Thanksgiving Catering

2024





all items will serve 10-12 guests

Thanksgiving Menu

16-18 LB. SPATCHCOCKED TURKEY \$225 Includes Turkey Gravy & Homemade Cranberry Sauce

PUMPKIN SOUP - \$48 Smoked Chestnut Cream Frizzle, Pepitas

CREAMY MASHED POTATOES -\$58 Thyme & Garlic, Cream & Butter

SWEET POTATOES - \$58 Caramelized Marshmallow Topping

PAN SEARED BRUSSELS SPROUTS - \$52 Cider-Dijon Glaze

GREEN BEAN CASSEROLE - \$48 with Mushroom Cream & Crispy Fried Onion Topping

MAC AND CHEESE - \$58 Large Shells, White Cheddar Cheese Sauce

HOMEMADE CORN BREAD & BRIOCHE ROLL \$38 Herbed Whipped Butter

HOMEMADE CRANBERRY SAUCE \$18/pint

CHOICE OF 9" PIE \$38/each Pumpkin Pie | Apple Pie

Appetizers

BAKED BRIE WHEEL \$90 Stuffed with Fig Jam, Dried Fruits, Candied Nuts, served with Fresh Sliced Baguette

JUMBO SHRIMP COCKTAIL \$125 Cocktail Sauce & Lemon Wedges

PIGS IN A BLANKET \$60 Filled with Cheddar, and Served with Ketchup & Dijon (40 ea)

Family Meal Package \$425

serves 10-12 people

WHOLE SPATCHCOKED ROASTED TURKEY with gravy, cranberry sauce

WHIPPED YUKON GOLD POTATOES
TRADITIONAL SAVORY HERB STUFFING
GREEN BEAN CASSEROLE
CORN BREAD