



Thanksgiving Menu

Entrées

Baked Casserole with roasted cauliflower, chard, and red bell peppers. ♥8 per serving

Lasagna with zucchini zoodles, spinach, and cashew "cheez". ♥10 per serving

Lentil Veggie Nut Loaf ♥8 per slice

Roasted Roots: Beets, carrots and yams with herbs de Provence. ♥8 per 16 oz

Side Dishes

Cauliflower Walnut Stuffing ♥8 per 16 oz

Shiitake Mushroom Gravy ♥8 per 16 oz

Soups

Roasted Butternut Squash Soup with coconut "melk" and ginger. ♥11 per qt

Salads

"Kreemy" Kale Salad with roasted butternut squash, red cabbage and a creamed cashew dressing. ♥8 per 16 oz

Green Beans Almondine ♥10 per 14 oz

Appetizers

Pumpkin Hummus ♥6 per 8 oz

Kreemy Spinach Dip- Sesame-cashew tahini with basil. ♥6 per 8 oz

Desserts

Baked Chocolate Chip Zucchini Mini Cookies ♥1 each

Baked Carrot cake with cashew lemon frosting. ♥6.50 per serving

Raw Chocolate Banana "Kreem" Pie ♥8 per slice • ♥58 for whole pie

Raw Pumpkin Pie with cashews and walnuts ♥8 per slice • ♥58 for whole pie

Beverages

Chai Tea with coconut "melk". ♥10 per qt



Orders must be placed by Monday the 19th at 5PM
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