

Seta's Cafe

Holiday Menu 2017

All of our dishes are made in house and from scratch.
Our turkeys are from small scale Amish & Mennonite family farms in PA Dutch Country. They are raised in a humane environment, without antibiotics, growth hormones or animal by-products. They are fed with a wholesome grain blend and grown to maturity for 16-22 weeks.

Orders must be in by 2:00pm Friday, November 17, 2017

Pick up by 3:00pm Wednesday November 22

Accompaniments

quart serves 4-6 one lb. serves 4

Butternut Squash & Brown Butter Sage Soup <i>vegetarian, gluten free</i>	12.00 qt
Roasted Root Vegetables	12.00 qt
Glazed Carrots with Homemade Maple Yogurt & Hazelnut	12.00 qt
Mashed Potato	8.00 qt
Chestnut & Apple Stuffing	12.00 qt
Armenian Stuffing rice, ground beef, spices, almonds, pine nuts <i>gluten free</i>	14.00 qt
Turkey Gravy	6.00 qt
Cranberry Chutney	6.00 qt
Winter Salad <i>butternut squash, brussel sprouts, onion, feta cheese, champagne vinaigrette</i>	10.00 lb

Main Course

Roasted Turkey Breast <i>approx. 4-6 lbs.</i>	12.00 lb
Stuffed Butternut Squash rice, brussel sprouts, apples, chestnuts, cranberries	9.00 lb
Whole Turkey herb & butter choice of oven roasted or raw 8-12 lbs - 12-16 lbs - 16-20 lbs	6.00 lb

Desserts

Apple Crumb Pie	14.00
Pumpkin Pie	14.00
Bourbon Pecan Pie	18.00
Caramel Nut Tart	32.00
Pumpkin Spice Cake	16.00

Our traditional Mediterranean Mezze, Pastries and Savory Breads Menu will be available for purchase as well

To Order:

email: setascafe@gmail.com

call: 617-993-3557

online submission: www.setascafe.com/catering

If anyone in your party has any food allergies or dietary restrictions, please let us know upon ordering

