



A TIME FOR Thanks

A MESSAGE FROM THE CURATORS

There's no denying that this year is a very special and unique Thanksgiving, given the unique challenges and events of 2020. We may be celebrating in smaller social circles this year, but despite our physical distances, we've all found creative ways to remain connected during these unprecedented times. Let's take a moment to reflect and give gratitude for our family, friends, and all the moments of 2020 that have made us grow and glow. On behalf of Easypeasy! Marketplace, The Food District, and Square One, we are wishing you a very wonderful Thanksgiving weekend. Thank you for your purchase of the Thanksgiving Banquet Box. Your support helps support and sustain local business, which is greatly appreciated. Without further adieu, bon appétit!



Jamie & Felicia Somerton
Co-Founders of Easypeasy! Marketplace

Enjoy!

OUR PARTNERS



SQUARE ONE

! IMPORTANT ! COOKING TEMPERATURES MAY VARY BY OVEN | PLEASE USE YOUR OWN DISCRETION | REMOVE FROM PACKAGE FOR MICROWAVING



DF Dairy-free NF Nut-free
GF Gluten-free V Vegan

FALL EQUINOX SALAD

INGREDIENTS: Mixed greens, toasted pecans, sliced apples, smoked cheddar cheese, dried cranberries, Carolina mustard vinaigrette
Prepared by Blackjack BBQ | (905) 232-2388

BUTTERNUT SQUASH SOUP

DF GF NF V

INGREDIENTS: See mason jar for ingredients.
RE-HEAT: See mason jar for instructions.
Prepared by Ma's Best Quality Soup | (905) 232-9277

STUFFING CRUSTED SOURDOUGH BREAD

DF

V

INGREDIENTS: Sourdough bread: All-purpose flour, whole wheat flour, sea salt, Water | Stuffing: Onion, flax seed, carrot, celery, spices
Prepared by Allin Mikuna | (416) 551-5169

GARLIC & ITALIAN FIG OLIVE OILS

INGREDIENTS: Garlic: Extra virgin olive oil, natural flavours | Fig: Cooked grape must, fig purée, wine vinegar, natural flavours, naturally occurring sulfites
Prepared by MyOlive Premium Olive Oil | (905) 949-5333

BASIL POMODORO PASTA

V

INGREDIENTS: Fresh Pasta Linguine: Semolina flour | Pomodoro: Tomato sauce, fresh basil
RE-HEAT: Microwave safe only package. See instructions included.
Prepared by Dal Moro's Fresh Pasta | (905) 232-7099

APPLE & PUMPKIN PIE MACARONS

GF

INGREDIENTS: Shells: Almond flour, icing powder, caster sugar, egg whites, pumpkin spice, natural colouring gel | Filling: Valrhona ivoire, chocolate, sugar, cream, pumpkin purée, cinnamon spice, pumpkin spice, ginger spice, butter, salt
Prepared by The Macaron Boutique | (905) 232-2772

TURKEY POT PIES

INGREDIENTS: Pastry: Butter, flour, water, sugar, salt, egg wash | Filling: Turkey thigh meat, peas, carrots, diced onions, veloute, parsley, thyme, rosemary, salt, pepper, vegetable oil, garlic powder, onion powder, sourdough croutons

RE-HEAT: Re-heat at 350° for 10-15 minutes.

Prepared by The Pie Commission | (905) 232-7437

MAPLE SMOKED BABY BACK PORK RIBS

INGREDIENTS: Ribs: Garlic powder, onion powder, cumin, brown sugar, cayenne pepper, salt, black pepper, Cajun spice, apple juice, maple wood chips | Cherry BBQ Sauce: Fresh cherries, maple syrup, brown sugar, cider vinegar, ketchup, molasses, garlic, salt, black pepper

RE-HEAT: Remove lid from package. Re-heat at 350° for 12-15 minutes.

Prepared by Blackjack BBQ | (905) 232-2388

APPLE SMOKED CHICKEN WINGS WITH AUTUMN SPICE RUB

GF

INGREDIENTS: Wings: Peppercorns, hot sauce, sugar, cider vinegar, salt, hickory wood chips | Autumn Spice Rub: Smoked paprika, brown sugar, salt, cumin, black pepper

RE-HEAT: Remove lid from package. Re-heat at 350° for 15 minutes.

Prepared by Blackjack BBQ | (905) 232-2388

ROASTED GARLIC MASHED POTATOES, GRAVY, & CRANBERRY SAUCE

INGREDIENTS: Yukon gold potatoes, roasted garlic, butter, heavy cream, salt, pepper | Gravy: Chicken stock, carrots, celery, onion, flour, butter, salt, pepper, garlic

RE-HEAT: Potatoes: Remove lid from package. Re-heat at 350° 10-15 minutes. Remove from oven, stir, and place back in the oven for 8-10 minutes. Gravy: Place gravy in small pot or pan. Place on burner with medium-low heat giving an occasional stir until gravy becomes hot.

Prepared by Blackjack BBQ | (905) 232-2388



DISCOVER

AT SQUARE ONE

The Food District is here to feed the growing interest in today's food culture, with a focus on offering local, handmade, and high-quality foods in a setting that embraces both new and old world food emporiums. Spanning 40,000 square feet, The Food District at Square One offers an outstanding array of specialty products as well as a space to meet, explore and share the love of food through tastings, cooking classes, dinner parties, book signings, and other special events.



eateasypeasy.com

