

Happy Thanksgiving

Thanksgiving Feast

Minimum of 10 guests

\$60 per person

Salad: Choice Of (1)

Gourmet Salad with Apples & Craisins, Garden Mixed Green or Caesar

Whole Turkey or Sliced Turkey Breast

Cranberry Sauce

Traditional Bread Stuffing

Turkey Gravy (1 quart)

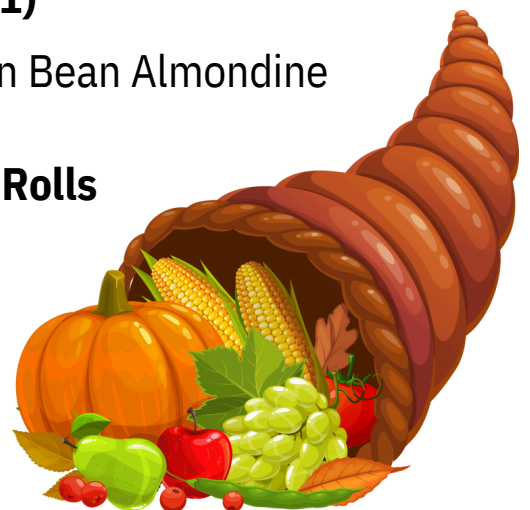
Starch: Choice of (1)

White Mashed, Sweet Potato or Oven Roasted

Vegetable: Choice of (1)

Glazed Carrots, Harvest Mixed, or Green Bean Almondine

1 Dozen Assorted Dinner Rolls





A LA CARTE

Thanksgiving Entrée Specials

Half Pan - Serves 10 ~ Full Pan: Serves 25

Whole Bone in Turkey

Stuffed with Traditional Bread Stuffing

15-17 Ibs serves 8-10 Guests - \$110

18-22 Ibs serves 15-20 Guests - \$155

Whole Filet Beef Tenderloin - With Port Wine Reduction or Wild Mushroom Demi (GF)
Serves 8 - 10 Guests \$275

Braised Short Rib- In a Chianti Wine Reduction (GF)

Half Pan: \$80 ~ Full Pan \$150

Roasted Turkey Breast - Boneless white meat. Served with Stuffing and Gravy

Half Pan: \$70 ~ Full Pan \$160

Pumpkin Ravioli- With Sage Cream Sauce (vegetarian) **Half Pan: \$55 ~ Full Pan \$85**

SOUPS

Butternut Apple Bisque

Chicken Escarole

\$50 PER GALLON

THANKSGIVING SIDE SPECIALS

Roasted Butternut Squash- With Pecans & craisins in a Brown Sugar Glaze (GF)

Half Pan: \$45 ~ Full Pan: \$90

Sweet Potato Casserole- Mashed sweet Potato with Graham crackers, Brown Sugar & Marshmallow

Half Pan: \$45 ~ Full Pan: \$90

Cranberry Sauce - Pint : \$19.99 / Quart: \$25

THANKSGIVING SIDE SPECIALS (cont.)

Loaded Mashed Potatoes- (GF)

Half Pan: \$50 ~ Full Pan: \$100

Butternut Squash Risotto (GF)

Half Pan: \$50 ~ Full Pan: \$100

Cranberry Apple Sage Stuffing

Half Pan: \$50 ~ Full Pan: \$100

Glazed Carrot Medley

Half Pan: \$50 ~ Full Pan: \$100

Maple Bacon Brussel Sprouts

Half Pan: \$50 ~ Full Pan: \$100

Roasted Harvest Vegetables- Winter Squash, Turnips, Fennel, Beets

Half Pan: \$55 ~ Full Pan: \$125

Assorted Dinner Rolls - \$15 per dozen

Turkey Gravy- \$25 per quart

Cranberry Chutney- \$25 per quart

Dessert Specials

8" Pumpkin Spice Cake: \$45.99

With Cream Cheese Frosting

8" Salted Caramel Cake: \$45.99

8" Carrot Cake: \$45.99

8" Chocolate Torte: \$45.99

8" Quick Breads: \$9.99 each

Cranberry Orange, Pumpkin, Cinnamon Pecan

Freshly Baked Pies - \$25 each

Flavors: Pumpkin, Coconut Custard, Pecan, Apple

Chocolate Cream or French Silk Pie: \$28 each

Pumpkin Cheesecake: \$42

Apple Crisp: Half Pan: \$45 ~ Full Pan: \$90

Maple Pecan Sticky Buns: \$45.99 per dz.

Looking for the basics?

Please reference our Corporate & Social catering guide in A la Carte Selections for a complete list of sides, entrees and desserts to add to your Thanksgiving Table this year.

Please let your sales representative know if you need any special accommodations such as Gluten Free, Dairy-Free, Vegan, vegetarian or any other allergy