

HOLIDAY *Guide*

**THANKSGIVING
2023**



QUICK GUIDE FOR THANKSGIVING DINNER

Let Valley Farm Market be the star of your next meal.

ORDERING GUIDE



Welcome

Please place your order 48 hours in advance. Holiday order pick ups begin on November 22. All food items are pre-cooked and ready to reheat. All orders will have specific reheating instructions. Turkey quantities are limited and should be ordered online or directly through our Meat Department. A \$25 non-refundable deposit is required on all orders.

SMALL PLATTER / HALF TRAY

LARGE PLATTER / FULL TRAY

SAUCES

BONELESS TURKEY BREAST

STANDING RIB ROAST

BONELESS RIB ROAST

FILET ROAST

serves 8-10 guests

serves 16-20 guests

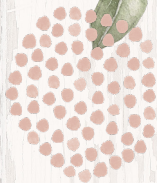
serves 4 per 16 oz.

8 oz. per guest

2-3 guests per rib

2 guests per lb.

2 guests per lb.



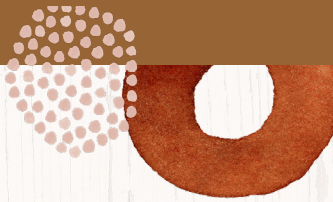


TABLE OF *Contents*

Welcome	02
Contents	03
Hors d'oeuvres	04
Hors d'oeuvres Platters	05
Fruit & Vegetables	06
Sides	07
Sauces	10
Turkeys	11
Turkey Entree	12
Beef Roast	13
Pork Roast	14
Desserts	15
Cooking Instructions	16
QR Code To Place Order	19





HORS *d'oeuvres*

Deviled Eggs

traditional southern style deviled eggs

\$19.99/DOZEN

Holiday Cheese Balls

symphony of flavors and textures with our artisanal cheese trio, rolled in pecans and vibrant dried cranberries, perfect for spreading on bread or pairing with crisp crackers.

\$10.99/EACH

Puff Pastry Wrapped Baked Brie

triple cream brie baked in puff pastry with spiced cranberry sauce topped with candied pecans.

\$29.99/EACH



HORS D'OEUVRES

Platters

SMALL PLATTER SERVES 8-10
LARGE PLATTER SERVES 16-20

Charcuterie Board

3 varieties of artisan cheese with 2 varieties of cured specialty meats, served with traditional accompaniments and crackers

SMALL \$59.99 | LARGE \$109.99

Jumbo Shrimp Cocktail

wild caught jumbo shrimp served with VFM cocktail sauce and lemon wedges

SMALL \$59.99 | LARGE \$119.99

Pickled Antipasto Tray

marinated artichokes, a variety of specialty olives, fresh and pickled vegetables, hummus and crackers

SMALL \$59.99 | LARGE \$99.99

Ahi Tuna Poke Platter

VFM award winning ahi tuna poke, garnished with toasted sesame seeds and fresh green onions served with wonton chips

SMALL \$59.99 | LARGE \$119.99

Caprese Skewers *with* Balsamic Glaze

mozzarella, grape tomatoes, fresh basil, with a balsamic glaze

SMALL \$39.99





FRUIT *& Vegetables*



Vegetable Platter

fresh baby carrots, sliced cucumber, cherry tomatoes, cauliflower, broccoli, bell peppers and homemade ranch dip

SMALL | LARGE
\$39.99 | \$99.99

Fresh Fruit Platter

bursting with vibrant colors, succulent flavors, and a variety of textures, it's a refreshing option that pleases both the palate and the eye. this particular fresh fruit tray features a delicious assortment of pineapple, strawberries, watermelon, blackberries, and cantaloupe.

SMALL | LARGE
\$39.99 | \$99.99





SIDES

HALF TRAY SERVES 8-10

FULL TRAY SERVES 16-2

Served chilled in aluminum foil pans with reheating & serving instructions.

Green Bean Casserole

traditional green bean casserole, creamy mushroom sauce, fresh green beans, topped with crispy onions

HALF \$44.99 | FULL \$79.99



CORNBREAD STUFFING WITH SAUSAGE & GOAT CHEESE

traditional cornbread stuffing with roasted red bell peppers, artichokes, fresh sage, goat cheese and valley farm market pork sausage

HALF \$59.99 | FULL \$99.99



Traditional Stuffing

classic holiday stuffing; exactly what your family has come to expect and love with flavors of sage and turkey

HALF \$49.99 | FULL \$79.99



POTATO *Sides*

HALF TRAY SERVES 8-10

FULL TRAY SERVES 16-20

Served chilled in aluminum foil pans with reheating & serving instructions.

Traditional Mashed Potatoes

classic creamy mashed yukon gold potatoes

HALF \$39.99 | FULL \$69.99

TWICE BAKED POTATOES

individual russet potatoes filled with butter, heavy cream, applewood smoked bacon, green onions and topped with cheddar cheese

HALF \$54.99 | FULL \$89.99

Scalloped Potatoes

classic cheesy thinly sliced potatoes layered with a creamy, cheese-infused sauce

HALF \$54.99 | FULL \$89.99



Sweet Potato Casserole

candied yams with spiced brown sugar glaze and marshmallow topping

HALF \$39.99 | FULL \$69.99



SIDES



Balsamic Roasted Vegetables

balsamic roasted veggies are a delightful medley of assorted vegetables caramelized to perfection with a savory balsamic glaze

HALF \$59.99 | FULL \$99.99

SMALL TRAY SERVES 8-10
LARGE TRAY SERVES 16-20

Traditional Macaroni & Cheese

traditional mac and cheese is a comforting dish made with tender macaroni pasta and a creamy, cheesy sauce.

HALF \$44.99 | FULL \$84.99

Brussel Sprouts with Bacon

roasted brussel sprouts with crispy applewood bacon with a balsamic reduction drizzle

HALF \$49.99 | FULL \$89.99



HOLIDAY

Sauces

16 oz. SERVES 4-6

32 oz. SERVES 8-12

Cranberry Sauce

homemade cranberry sauce with flavors of cinnamon and citrus

16 oz. \$9.99 | 32 oz. \$17.99

TURKEY GRAVY

classic turkey gravy

16 oz. \$8.99 | 32 oz. \$14.99

Au Jus Gravy

roast beef jus

16 oz. \$10.99 | 32 oz. \$18.99

Horseradish Cream Sauce

creamy horseradish sauce with chives

16 oz. \$10.99 | 32 oz. \$18.99





TURKEYS

Raw Fresh Birds

Please check our website for pricing, or inquire within our meat department.

All Natural Turkeys

(No Hormones No Antibiotics Free Range Organic Diet)

HENS

- 10-12 lbs
- 12-14 lbs
- 14-16 lbs

TOMS

- 16-18 lbs
- 18-20 lbs
- 20-22 lbs
- 22-24 lbs
- 24-26 lbs
- 26 + lbs

Free Range

(No Hormones No Antibiotics Free Range)

- 16-18 lbs
- 18-20 lbs
- 20-22 lbs
- 22-24 lbs

Organic

(No Hormones No Antibiotics Free Range Organic Diet)

- 16-18 lbs
- 18-20 lbs
- 20-22 lbs
- 22-24 lbs

Turkey Breast

(No Hormones No Antibiotics Free Range Organic Diet)

- Bone-In Turkey Breast
(Approx 5-7 lbs)
- Boneless Turkey Breast
(Approx 2-4 or 4-6 lbs)



TURKEY

Entrees



Pricing subject to change. Please check our website for pricing, or inquire within our meat department.

Smoked Turkey Breast

traditional classic brined, smoked turkey breast while supplies last.

HALF | FULL

Roasted Turkey Breast

traditional classic brined, oven roasted turkey breast. while supplies last.

HALF | FULL

Smoked Half Turkey

10 - 12 pound half turkey, brined and slow smoked heat and serve. while supplies last

CHECK WEBSITE FOR PRICING

Half



Full





BEEF Roast

Please check our website for pricing, or inquire within our meat department.

Rib Roast

(available in 2-5 bone and 7 bone only, each bone feeds two people and weighs approx. 2.5lbs)

TRUE PRIME | CHOICE

Filet Mignon

usda prime tenderloin roast. approximately 2.5 - 5 lbs each

CHECK WEBSITE FOR PRICING

Boneless Ribeye Roast

one half pound per person. up to 16 lbs

TRUE PRIME | CHOICE



PORK

Roasts

Please check our website for pricing, or inquire within our meat department.

Boneless Pork Roast

(up to 12 lbs)

Frenched Roast

Available in 14 to 21 ribs

Bone-in Pork Loin Roast

uncured, spiral cut
(approximately 9lbs)

Bone-in Spiral cut Half Ham

uncured, spiral cut
(approximately 9lbs)





DESSERTS

Whole Cheesecake

new york style cheesecake. feeds 8-10 people

\$39.99

PUMPKIN CHEESECAKE

indulgent dessert that combines the rich, creamy goodness of cheesecake with the warm and earthy flavors of pumpkin. feeds 8-10 people

\$39.99

Deluxe Sampler Platter

tarts, berry tart, lemon meringue, chocolate caramel, crème brulée tart, cups, tiramisu chocolate hazelnut, berry cheesecake, cannoli, mini teacup, mini brownie

12" feeds 8-10 people | 18" feeds 16-20 people

SMALL \$74.99 | LARGE \$109.99





COOKING

Instructions

What is Brining?

Brining is the process of infusing proteins with salt, sugar and flavor. In addition, it tenderizes and moisturizes meat. Typically, the protein is soaked in a solution of water, salt and spices for a number of hours in the refrigerator.

Instructions

1. Add water and brining mixture into bucket or cooler and whisk thoroughly until fully dissolved
2. Add turkey to brining solution and cover with ice if unable to fit inside the refrigerator
3. Leave turkey in brine for 24 hours
4. Remove turkey from brine and dry thoroughly with paper towels before seasoning and roasting

INGREDIENTS

- Valley Farm Market Brining Kit
- 1 (14-16 lb) All Natural Turkey.
- 2 Gallons Cold Water.
- Ice.

COOKING

Instructions

Meat Candy Turkey Breast

Seasoning: If you'd like to use a binder, we recommend a light coat of mayonnaise before seasoning. Season your bird with a 50/50 blend of coarse salt & coarse black pepper. Then, season with our Meat Candy Rub

SMOKING METHODS & TEMPERATURES

Wood Chunk Smoker

Smoke at 250°

Pellet Smoker

Smoke at 265°

Charcoal Smoker

Smoke at 250°

Elevated Rack on Grill

Set grill to 400°. When you put your turkey breast on, set the grill to the lowest heat setting to bring the temp down to 350°.

Flip the bird periodically.

Instructions

Once the Turkey Breast hits an internal temperature of 162°, wrap in aluminum foil with salted butter. Let internal temp rise to 165° before slicing and serving. Enjoy



COOKING

Instructions

CLASSIC OVEN ROASTED THANKSGIVING TURKEY

Instructions

1. Preheat oven to 325°, allow turkey to sit at room temperature for one hour before cooking.

2. Place turkey breast side up in heavy duty roasting pan with roasting rack or large aluminum roasting pan and remove any giblets or neck bone from inside turkey cavity.

3. Coat every surface of the turkey with extra virgin olive oil and season all surfaces generously with kosher salt and ground black pepper.

4. Stuff turkey loosely with onions, carrots, celery, garlic and thyme, arrange remaining vegetables in the roasting pan surrounding the turkey.

5. Place roasting pan in the center of your oven and cook for approximately 15 minutes per pound basting every 30 minutes with pan juices.

6. If the top of the turkey becomes too dark during cooking process lightly cover with aluminum foil, 165° is desired internal temperature.

7. Allow turkey to rest for at least 15 minutes before serving, reserve any pan liquids for gravy preparation.

INGREDIENTS

- 14 -16 lb Brined All Natural Turkey
- 1 Bunch Carrots Chopped 2 inch pieces
- 2 Bunch Celery Chopped 2 inch pieces
- 1 Large Yellow Onion Cut into Wedges
- 2 Heads Garlic Cut Horizontally
- 1 Bunch Fresh Thyme
- 2 Tbsp Extra Virgin Olive Oil
- Kosher Salt and Pepper

EQUIPMENT

- Aluminum Foil
- Large heavy duty roasting pan & roasting rack or Large aluminum roasting pan



SCAN THIS QR
CODE TO PLACE
YOUR HOLIDAY
ORDER ONLINE



LA JOLLA

6902 La Jolla Blvd.
La Jolla, CA 92037

MEAT DEPARTMENT

858-999-0358

SPRING VALLEY

9040 Campo Rd.
Spring Valley, CA 91977

MEAT DEPARTMENT

619-463-5723

WEBSITE

valleyfarmmarkets.com