



Organic Handcrafted Pies - 9 inch deep dish

- Deep Dish Apple \$42
- Pumpkin Molasses Spice \$35
- Pumpkin Pecan \$42
- Ginger Pear Crumble Pie \$48
- Maple Pecan \$45
- Apple Bourbon Custard \$48
- 10" Apple Pear Blackberry Galette \$48
- Pumpkin Pecan Cake with Maple Glaze \$42
- Pumpkin Cupcakes with Mascarpone Filling \$6.75 each
- Cranberry Apple Hand Pies \$6.50 each
- Ginger Loaf with Caramel Glaze & Candied Ginger \$28

We work with local farmers to source all of our ingredients, grown organically, without hormones, antibiotics or pesticides. We are passionate about our food and sharing that passion with others.

Pamela Burns
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Chef & Proprietress

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the Wild Plum

CAFE & BAKERY



❧ Fall 2026 Take Out ❧ And Thanksgiving Menu

Throughout the holidays you can order Family Suppers 8 x8 for \$65 and feed 8-10 people.

- Butternut Squash and Sage Lasagna
- Eggplant Parmesan Lasagna with Bechamel and Hazelnut Pesto
- Short Rib Rigatoni with House Marinara, Parmesan and Fresh Mozzarella
- Quiches 9"(\$38) Chicken & Sundried Tomato, Lorraine, Florentine

Thanksgiving Catering

Serving Heritage Organic and Free Range Turkeys

Individual Turkey Dinners (\$58 per person)

- Comes with a serving of mixed white and dark meat turkey, mashed potatoes and gravy, cranberry sauce, traditional stuffing, sweet potatoes, house vegetables, rolls and a slice of pie.

Turkey for a Crowd ~ Your Starter Kit

- Includes a fully-roasted or ready-for-the-oven turkey, mashed potatoes, gravy, traditional stuffing, and rolls.

\$400 for 10-13 lbs - Small

\$550 for 13-16 lbs - Medium

\$650 for 18-22 lbs - Large

Just the Turkey Sm-\$225 Med-\$325 Lg-\$489

- Includes a stuffed and fully-cooked or ready-for-the-oven turkey, includes broth.

Just the Breast \$245

- A whole bone-in turkey breast (10-12 Pounds), stuffed and roasted ready-for-your-oven.

Sliced Turkey (\$26 per lb)

- Turkey slices with juices and gravy.

Handcrafted Sides

- Old Fashioned Mashed Potatoes \$22/qt
- Garlic Herb Mashed \$24/qt
- Roasted maple sweet potatoes \$28/qt
- Smoked Butternut Squash Mash with toasted pumpkin seeds \$30/qt
- Roasted Apple and grape stuffing \$30/qt
- Traditional Stuffing \$22/qt
- Traditional Gravy \$24/qt ~ \$12/pint
- Shiitake Mushroom Gravy \$35/qt
- Buttered French Beans, carrots & pearls onions \$24/qt
- Roasted Brussels sprouts with Shallots and garlic \$30/qt with bacon \$38/qt
- Scalloped Potatoes with Roasted Fennel \$60/ ¼ pan
- Candied Pecan Stuffing \$35/qt
- Bourbon Glazed Baby Rainbow Carrots \$28/qt
- Traditional Organic Cranberry Sauce \$15/pt
- Organic Orange Walnut Cranberry Sauce \$18/pt

Breads

- Soft Milk Bread Rolls \$18/dz
- Whole Wheat Herb Rolls \$20/dz
- Sweet Potato Rolls \$30/dz

Appetizers \$4 each ~ minimum of 1 dozen

- Butternut squash & sage triangles with Goat Cheese
- Mushroom and Leek Triangles
- Potato Cakes with Smoked Bacon and Chives
- Basil Arancini with mozzarella

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