



BOISE CO-OP HOLIDAY MENU

**TO PLACE AN ORDER:
NORTH END 208.472.4520
THE VILLAGE 208.809.2200**

FAMILY DINNERS

serves 4-6
tried + true traditional meals all housemade from scratch



TRADITIONAL DINNER \$149.99

(\$79.99 without turkey)

TURKEY

butter & herb roasted turkey

GARLIC MASHED POTATOES

classic mashed potatoes with a hint of garlic

OVEN ROASTED VEGETABLES

organic mixed roasted vegetables

CANDIED YAMS

sweetened yams with a touch of richness

STUFFING

classic stuffing made with local bread

GRAVY

traditional silky brown gravy

CRANBERRY SAUCE

made with organic cranberries & a touch a citrus

HOUSE DINNER ROLLS

fluffy and buttery hand made rolls

PUMPKIN PIE

american classic made with organic pumpkin

VEGAN DINNER \$139.99

(\$84.99 without wellington)

MUSHROOM WELLINGTON

portabellos & duxelle wrapped with local swiss chard nestled in brown rice and local squash, wrapped in a vegan puff pastry

VEGAN MASHED POTATOES

vegan mashed potatoes with a hint of garlic

OVEN ROASTED VEGETABLES

local organic mixed roasted vegetables

CANDIED YAMS

sweetened yams with a touch of richness

STUFFING

classic stuffing made with local bread

GRAVY

traditional silky mushroom gravy

CRANBERRY SAUCE

made with organic cranberries & a touch a citrus

PUMPKIN PIE

vegan & wheat free

À LA CARTE

get just what you want,
however much you want



PIES & DESSERTS

housemade from scratch sweets
from our expert bakers



ROAST TURKEY

\$89.99/ea

butter and herb roasted turkey

MUSHROOM WELLINGTON

\$64.99/ea

portobellos & duxelle with local swiss chard nestled in brown rice & local squash, wrapped in vegan puff pastry

MASHED POTATOES

\$4.99/lb

with a hint of garlic

VEGAN MASHED POTATOES

\$5.49/lb

with a hint of garlic

ROSEMARY ROASTED POTATOES

\$6.99/lb

roasted potatoes with rosemary

CREAMED CORN

\$7.99/lb

a classic side dish

MAC & CHEESE

\$8.99/lb

classic Boise Co-op recipe

ROASTED VEGGIES

\$8.99/lb

organic roasted vegetables

CANDIED YAMS

\$5.99/lb

sweetened yams with a touch of richness

VEGAN CANDIED YAMS

\$6.49/lb

sweetened yams with a touch of richness

GRAVY

\$8.99/quart

traditional brown gravy or
vegan mushroom gravy

CRANBERRY SAUCE

\$8.99/lb

made with a touch of citrus

DINNER ROLLS

\$5.99/half dozen

fluffy, buttery made rolls

TRADITIONAL STUFFING

\$6.99/lb

made with local bread

VEGAN STUFFING

\$7.49/lb

made with local bread

need something else?
give us a call!

APPLE PIE

\$16.99

(add \$1 for wheat free vegan)
an american classic, made with organic apples and love

PUMPKIN PIE

\$14.99

(add \$0.50 for wheat free vegan)
a holiday staple, made with organic pumpkins and love

PECAN PIE

\$24.99

sweet and delicious, made by our expert bakers

CHOCOLATE PECAN PIE

\$24.99

our pecan pie is made even sweeter with chocolate,
made by our expert bakers

check our bakery case in store for more
sweet options like our amazing cakes,
tortes, brownies, cupcakes, cheesecakes,
cookies, muffins, and more!

PARTY PLATTERS

for a stress-free & delicious holiday!

S: SERVES 10 | M: SERVES 20 | L: SERVES 30



HUMMUS & PITA

S: \$19.99 M: \$39.99 L: \$59.99

our made hummus served with vegetables, olives, and pita- easy and vegan, for everyone at the party!

ANTIPASTO

S: \$49.99 M: \$79.99 L: \$109.99

hand selected domestic and imported charcuterie, cheeses, olives, and crostinis

MEAT & CHEESE

S: \$44.99 M: \$74.99 L: \$104.99

a selection of our house made and other sliced meats, cheddar, and swiss cheese

CHEESE

S: \$49.99 M: \$79.99 L: \$109.99

an assortment of domestic and imported cheeses, olives, and crostinis hand selected by our expert cheesemongers

VEGGIE & SPINACH DIP PLATTER

S: \$14.99 M: \$26.99 L: \$39.99

an assortment of vegetables with housemade spinach dip

WINE PAIRINGS

hand-picked by our co-op wine experts

no matter what takes center stage on your holiday table, you'll want to make wine a part of the meal. here are some general suggestions to help complement your celebratory feast

TURKEY

chardonnay, dry riesling, viognier, dry rosé, beaujolais, pinot noir

local: cinder dry viognier \$26

2019 j.m. boillot bourgogne blanc \$23

2020 le caillou cdr rosé \$22

2020 durdilly les grandes coasses beaujolais \$13.99

2019 raphet les grand champs bourgogne rouge \$27

HAM

off-dry riesling, pinot gris, gewürztraminer, grüner veltliner, dry rosé, cru beaujolais, tempranillo, pinot noir

local: 2020 bitner vineyards disfrutar tempranillo \$25

2018 selbach zeller schwarze katz riesling \$15.99

2019 stoller willamette valley pinot noir \$21

2020 berger grüner veltliner 1L \$14.99

2019 domaine de figueirasse gris de gris dry rosé \$13.99

BEEF OR LAMB

bordeaux blends, california cabernet, nebbiolo, argentine malbec, syrah/shiraz, rhône reds

local: 2018 koenig vineyards cabernet sauvignon \$25

2018 château fongaban puisseguin saint-emilion \$17.99

2018 raul perez ultreia st. jacques mencia \$21

2019 le clos du caillou vieilles vignes côtes du rhône \$26

2018 dunham trutina \$30

DESSERT

port (tawny or ruby), sherry (cream or pedro ximenez), sauterne, ice wine, or moscato d'asti

BUBBLES

sparkling wines are among the most versatile and food friendly wines and we have them from \$9.99 to \$299 in ½ bottles to magnums (1.5 lt)

segura viudas cava 1.5 lt (magnum) \$18.99

raventos i blanc de nit rosé brut \$27

acinum prosecco \$11.99

ostro pinot nero rosé spumante \$14.99

adami bosco di gica brut prosecco superiore 1.5 lt \$36

saint-hilaire limoux brut \$13.99

aubry brut champagne \$42

marc hebart brut rosé champagne \$58