WILD PEAR

Thanksgiving To Go 2026

INDIVIDUALLY PACKAGED DINNERS

Turkey Meal $37.99
Roasted Turkey, 8oz
Creamy Mashed Potatoes
Turkey Shallot Gravy
Sausage & Mushroom Stuffing
Cranberry Orange Relish
Pumpkin Pie Bar

Ham Meal $36.99
Brown Sugar Ham, 8oz
Creamy Mashed Potatoes
Turkey Shallot Gravy
Sausage & Mushroom Stuffing
Cranberry Orange Relish
Pumpkin Pie Bar

Vegetarian Meal $34.99
Cauliflower & Broccoli Gratin
Creamy Mashed Potatoes
Hericot Vert & Carrots
Mushroom Stuffing *(veg broth)*
Cranberry Orange Relish
Pumpkin Pie Bar

Gluten Free Turkey & Ham Meals : Same prices
Includes all the same sides BUT substitute the following:
Stuffing *for* Cauliflower & Broccoli Gratin

Due to the amount of packaging and orders we cannot offer substitutions.

TRADITIONAL THANKSGIVING ENTREES & SIDES

CARVED WHOLE TURKEY (gf)
Whole roasted bone in turkeys basted w/ fresh rosemary, thyme, sage & butter sliced off the bone
$21.99/lb mix of white & dark
(1 pound per 2 people)

SLICED TURKEY ROAST(gf)
Boneless turkey breast, thigh and leg tied in a roll and roasted with herbs & butter. $18.99lb
(1 pound per 2 people)

LOCAL CHANTERELLE & ITALIAN SAUSAGE STUFFING
Made with our from scratch turkey stock & herbed focaccia bread, shallots, celery, rosemary, sage, parsley and butter.
$21.99/quart *(serves 4-5)*

WILD PEAR SALAD (gf)
Mixed green salad with roasted pear vinaigrette, fresh pears, candied pecans & crumbled blue cheese.
$17.99/quart *(serves 2-4)*

PUMPKIN PIE BARS (gf)
Pumpkin pie filling, buttery almond flour & oat crust, whipped cream
$9 each - OR - 1/2 dozen for $50

BAKED CARVER HAM (gf)
Roasted ham carved with a bourbon, brown sugar & dijon glaze.
$19.99/lb
(1 pound per 2 people)

CAULIFLOWER & BROCCOLI GRATIN (gf)
Cauliflower & broccoli baked with a cheddar cheese bechamel topped with gluten free herbed bread crumbs & Parmesan cheese.
$69 *(serves 9-12)*

HERICOT VERT & CARROTS (gf,v)
French green beans & julienned carrots with dill butter, sea salt & pepper. *Available without butter.
$16.99/quart *(serves 4-5)*

CRANBERRY ORANGE RELISH (gf)
Fresh cranberries, oranges, sugar and warm spices make this sweet & tart relish.
$9.99/pint *(serves 6-10)*
$15.99/quart *(serves 12-20)*

DESSERTS

PUMPKIN CROISSANT PUDDING
Buttery croissants soaked in our sweet pumpkin vanilla custard. Served with housemade caramel sauce & whipped cream.
$69 *(serves 9-12)*

BUTTERNUT SQUASH SOUP (gf)
Fresh, local butternut squash, sautéed onions, coconut milk, cream & seasoning.
$16.99/quart *(serves 4-5)*

MASHED POTATOES (gf)
Our famous creamy mashers- russet potatoes, cream, butter, sea salt & pepper
$16.99/quart *(serves 4-5)*

TURKEY SHALLOT GRAVY (gf)
Our famous from scratch roasted turkey gravy with shallot & sage.
$8.99/pint *(serves 3-5)*
$14.99/quart *(serves 6-10)*

ROSEMARY SEA SALT FOCACCIA
Housemade focaccia with olive oil, fresh rosemary, garlic & sea salt
$14.99/small *(serves 4-8)*
$24.99/large *(serves 9-16)*

CLASSIC DINNER ROLLS
Delicious soft yeasty rolls
$6.50 ½ dozen - $12.00 1 dozen
Add our famous Garic Herb Butter
½ pint- $5

CHOCOLATE PECAN PIE
3" INDIVIDUAL MINI
A buttery shortbread pie crust filled with rich chocolate and toasted pecans
$8 each - OR - 1/2 dozen for $45

- **All orders will be available for pick up on Tuesday, November 24th between 12:00-6:30pm *in the Restaurant* -or- Wednesday, November 25th between 12:00-6:30pm *Curbside or Inside***
- **Select your day and hourly time frame from the online menu when placing your order.**
- **You will receive a confirmation from us that we received your order.**
- **The last day to order online is Sunday November 22nd based on availability**
- **Cancellation permitted until Friday, November 20th for a refund. No refunds after Friday, November 20th**