

Meal Kits

The whole feast

Includes all the classic holiday favorites for your big meal, ready to heat and eat.

Roasted BN Ranch turkey

Breasts, wings, legs and thighs come carved, for even heating.

Buttery mashed potatoes

Green beans, fennel & roasted garlic

Traditional giblet gravy

Cornbread stuffing

Cranberry orange sauce

Pumpkin pie

\$285 (serves 8–10) limited availability

Everything but the bird

This menu makes stars of the autumn vegetable harvest—all ready to heat and eat. (vegetarian)

Buttery mashed potatoes

Yams & apples with cranberries

Roasted brussels sprouts & carrots

Green beans, fennel & roasted garlic

Mushroom gravy (gluten free)

Cornbread stuffing

Cranberry orange sauce

Pumpkin pie

\$205 (Serves 8–10) limited availability

Starters

Roasted winter squash quiche

With caramelized onions and greens.

\$26 each (serves 6–8)

Creamy butternut squash & apple soup

\$9.95 quart (serves 3–4)

Main

Roasted BN ranch turkey

Brined in white wine, mustard and herbs.

breast \$45 each (unsliced, serves 4–6)
2 wings \$8 2 legs \$15 2 thighs \$19.95

Grilled tri-tip

Marinated in pomegranate molasses; comes with onion demi-glace. Unsliced so it remains succulent when heated at home.

\$32 friends size (serves 2–3)

\$64 family size (4–6)

Maple-cured hamlette

With sweet & savory mustard glaze. Pasture-raised and GMO-free from Walnut Keep Farms in Napa.

\$50 each (approx. 3 pounds, serves 6–9)

Sides & Fixings

Yams & apples with cranberries

Topped with maple & crystallized ginger sauce and baked until soft and caramelly.

\$7 pint (serves 2-3)
\$14 quart (4-6)

Harvest grains

Wild rice and quinoa with roasted butternut squash, kale and dried cranberries. (gluten free) \$7 pint (serves 2-3) \$14 quart (4-6)

Roasted brussels sprouts & carrots

\$7 pint (serves 2-3)
\$14 quart (4-6)

Buttery mashed potatoes

\$6 pint (serves 2-3)
\$12 quart (4-6)

Traditional giblet gravy

Smooth and rich for pouring over mashed potatoes or turkey.
\$6 pint (serves 3-4)

Mushroom gravy

(vegetarian, gluten free)
\$6 pint (serves 3-4)

Green beans, fennel & roasted garlic

\$7 pint (serves 2-3)
\$14 quart (4-6)

Pork sausage mix

With sage and thyme. Sauté and mix into stuffing, or shape into breakfast patties. \$12 pint (one pound)

Turkey stock

\$6 quart

Truffle butter

Melt into mashed potatoes, rub under turkey skin or serve on crostini.
\$11 half pint

Cornbread stuffing

With almonds. Delicious as is, or add your favorite protein. (vegetarian)
\$6 pint (serves 2-3)
\$12 quart (4-6)

Cranberry orange sauce

\$3 half pint (serves 3-4)

Rustic bread stuffing

With wild mushrooms and pancetta. \$7 pint (serves 2-3) \$14 quart (4-6)

Pull-apart rolls

Soft white rolls. \$6.95 bag of 12

Dessert

Pumpkin pie

Touched with cinnamon, ginger, cloves and allspice. \$18.95 each (serves 6-8)

Pecan tart

Caramelized brown sugar and crunchy nuts poured into tender shortcrust and baked until golden. \$28.95 each (serves 6-8)

NEW Apple crumble pie

Flaky pie crust filled to bursting with sweet, juicy apples and topped with a brown sugar and cinnamon streusel crust.
\$26.95 each (serves 6-8)

Place your Thanksgiving order in store, by phone or online at rockridgemarkethall.com
Find more holiday party foods on our Holiday Gatherings Menu, and other order-ahead options on our Deli Favorites & Add-Ons Menu.
View ingredients and heating instructions online.

**market
hall
FOODS**

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All orders must be placed
by 3pm on Saturday, Nov. 18.

We are closed
Thanksgiving Day.