

Does the thought of cooking for a dozen or more guests scare the stuffing out of you?

Well, we're here to save the day!

A Complete Thanksgiving Feast
Prepared just for you by The Copper Stallion

Roasted Turkey (8 pounds - \$45 – serves 10-14)

Our all white-meat turkey breasts are juicy and moist. It's the quintessential Thanksgiving delicacy. We can slice your turkey for an additional charge of \$5 if you'd like. Please no half-turkeys.

Garlic and Rosemary Pork Loin (\$35 – serves 12-14, half-loin \$20)

Stuffed with Breezeland's apples and a touch of Bleu cheese.

Savoury Sides

Cornbread and sausage stuffing (\$32 per half-pan – serves 8-12)

Sweet red peppers, Ida Red apples from Breezeland's, fresh native corn and Stearns' own crumbled pork sausage mixed with homemade cornbread, seasonings and cream make this a delicious accompaniment to our turkey dinner.

Garlic Mashed Potatoes (\$22 per quart – serves 6)

The Copper Stallion's famous creamy and garlicky mash is a favourite with our customers. Treat your guests to a delicious side and they'll thank you for it!

Bean Medley (\$35 per half-pan – serves 12, quarter-pan for \$20)

A bunch of fresh green and wax beans, lightly sautéed in garlic oil with or without shaved almonds.

Honey Roasted Brussels Sprouts (\$25 half-pan – serves 12, quarter-pan for \$20)

For those who prefer a more New England tradition to their Thanksgiving Day feast, enjoy these tasty greens.

Roasted Apple and Butternut Puree (\$22.00 per quart – serves 8 – 10)

Lightly seasoned with brown sugar and maple syrup from K&E Farms (Leadmine Road), no Thanksgiving Day table would be complete without apples or butternut squash!

Home-made gravy (\$15 per quart)

With or without lumps (no guarantees), we make this with real turkey drippings. Our gravy is basic yet hearty and delicious.

Apple-Cran Chutney (\$15 per pint)

More apples from Breezeland's and fresh cranberries make this traditional relish a sweet complement to the whole meal.

Whipped Parsnips (\$22 per quart)

A hint of cinnamon and dark brown sugar gives our root veggies just the right amount of sweetness to make everyone love 'em.

Rainbow of vegetables (\$28 per half-pan – serves 12)

A medley of fall vegetables with our herbed butter is perfect for any Thanksgiving table..

Mashed Sweet Potatoes (\$24 per quart)

Maple syrup from Sturbridge, brown sugar and sweet potatoes; you just can't go wrong with this traditional New England dish!

Cornbread (\$18 per half-pan – serves 12)

Home-made, with whole sweet-kernel corn and brushed with a taste of Sturbridge maple syrup.

Soups

Clam Chowder (\$22 per quart)

Our award-winning recipe – it's what New England is all about!

Autumn Bisque (\$20 per quart)

Taste what everybody's been raving about

Salads

Waldorf (\$25 – serves 10-12)

Crisp Romaine lettuce with chunks of Breezeland apples, chopped walnuts, celery, raisins and a light dressing.

Caesar (\$23 - serves 10-12)

A classic healthy way to start your Thanksgiving feast; Romaine with crunchy croutons, a sprinkle of grated parmesan and Caesar dressing.

Desserts

Pumpkin Pie (\$20 – serves 8)

What a delicious and satisfying way to finish off your meal!

Joni's Apple Pie (\$30 – serves 8)

The famous Copper Stallion apple-crisp formula, but in a decadent crust.

Fresh Fruit Salad Platter (\$25 – serves 12)

Chopped cantaloupe and honeydew, fresh strawberries, seedless grapes and fresh pineapple chunks, drizzled with our Cointreau.

- The Copper Stallion will be open for hot pick-up from 11:00am until 3:00pm on Thursday (Thanksgiving Day), and from 5:00pm until 9:00pm for cold pickup on Wednesday (Thanksgiving Eve). Please schedule your pick-up when placing your order.
- Delivery is available. Please call to schedule. A delivery charge of \$20 will apply, with a surcharge of \$1 per mile over 5 miles from The Copper Stallion.
- Orders must be placed by Sunday 11/21 with a deposit of 25%. Please specify time of pick-up when placing your order.