

HOME COOKING BY

Personal
Chef Piper

SERVICES

THANKSGIVING MENU

First Course

Butternut Squash Soup garnished w/ crème fraiche & fried sage leaf, Vegan Crabless Cakes with Hearts of Palm & Corn served w/ horseradish dill sauce

Second Course

Sliced Moist Turkey w/ Chestnut Stuffing served w/ Classic Turkey Gravy created with home-made stock & a side of fresh Cranberry Relish, Creamy Vegan Caesar Salad made with baby kale w/ roasted chickpea croûtons

Side Dishes

Celery Root & Mashed Potatoes, Sweet Potato Purée, Red Peppers Stuffed w/ Quinoa, corn kernels, black beans & Shiitake Mushrooms drizzled w/ Macadamia Oil, Roasted Brussels Sprouts in reduced Balsamic Vinegar Syrup

Third Course

Chef Piper's Home-Made Apple Pie à la mode, Vegan Chocolate Avocado Mousse

(Available Plated or Buffet.)

Both for your Vegan Guests & Traditional Choices.

Chef Piper

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