julia paul culinary

2026 THANKSGIVING MENU

Openers

Cheese & Charcuterie - Med. $85

Luxury Cheese & Charcuterie Display with Garnishes & Artisan Crackers : Presented on Disposable Platters. Serves 6-8 People.

Cheese & Charcuterie - Lrg. $130

Luxury Cheese & Charcuterie Display with Garnishes & Artisan Crackers : Presented on Disposabler Platters. Serves 10-12 People.

Hummus & Crudité $55

Roasted Carrot Hummus with Harissa Roasted Tomatoes, Crudité Vegetables & Wheat Pita Flatbread : Presented on Disposable Platters. Serves 6-8 People.

Mains

Sliced Turkey Breast $75

Brined, Marinated, Roasted & Sliced Turkey Breast, Dressed with Butter & Sage Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People.

Whole Beef Tenderloin $300

Slow-Cooked, Pan-Seared & Steakhouse Glazed Whole USDA Prime Beef Tenderloin with Garlic Confit : Cooked to Medium Rare, Ready to Warm with Instructions. Serves 6-8 People.

Whole Salmon Side $155

Bourbon-Maple & Grain Mustard Crusted Side of Ora King Salmon with Toasted Pecans : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People.

Sides

Mashed Potatoes $44

Peeled, Boiled & Mashed Maine White Potatoes with Vermont Cream & Butter : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 2ea Quarts.

Brussels Sprouts Sauté $56

Sauteed Brussels Sprouts, Pomegranate Seeds & Orange Zest with Champagne Gastrique : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 2ea Quarts.

Butternut Squash $44

Roasted Vermont Farm Butternut Squash Halves with Brown Sugar & Vermont Butter : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 2ea Quarts.

Double Baked Sweets $58

Roasted Sweet Potatoes, Scooped & Dressed with Vermont Maple Syrup, Butter & Toasted Pecans : Fully Cooked, Ready to Warm with Instructions. Serves 8 People, 8ea Half-Potatoes

Cider-Root Vegetables $50

Peeled & Roasted Vermont Root Vegetable Medley with Vermont Apple Cider Reduction & Vermont Butter : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 2ea Quarts.

Turkey Stuffing $52

Toasted New Hampshire Sourdough baked with Onions, Celery, Sage, Parsley, Vermont Turkey Jus & Butter : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 2ea Quarts.

Sauces

Cranberries $18

Champagne-Syrup Poached Whole Cape Cod Cranberries with Orange Peels & Cinnamon Sticks : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 1ea Quart.

Turkey Gravy $22

Roasted Vermont Turkey Bones, Legs & Necks, Simmered with Leeks & Bouquet Garni, Reduced to Gravy & Seasoned : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 1ea Quart.

Apple Sauce & Cranberries $18

Apple Cider Poached & Milled Vermont Apples with Vietnamese Cinnamon & Dried Cape Cod Cranberries : Fully Cooked, Ready to Warm with Instructions. Serves 6-8 People, 1ea Quart

Fine Print

orders due: *Monday, Nov. 23, 2026*
To Order, better call Paul:
+1-802-829-3575

prices exclude taxes & gratuity
juliapaulculinary.com
manchester, vermont, usa

pickup date: *Nov. 25, 2026*
pickup at: *Boorn Brook Farm*
527 Benson Road, Manchester Center, VT