



A LA CARTE PRICES

SEE INNER MENU FOR DESCRIPTIONS OF ITEMS*

*All items are refrigerated - ready to HEAT & serve.

- Turkey \$12.99lb
- Pot Roast \$14.99lb
- Ham \$12.99lb
- Squash \$8.99lb
- Whole Cauliflower \$8.99lb
- All Sides \$9.99 lb
- Gravy \$6.99pint \$12.99quart
- Vegan gravy \$6.99pint \$12.99quart
- Pecan Gremolata \$12.99pint
- Cranberry Sauce \$9.99 pint
- Horseradish sauce \$9.99 pint



FALL FEAST MENU

Let us make
your holiday
meals effortless!

To order or any questions?

Call 707.407.4020

6762 Sebastopol Ave.

Open 7 days a week

Grab & Go Items always available

www.cmnaturalfoods.com



CLASSIC MEAL \$159.99*

Choice of meat main dish
Choice of 4lb of veg sides
Choice of 4lb of starch sides
Choice of 2 sauces

VEGETARIAN MEAL \$139.99*

Choice of Vegetarian main dish
Choice of 4lb veg sides
Choice of 4 lb starch sides
Choice of 2 sauces

VEGETABLE SIDES

- Roasted Roots-V GF A medley of organic seasonal root vegetables roasted with good olive oil and fresh sprigs of thyme.
- Green Bean Almondine - V GF Blanched Green beans are quickly sautéed on high heat with garlic and toasted almonds. Finished with a splash of red wine vinegar.
- Brussels with Apples and Pecan-V GF Caramelized brussel sprouts and apples are topped with toasted pecans for the perfect crunch.
- Sautéed Kale-V GF A true Community Market classic. Fresh greens with a generous amount of garlic!
- Candied Delicata Squash-V GF Organic delicata squash roasted with cumin, coriander and a sprinkle of brown sugar. Topped with a drizzle of pomegranate molasses and toasted sunflower seeds.
- Fall Garden Salad-V GF Spring mix, Fuyu persimmon and shaved fennel served with an apple vinaigrette.

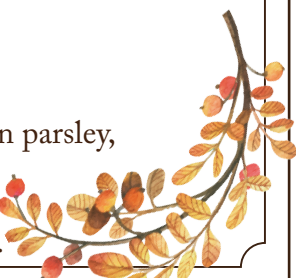
STARCH SIDES

- Stuffing- Celery, onions, fresh herbs, turkey broth and butter are all tossed together with cubed bread and baked until golden brown.
- Classic Mash Potatoes-GF Super fluffy gold potatoes with plenty of cream and butter.
- Olive Oil Mash Potatoes-V GF Gold potatoes are slowly simmered then mixed with a good olive oil for the perfect mashed potato.
- Herby Quinoa-V GF Fluffy quinoa with Italian parsley and lemon zest.
- Potato Gratin -GF Gold potatoes layered with cream, parmesan cheese and fresh thyme then baked until golden brown.
- Candied Yams-V GF With Fresh garnet sweet potatoes, brown sugar, cinnamon, nutmeg, vanilla and ginger how could you go wrong?
- Wild Rice Pilaf-V GF Wild rice studded with cranberries, toasted pumpkin seeds, sage and mirepoix make this dish feel like fall.

SAUCES

- Gravy-classic gravy with turkey broth and roux.
- Vegan Mushroom Gravy-V GF Crimini Mushroom, yellow onion, garlic, almond milk.
- Cranberry Sauce-V GF A thanksgiving staple! Fresh cranberries, orange juice, orange zest, sugar and ginger.
- Pecan Gremolata-V GF Add some zest to your meal with our house made gremolata! Toasted Pecans, fresh mint, italian parsley, lemon zest and garlic oil.
- Horseradish sauce GF Creamy sauce made with bubbies horseradish, organic sour cream, apple cider

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PRE-FAB MEALS

MAINS

- Turkey-GF Buttermilk brined Diestel turkey stuffed with Aromatic vegetables and savory herbs. Roasted to golden brown perfection. Hand carved by our kitchen for your table.
- Ham-GF All natural, vegetarian fed Duroc pork. Seasoned and slow smoked. This ham will add a nostalgic feel to the holiday table.
- Pot Roast-GF Natural black angus chuck roast seared and slow roasted. It takes time to make this classic comfort food!
- Stuffed Squash-V GF Roasted organic acorn squash packed to the brim with our autumn wild rice pilaf. Garnished with a healthy portion of fresh pecan gremolata.
- Whole Roasted Cauliflower-V GF Seasoned up with fresh herbs, roasted garlic and citrus. We slow roast this one and supply you with plenty of fresh herbs and roast garlic cloves for garnish. This Cauliflower will make the perfect centerpiece for a vegetarian feast.