

THANKSGIVING PLATTERS & MORE MENU	
Send completed orders to Concierge via email at concierge@woodfield.org. Contact concierge at 561-995-5200 with any questions.	
Member Name:	
Member #:	
Tel #:	
Order Date (select one)	Wednesday, November 22nd OR Thursday, November 23rd
Pick-Up or Delivery (select one)	Pick-Up (Available Wednesday or Thursday) or Delivery ( Available Thursday only)
Requested Time: (pick up only)	
Delivery Address: (delivery only)	
Order #: (Internal Use)	
Pick Up is Available Wednesday, November 22nd OR Thursday, November 23rd between 11:00 a.m. - 3:00 p.m. (select preferred time)	
Complimentary Delivery is Available Thursday, November 23rd between 11:00 a.m. - 1:00 p.m. No Delivery available Wednesday, November 22nd	
Orders must be received no later than 12:00 p.m. on Monday, November 20th for pick up Wednesday, November 22nd	
Orders must be received no later than 12:00 p.m. on Tuesday, November 21st for pick up Thursday, November 23rd	
All orders are cold and will include Reheating instructions	

Quantity

<input type="checkbox"/>	Butternut Squash Soup (GF, V)	(1 Quart)	\$ 18.00
<input type="checkbox"/>	Autumn Greens Salad (GF, V+)	House Lettuce Blend, Roasted Beet, Pumpkin Seeds, Spiced Walnuts, Cucumber, Grape Tomato, Carrot, Balsamic Vinaigrette (serves 4-5 people)	\$ 30.00
<input type="checkbox"/>	Assorted Dinner Rolls (V)	(6 each)	\$ 9.00
<input type="checkbox"/>	Chopped Fresh Fruit (5 ppl) (GF,V)	Honeydew, Cantaloupe, Pineapple, Grapes & Seasonal Berries	\$ 30.00
<input type="checkbox"/>	Chopped Fresh Fruit (10 ppl) (GF,V)	Honeydew, Cantaloupe, Pineapple, Grapes & Seasonal Berries	\$ 60.00
<input type="checkbox"/>	Vegetable Crudit� (5 ppl) (GF,V)	Garden Vegetables, Blue Cheese & Honey Dijon Dipping Sauce	\$ 20.00
<input type="checkbox"/>	Vegetable Crudit� (10 ppl) (GF,V)	Garden Vegetables, Blue Cheese & Honey Dijon Dipping Sauce	\$ 40.00
<input type="checkbox"/>	Imported & Domestic Cheeses (5 ppl) (V)	Brie, Cheddar, Boursin, Provolone & Smoked Gouda, Served with Grapes & Assorted Crackers	\$ 40.00
<input type="checkbox"/>	Imported & Domestic Cheeses (10 ppl) (V)	Brie, Cheddar, Boursin, Provolone & Smoked Gouda, Served with Grapes & Assorted Crackers	\$ 80.00
<input type="checkbox"/>	Grilled Vegetable Antipasti (5 ppl) (GF, V+)	Grilled Zucchini, Roasted Peppers, Charred Crimini Mushrooms & Onions, Cauliflower and Broccoli, Served with Salsa Verde, Aged Balsamic, Organic Olive Oil	\$ 35.00
<input type="checkbox"/>	Grilled Vegetable Antipasti (10 ppl) (GF, V+)	Grilled Zucchini, Roasted Peppers, Charred Crimini Mushrooms & Onions, Cauliflower and Broccoli, Served with Salsa Verde, Aged Balsamic, Organic Olive Oil	\$ 70.00

ENTREES

<input type="checkbox"/>	Montreal Cauliflower "Steak" (V+)	Madeira Onion Crust (Serves 2-3 people)	\$ 20.00
<input type="checkbox"/>	Half Cedar Plank Salmon (GF)	Citrus Mustard Glaze (serves 4-5 people)	\$ 62.00
<input type="checkbox"/>	Whole Cedar Plank Salmon (GF)	Citrus Mustard Glaze (serves 8-10 people)	\$ 124.00
<input type="checkbox"/>	Glazed Ham (GF)	(1 lb) Cherry Raisin Sauce, Stone Ground Mustard (serves 2-4)	\$ 20.00
<input type="checkbox"/>	Sliced Turkey Breast	(1 lb.) Boneless, Thick Sliced & Served with Gravy (serves 2-4)	\$ 22.00
<input type="checkbox"/>	Whole Roasted Turkey (14lb)(GF)	Serves 10-14 & unless specified, turkey will be sliced & placed back on the bone	\$ 96.00
<input type="checkbox"/>	Turkey Gravy	(one pint serves 4-6)	\$ 8.00
<input type="checkbox"/>	Cranberry Sauce (GF, V+)	(one pint serves 6-8)	\$ 8.00

SIDES (Serves 2-4 people)

<input type="checkbox"/>	Mashed Potatoes (GF, V)		\$ 12.00
<input type="checkbox"/>	Mashed Sweet Potatoes (GF, V)		\$ 12.00
<input type="checkbox"/>	Roasted Potatoes (GF, V+)	Sweet Potato, Yukon Gold, Fresh Herbs	\$ 12.00
<input type="checkbox"/>	Corn Bread Stuffing		\$ 12.00
<input type="checkbox"/>	Vegan Truffle Cauliflower Mash (GF, V+)	Finished with Truffle Oil	\$ 12.00
<input type="checkbox"/>	Seasonal Vegetables (GF, V+)	Green Beans, Carrots, Baby Zucchini & Asparagus	\$ 12.00
<input type="checkbox"/>	Balsamic Brussel Sprouts & Onions (GF, V+)		\$ 12.00

DESSERT

<input type="checkbox"/>	Chocolate Mousse Cake (V, NF)	8" (serves 6-8 people)	\$ 28.00
<input type="checkbox"/>	Apple Pie (V, NF)	9" (serves 6-8 people)	\$ 18.00
<input type="checkbox"/>	Pumpkin Pie (V, NF)	9" (serves 6-8 people)	\$ 18.00
<input type="checkbox"/>	Key Lime Pie (V, NF)	9" (serves 6-8 people)	\$ 18.00

(GF) Gluten Free   (V) Vegetarian	SUBTOTAL MENU	\$ -
(V+) Vegan   (NF) Nut Free	SUBTOTAL EXTRA	
	TAX (7%)	\$0.00
	TOTAL (INCLUDING TAX)	\$0.00

Additional Requests:

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