

# CANDLE CAFE **Thanksgiving Menu 2017**

## Take-Out Order Form

**To place your order:** bring it in person, call us at (212) 472-0970,  
or scan and email to admin@candlecafe.com

<b>Name</b>	<b>Phone Number</b>
<b>Pick-Up Date</b>	<b>Time</b>
<b>Credit Card #</b> _____	<b>Expiration Date</b> _____

- **All orders must be placed by 9:00 P.M. on Monday 11/20.**
- Orders may be picked up on Wednesday from 2:00-9:30 P.M. or Thursday 11am- 1:00 P.M.
- Orders will be packaged cold. (Thursday orders are available hot, upon request.)
- \*Gluten-Free Option Available

Soups – Pint or Quart	Price	#
*Butternut Squash horseradish cream	11p/20qt	
*Creamy Celeriac Puree truffle oil and garlic bread	11p/20qt	

Appetizers		
Sweet Potato Croquettes ratatouille, roasted tomato confit sauce, tarragon cream, cashew parmesan	19	
*Grilled Artichoke Hearts king oyster mushrooms, broccoli rabe, parsnip puree, shallot sage aioli drizzle	19	
*Yucca Cake cornmeal crusted oyster mushroom, sautéed kale, roasted red pepper cashew cream sauce	19	

Salads		
*Fall Roasted Vegetable brussels sprouts, butternut squash, Jerusalem artichokes, beets, carrots, mesclun, cranberries, almond blue cheese, balsamic-maple vinaigrette	18	
*Baby Arugula artichoke hearts, grilled fennel, endive, jicama, pomegranate seeds, crispy capers, cabernet-fig dressing	18	

Entrees		
Wild Mushroom Ravioli sautéed spinach, basil pesto, roasted red pepper-truffle sauce, cashew parmesan	28	
Walnut Crusted Seitan garlic-mashed potatoes, sautéed broccoli rabe, red wine rosemary sauce, grapefruit pumpkin seed salad	28	
*Thankful Plate pomegranate seared tofu, sweet potato puree, sautéed mixed vegetables, quinoa stuffing, cranberry relish, roasted vegetable gravy	28	
Blue Cornmeal Crusted Tempeh acorn squash, brussels sprouts, sautéed kale, bell peppers, shallots, topped with an avocado salad and pumpkin seed jalapeno coulis	28	
*Harvest Plate choice of 4 sides, served with cranberry relish and roasted vegetable gravy	28	

Sides		
*Quinoa stuffing (1pt)	18	
*Sautéed Haricots Verts	18	
*Roasted Butternut Squash	16	
*Sautéed Broccoli Rabe	16	
*Roasted Brussels Sprouts & Almond Cheese (1 pt)	18	
*Sautéed Mixed Vegetables	16	
*Pomegranate Seared Tofu	18	
Pumpkin Grilled Seitan	18	
*Sautéed Wild Mushrooms (½ pt)	18	
*Sweet Potato Puree	16	
*Garlic Mashed Potatoes & Vegetable Gravy (1pt)	16	
*Cranberry Relish (½ pt)	16	
*Gravy (1 pt)	16	
*Gravy (1/2 pt)	9	

Desserts		
Apple-Cranberry Crumb Pie (Serves 6-8)	45	
*Sweet Potato Pie (Serves 6-8)	40	
Cranberry-Apple Cider Bundt Cake with lavender glaze (serves 8 - 10)	45	
*Chocolate Mousse Pie (Serves 6-8)	40	
*Pumpkin Cheesecake (serves 8 - 10)	30	
*Pecan Pie (Serves 6-8)	45	

**ORDER TOTAL (without tax)**

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