

VEGMICHIGAN & GREAT LAKES RABBIT SANCTUARY



Thanksgiving Feast & Fundraiser

Holiday Plate - \$20

Salad Greens, Chili Maple Brussel Sprouts, Garlic Mashed Potatoes, Vegan Meatloaf with maple glaze, dinner roll with vegan butter

Additional Sides Available:

Salad Greens - \$5

Mixed greens with dried cranberries housemade candied pecans, sunflower seeds, olive oil and fresh lemon.

Maple Brussel Sprouts - \$7

Roasted brussles sprouts baked in a sweet and spicy chili maple glaze, topped with sliced sicilian almonds.

Rosemary Sage Sweet Potatoes - \$7

Peeled and cut sweet potatoes baked in extra virgin Italian
Olive Oil, lemon, fresh rosemary, thyme and sage

Garlic Mashed Potatoes - \$8

Thick and creamy mashed potatoes with minced garlic, vegan butter, sea salt, black pepper and parsley

Macaroni and Cheese - \$8

Creamy, classic cheddar cheese sauce over cellenatani macaroni (tube shaped noodles). Topped with shaved cheddaer and parsley.

Italian Sausage Stuffing - \$10

Assorted Italian bread, Field Roast apple and sage sausage, onion, shallots, celery, leeks, dried cranberries, fresh sage and thyme.

Meatloaf - \$10

Impossible beef and pork with fresh herbs, breadcrumbs, carrots, celery and shallots topped with a brown sugar maple glaze

Grandma Roses Cranberry Sauce - \$4

Made only for the holidays, but asked for all year round! Fresh cranberries blended with orange zest and walnuts.

Mini Cannoli - \$3.50

Almond sweet cream with orange zest, cholatate chips and powdered sugar.