

Feast IN A BASKET

gather, give thanks & let us cook

Thanksgiving

BRUNCH & DINNER MENUS · 2026

Brunch Packages | Traditional Dinner | Dinner for 10+ | À la Carte

ORDER & PAY IN FULL BY	DINNER MENUS DELIVERED	BRUNCH MENUS DELIVERED
Monday, November 23	Wednesday, November 25 5 pm – 9 pm	Thursday, November 26 8 am – 12 pm

202-248-0864 · events@feastinabasket.com · feastinabasket.com

ORDERING MADE SIMPLE

Choose your *gathering.*

Every menu below is prepared by Chef Leah and her team and delivered to your door, so you can spend the holiday at the table — not in the kitchen. Pick a complete package, or build your own spread from our à la carte centerpieces, entrées, sides and desserts.

1

Pick a menu

Choose a brunch, the Traditional Menu, the Dinner Menu, or à la carte items.

2

Make your choices

Look for the **gold "Your choice" boxes** — that's where you select your options.

3

Send your order

Order online or call us. We confirm your order and send a secure payment link. Pay in full by **Monday, Nov 23**.

The menus at a glance

Brunch Menu 1	Chicken & waffles, pumpkin pancakes, teriyaki salmon bites and more · **Feeds 8–12** *You choose:* garden or Caesar salad	$450 PACKAGE
Brunch Menu 2	Biscuits, eggs, country ham, smoked salmon charcuterie, baked chicken · **Feeds 8–10** *You choose:* garden or Caesar salad	$600 PACKAGE
Traditional Menu	Turkey with all the trimmings · **Feeds 6–10** *You choose:* turkey style, 3 sides and a dessert	$350 PACKAGE
Dinner Menu	Turkey breast, maple glazed ham and classic sides · **Minimum 10 guests** *You choose:* 1 appetizer or soup	$45.99 PER PERSON
À la Carte	Whole turkey, ham, beef tenderloin, salads, and entrées with sides (minimum 5 people each)	from $26.95 SEE PAGES 6–7

ORDER & PAY IN FULL BY
Monday, November 23
All Thanksgiving orders

DINNER MENUS DELIVERED
Wed., Nov 25
5 pm – 9 pm · the day before Thanksgiving

BRUNCH MENUS DELIVERED
Thu., Nov 26
8 am – 12 pm · Thanksgiving Day

● YOUR CHOICE — Whenever you see this, pick from the options listed. Everything else on that menu is already included.

PAID IN FULL BY NOV 23 · NO DEPOSITS OR PAYMENT PLANS · NO SUBSTITUTIONS · ALL SALES FINAL

THANKSGIVING MORNING

Brunch, *beautifully* done.



Two complete brunch packages for a slow, cozy holiday morning, priced for the whole table. **Delivered Thanksgiving Day, Thursday, Nov 26, 8 am – 12 pm.**

Brunch Menu 1

FEEDS 8–12

$450
PER PACKAGE

INCLUDED

- Sliced seasonal fruit
- Vegetable crudité
- Assorted breakfast pastries
- Breakfast parfaits
- Chicken & waffles
- Pumpkin pancakes
- Teriyaki salmon bites
- Applewood bacon & sausage
- Cinnamon roll casserole with topping

● YOUR CHOICE · PICK 1

Salad

- ○ Garden salad with dressing
- ○ Caesar salad

Brunch Menu 2

FEEDS 8–10

$600
PER PACKAGE

INCLUDED

- Sliced seasonal fruit
- Vegetable crudité
- Assorted breakfast pastries
- Honey butter biscuits
- Scrambled eggs
- Sweet potato home fries
- Bacon, sausage & country ham
- Breakfast charcuterie with smoked salmon display
- Baked chicken

● YOUR CHOICE · PICK 1

Salad

- ○ Garden salad with dressings
- ○ Caesar salad



THE HOLIDAY CLASSIC

Traditional *Menu*

FEEDS 6–10 PEOPLE · DELIVERED WED., NOV 25, 5–9 PM

$350
PER PACKAGE

INCLUDED

- Garden salad
- Cornbread stuffing
- Gravy
- Cranberry relish
- Rolls & butter

YOUR CHOICE · PICK 1

Your turkey

- ○ Oven roasted turkey
- ○ Fried turkey

YOUR CHOICE · PICK 3

Three sides

- ○ Broccoli & cauliflower, lemon chive butter
- ○ Sautéed sweet corn, thyme & lemon zest
- ○ Herb roasted fingerling potatoes
- ○ Honey & cider glazed carrots
- ○ Honey roasted winter vegetables
- ○ Leah's green beans
- ○ Mac & cheese (add lobster +$8 pp)
- ○ Mashed sweet potatoes
- ○ Redskin mashed potatoes
- ○ Roasted Brussels sprouts with bacon
- ○ Roasted butternut squash
- ○ Roasted garlic mashed potatoes
- ○ Roasted root vegetables
- ○ Vegetable medley

YOUR CHOICE · PICK 1

Dessert

- ○ Bread pudding, caramel glaze
- ○ Chocolate lava cake
- ○ Peach cobbler
- ○ Pecan pie
- ○ Pumpkin cheesecake
- ○ Pumpkin pie



FOR LARGER GATHERINGS

Dinner *Menu*

$45.99 PER PERSON
MINIMUM 10 GUESTS

A full holiday dinner for your group. Example: 12 guests × $45.99 = $551.88. Delivered Wednesday, Nov 25, 5 pm – 9 pm.

● YOUR CHOICE · PICK 1

Appetizer *or* soup

- ○ Creamy potato soup with bacon
- ○ Pumpkin bisque
- ○ Spinach & artichoke dip with crackers
- ○ Maple-cranberry baked brie

INCLUDED FOR EVERY GUEST

- Sliced oven roasted turkey breast
- Maple glazed ham
- Mixed greens salad
- Cornbread stuffing
- Cranberry relish & gravy
- Mashed potatoes
- Mixed vegetables
- Rolls with butter
- Chef's choice dessert

Build your *own table.*

Add a centerpiece or salad to any menu, or build your own spread with entrées and sides on the next page.

Oven Roasted Turkey

Small · 12–16 lbs — $100

Large · 22–24 lbs — $145

Holiday Ham

Serves up to 12 — $150

PICK 1

- ○ Maple bourbon glazed
- ○ Spiral sliced bone-in

Whole Roasted Beef Tenderloin

Serves up to 10 — $275

with horseradish crème

Salads

$7 PER PERSON · MINIMUM 5 PEOPLE PER SALAD

Caesar

Romaine, parmesan, croutons and Caesar dressing

Feast

Romaine, Granny Smith apples, red onion, craisins and feta

Beets & Berries

Romaine, beets, strawberries, blueberries, red onion and feta

Spinach

Baby spinach, red onion, boiled egg and bacon

Greek

Romaine, tomato, cucumber, black olives, red onion and feta

Add to any menu

		PER PERSON
Extra sides	Choose as many as you like from the sides list on page 7 · minimum 5 people per side	$4 PER 2 SIDES
Lobster mac & cheese	Add lobster to the macaroni and cheese	+$8 PER PERSON



À LA CARTE

Entrées & sides

Priced **per person** | Minimum of **5 per entrée** | Each entrée includes **2 sides**

BBQ Ribs	Slow roasted and glazed with our BBQ sauce	$30.95 PP
Stuffed Chicken Breast	Stuffed with Italian cheeses and spinach	$35.50 PP
Filet of Salmon	With champagne Dijon sauce	$39.95 PP
Butternut Squash Pasta	Pasta with butternut squash, cream and sage	$29.95 PP
Roasted Prime Rib	With au jus and creamy horseradish	$45.95 PP
Roasted Vegetable Lasagna	Garden vegetables, marinara and cheese	$26.95 PP
Rolled Flank Steak	Stuffed with sun-dried tomato and spinach	$40.95 PP
Teriyaki Salmon	Teriyaki glazed salmon filet with sesame sprinkles	$38.95 PP

Sides

MINIMUM 5 PEOPLE PER SIDE

- Broccoli & cauliflower, lemon chive butter
- Sautéed sweet corn, thyme & lemon zest
- Herb roasted fingerling potatoes
- Honey & cider glazed carrots
- Honey roasted winter vegetables
- Leah's green beans
- Mac & cheese (add lobster +$8 pp)
- Mashed sweet potatoes
- Redskin mashed potatoes
- Roasted Brussels sprouts with bacon
- Roasted butternut squash
- Roasted garlic mashed potatoes
- Roasted root vegetables
- Vegetable medley

Want more sides? Add as many as you like: **$4 per person for every 2 sides**



with gratitude,

Let's plan your table.

Send us your menu and choices. We'll confirm your order and total, and deliver to your door. Orders must be placed and paid in full by **Monday, November 23**.

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Order online

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Call or email

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Pay securely

We send a secure payment link. Pay in full by Nov 23.

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WASHINGTON, DC & THE SURROUNDING METRO