | Half Tray \$120

Rigatoni

Sweet & Hot Sausage - Sweet Peas
Mascarpone Cheese - Tomato Sauce

Individual \$28 | Half Tray \$70

DESSERTS

Apple Pie
Pumpkin Pie

Individual \$12 | Whole \$50

Individual \$12 | Whole \$50