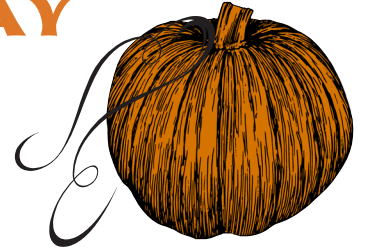


THANKSGIVING DAY CATERING MENU



Order Turkey by Fri, Nov 22
Order Soups and Sides by Mon, Nov 25
Pickup Wed, Nov 27, 2-5pm + Thurs. 9am-12pm

SOUPS

Butternut Squash Bisque.....\$6 pint / \$12 quart
Lobster Bisque \$12 pint / \$24 quart
Chicken Escarole Soup \$6 pint / \$12 quart

ENTRÉES

Whole Roasted Turkey with 1 Qt. Gravy <i>weight before roasting</i>	\$12 lb.	Baked Lasagna (<i>Feeds 8-10</i>) ...	\$95 ½ pan
Turkey Gravy	\$6 pint	Baked Eggplant Parmesan (<i>Feeds 8-10</i>)	\$95 ½ pan
	\$12 quart	Marinara Sauce	\$6 pint
Whole Roasted Beef Tenderloin <i>with Au Jus and Horseradish Cream</i> (<i>min. 5 lbs. raw weight</i>)	Market		\$12 quart

ACCOMPANIMENTS

2 lb. Minimum

Mashed Potatoes	\$10 lb.	Haricot-Verts <i>with Heirloom Tomatoes,</i> <i>Shallots, Ginger Butter</i>	\$15 lb.
Scallop Potatoes	\$15 lb.	Meat Stuffing	\$12 lb.
Mashed Butternut Squash	\$10 lb.	Vegetable Stuffing.....	\$10 lb.
Steamed Asparagus	\$15 lb.	Roasted Brussels Sprouts	\$15 lb.
Roasted Yellow + Green Squash, Red Peppers, Carrots	\$12 lb.	Cranberry Sauce <i>whole berry</i>	\$6 pint

LeonsCafeCatering.com • 401.247.1660

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* ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

! **NOTE:** EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THE COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.