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Chef Alyssa's 9th Annual Thanksgiving Sides/Desserts Menu: 2026

- Each side item serves 6 - 8 people
- All items made cold with reheat instructions
- Pre-Order deadline, Thursday November 19th at 3:00 pm
- **Pick Up or Delivery Available**
- Tuesday November 24th 12 pm - 7 pm
- Wednesday November 25th 9 am - 5 pm

TO ORDER: Visit chefalyssaskitchen.com

Sides Menu

Roasted Garlic Mashed Potatoes ***GF, VT***

Mashed Sweet Potatoes Goat Cheese, Maple-Pecan Crumble ***GF, VT***

Roasted Brussels Sprouts House Made Bacon & Date Sherry Glaze ***GF, DF***

Green Beans with Mushroom Duxelles and Crispy Shallot ***GF, VT***

Brown Butter Maple Carrots ***GF, VT***

Smoked Cauliflower & Butternut Squash Herbs, Cranberries ***V***

Classic Stuffing Corn Bread, Sage, Roasted Vegetable Stock ***VT***

Sauces & Desserts

Cranberry Sauce Orange Juice, Thyme, Cardamon, Star Anise ***GF, V***

Great Gravy Roasted Turkey Stock, Herbs ***(GF available)***

Fresh Baked Dinner Rolls (8) Whipped Herb Butter; Whipped Maple Butter ***VT***

9" Bourbon Pecan Pie ***VT***

9" Classic Pumpkin Pie with Vanilla Whipped Cream ***VT***

Apple Crumb Bar with Caramel Drizzle ***GF, VT***

Vegan Caramel Swirl Cheesecake Bar with Graham Cracker Crust ***GF, V***

Salted Caramel Brownie ***GF, VT***

Charcuterie Board Box (serves 8-10). Local Cheese: Gouda, Aged Cheddar and Seasonal Chevre. Salami, Chorizo and Prosciutto. Seasonal Jam and Honey. Dry Fruit, Olives, Candies Nuts and Assorted Crackers. Everything packaged in a gift box; ready to serve!

Notes: GF = Gluten Free. VT = Vegetarian. V = Vegan. DF = Dairy Free.

Menu is Nut-Free except for Mashed Sweet Potatoes and Pecan Pie.