

**THANKSGIVING**  
**M E N U**  
**2 0 0 9**



**HUBBELL & HUDSON**  
**CATERING**  
**CALL 281.203.5601**

# HISTORY OF THANKSGIVING

## THE FIRST THANKSGIVING

In 1621, the Plymouth colonists and Wampanoag Indians shared an autumn harvest feast which is acknowledged today as one of the first Thanksgiving celebrations in the colonies. This harvest meal has become a symbol of cooperation and interaction between English colonists and Native Americans. Although this feast is considered by many to be very first Thanksgiving celebration, it was actually in keeping with a long tradition of celebrating the harvest and giving thanks for a successful bounty of crops.<sup>1</sup>

## WHAT WAS ACTUALLY ON THE MENU?

What foods topped the table at the first harvest feast? Historians aren't completely certain about the full bounty, but it's safe to say the pilgrims weren't gobbling up pumpkin pie or playing with their mashed potatoes. However, the only two items that historians know for sure were on the menu are venison and wild fowl, which are mentioned in primary sources.

Our modern Thanksgiving repast is centered around the turkey, but that certainly wasn't the case at the pilgrims feasts. Their meals included many different meats. Vegetable dishes, one of the main components of our modern celebration, didn't really play a large part in the feast mentality of the seventeenth century. Depending on the time of year, many vegetables weren't available to the colonists.

The pilgrims probably didn't have pies or anything sweet at the harvest feast. They had brought some sugar with them on the Mayflower but by the time of the feast, the supply had dwindled. Also, they didn't have an oven so pies and cakes and breads were not possible at all.<sup>1</sup>

## SURPRISINGLY SPICY COOKING

People tend to think of English food as bland, but, in fact, the pilgrims used many spices, including cinnamon, ginger, nutmeg, pepper, and dried fruit, in sauces for meats. In the seventeenth century, cooks did not use proportions or talk about teaspoons and tablespoons. Instead, they just improvised.<sup>1</sup>

1. Curtin, Kathleen, "The First Thanksgiving" *The History Channel*. 2009. September 2009. <[www.history.com](http://www.history.com)> .

# THANKSGIVING FACTS

## NATIONAL DAY OF THANKSGIVING

President Abraham Lincoln declared the final Thursday in November as a national day of thanksgiving. Congress finally made Thanksgiving Day an official national holiday in 1941.

## TURKEY TOWNS

Three towns in the U.S. take their name from the traditional Thanksgiving bird, including Turkey, Texas (pop. 465); Turkey Creek, Louisiana (pop. 363); and Turkey, North Carolina (pop. 270).

## MACY'S THANKSGIVING DAY PARADE

The first Macy's Thanksgiving Day Parade took place in New York City in 1924. It was launched by Macy's employees and featured animals from the Central Park Zoo. Today, some 3 million people attend the annual parade and another 44 million watch it on television.

## FIRST NATIONAL THANKSGIVING FOOTBALL BROADCAST

The first time the Detroit Lions played football on Thanksgiving Day was in 1934, when they hosted the Chicago Bears at the University of Detroit stadium, in front of 26,000 fans. The NBC radio network broadcast the game on 94 stations across the country--the first national Thanksgiving football broadcast. Since that time, the Lions have played a game every Thanksgiving (except between 1939 and 1944); in 1956, fans watched the game on television for the first time.

## THE NATIONAL TURKEY FEDERATION

The National Turkey Federation estimated that 46 million turkeys—one fifth of the annual total of 235 million consumed in the United States in 2007—were eaten at Thanksgiving.<sup>2</sup>

2. "Thanksgiving Fun Facts" *The History Channel*. 2009. September 2009. <[www.history.com](http://www.history.com)> .

**Open the flyer to view the full Thanksgiving menu.**

## COMPLETE DINNERS serves 6 to 8 (except dinner for 2)

- 169 **ho-ka house-roasted turkey dinner**  
free-range, all-natural turkey, brined, madeira pan dripping & giblet gravy, maple corn bread dressing, whipped sweet potatoes, orange & cranberry rosemary relish, green bean amandine, pain au lait crown, choice of texas pecan pie or pumpkin pie
- 199 **nuskies bone-in, maple chipotle glazed, spiral cut ham dinner**  
minnesota wild rice with cranberries, orange & cranberry rosemary relish, house-made brioche kale gratin, roasted fall vegetables, pain au lait crown, choice of texas pecan pie or pumpkin pie
- 299 **roasted new zealand venison loin dinner**  
pink peppercorn sauce, wild mushroom sourdough dressing, chipotle butternut squash, orange glazed brussels sprouts, pain au lait crown, choice of texas pecan pie or pumpkin pie
- 99 **vegetarian dinner**  
autumn root vegetables in butternut squash, organic beet salad, wild rice cranberry dressing, grilled asparagus, pain au lait crown, choice of texas pecan pie or pumpkin pie
- 49 **dinner for two**  
ho-ka free-range turkey breast roasted on the bone, presented carved, orange & cranberry rosemary relish, maple cornbread dressing, green bean amandine, pain au lait rolls, gratin potato, choice of texas pecan pie or pumpkin pie
- 10 **additional texas pecan pie or pumpkin pie to above dinners**

## A LA CART

### STARTERS serves 6 to 8

- 18 **"twice baked" truffle devilled eggs**  
cage free eggs, italian black truffle, house-made mayonnaise, shallots, capers, applewood smoked bacon, sea salt, black pepper - by the dozen
- 59 **gulf shrimp trio**  
spicy cajun shrimp, coconut crusted shrimp & grilled mediterranean shrimp, served with wasabi cocktail & mango honey mustard sauces
- 48 **crudités platter**  
fresh vegetables from the hubbell & hudson produce market, roquefort cheese dip & hubbell & hudson ranch dip
- 79 **hubbell & hudson cheese board**  
vermont maple-smoked cheddar, wisconsin boucheron goat cheese, rogue creamery gold medal oregonzola, delice de bourgogne triple cream brie, all-natural dried fruits, mix of nuts, flat breads, house-made baguette
- 36 **hand crafted mini maryland crab cakes**  
pan seared lump crab, house-made mayonnaise, hubbell & hudson house-made rémoulade - by the dozen
- 45 **melon & berry fruit platter**  
seasonal melon, californian berries, hawaiian pineapple, texan honey-sweetened greek yogurt

### SOUPS by the half gallon

- 28 **fairytale pumpkin soup**  
crème fraîche, plugra butter, fresh garlic, shallots, sea salt, black pepper
- 28 **vanilla corn chowder**  
sweet yellow corn, shallots, madagascar vanilla bean, plugra butter, sea salt, black pepper

### ENTREES serves 6 to 8

- 99 **roasted free-range, all-natural ho-ka turkey**  
from kauffman farms, waterman illinois, sea salt, black pepper, fresh thyme
- 79 **roasted free-range, all-natural ho-ka bone in turkey breast**  
from kauffman farms, waterman, illinois, sea salt, black pepper, fresh thyme

### GRAVY & CRANBERRY RELISH serves 6 to 8

- 6 **madeira pan dripping & giblet gravy**  
turkey pan dripping, house-made turkey stock, madeira wine, sea salt, black pepper
- 6 **cranberry-orange rosemary relish**  
fresh oj, cranberries, rosemary, ginger, cane sugar

### DRESSING serves 3 to 4

- 10 **wild mushroom & sourdough dressing**  
house-made sourdough, market wild mushrooms, sweet onions, thyme, shallots, garlic, applewood smoked bacon, sea salt, black pepper
- 7 **traditional corn bread dressing**  
house-made corn bread, organic maple syrup, sea salt
- 10 **minnesota wild rice dressing**  
wild rice, fresh cranberries, baby spinach, sea salt, black pepper

### VEGETABLES serves 3 to 4

- 7 **green bean amandine**  
toasted almonds, fresh garlic, sea salt, black pepper
- 7 **orange glazed brussels sprouts**  
hubbell & hudson evoo\*, sea salt, black pepper
- 11 **oak grilled fresh asparagus**  
hubbell & hudson evoo\*, sea salt, black pepper
- 7 **young carrots & fresh dill**  
hubbell & hudson evoo\*, sea salt, black pepper
- 10 **roasted autumn vegetables**  
parsnips, rutabaga, carrots, spanish onions, turnips, rice wine vinegar, chili pepper flakes, cilantro, sea salt, black pepper
- 10 **organic beet salad**  
poached organic beets, sherry vinegar, sea salt, black pepper

### POTATOES & MORE serves 3 to 4

- 7 **classic whipped potatoes**  
yukon gold potatoes, fresh cream, plugra butter, sea salt, pepper
- 9 **hubbell & hudson maple sweet potatoes**  
market sweet potatoes, plugra butter, hubbell & hudson organic maple syrup, sea salt, black pepper
- 9 **potato gratin**  
sliced yukon gold potatoes, gruyere cheese, fresh cream, crushed garlic, nutmeg, sweet onion, fresh thyme
- 10 **chipotle butternut squash**  
roasted butternut squash, chipotle pepper puree, pecans, sweet onion, hubbell & hudson evoo\*, sea salt, black pepper
- 15 **brioche kale gratin**  
house-made brioche, gruyere, fresh kale, sweet onions, carrots, béchamel sauce
- 11 **truffle mac & cheese**  
house-made organic pasta shells, vermont cheddar, sea salt, italian black truffle

### DESSERTS

- 14 **classic pumpkin pie - serves 6-8**
- 14 **texas pecan pie - serves 6-8**
- 14 **granny smith apple-cranberry pie - serves 6-8**
- 14 **montmorency tart cherry pie - serves 6-8**
- 26 **pumpkin cheese cake - serves 8-10**
- 26 **chocolate oblivion cake - serves 8-10**
- 26 **carrot cake - serves 8-10**

### ARTISAN BREADS

- 4 **sourdough boule - serves 8-10**
- 2 **epi, baguette bread cut in a wheat ear fashion - serves 6- 8**
- 2 **baguette - serves 6-8**
- 5 **brioche bread - serves 8-10**
- 6 **pain au lait crown - serves 6-8**
- 5 **rosemary sourdough oblong - serves 6-8**
- 5 **french roll - by the dozen**

### WINE DISTRICT

- 55 **newton unfiltered chardonnay - napa**
- 25 **william hill chardonnay - napa**
- 20 **carabella pinot gris - oregon**
- 19 **prievré de montezargues tavel rhone - france**
- 52 **etude pinot noir - carneros**
- 29 **hubbell & hudson 2009 anniversary pinot noir - oregon**
- 60 **champagne pommery pop earth champagne, organic - france**
- 16 **lamarca prosecco - veneto, italy**

### CENTERPIECE floral arrangement with fall elements

- 49 **small**
- 79 **large**

\*EVOO - Extra virgin cold pressed olive oil. Our Hubbell & Hudson EVOO is from Montefiore, Italy. Montefiore is a municipality in the Province of Rimini in the Emilia-Romagna region, located about 120 km southeast of Bologna. It was hand selected, well balanced with strong floral notes and pepper. ½ L \$19

# HOW TO ORDER

1. Orders will be accepted through Saturday, November 21 at 2 pm
2. Pick up dates are Tuesday, Wednesday & Thursday
3. When placing your order, please specify your pick-up time
4. Your credit card number secures the order and payment will be collected upon pick-up

Sorry, no substitutes on complete dinner packages

# HOLIDAY HOURS

Thanksgiving: 8 am - 2 pm

Christmas Eve: 8 am - 6 pm

Christmas Day: Closed

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