

THANKSGIVING DAY CATERING MENU



Order Turkey by Sun, Nov 22
Order Soups and Sides by Mon, Nov 23
Pickup Wed, Nov 25, 2-5pm + Thurs. 9am-12pm

SOUPS

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

ENTRÉES

Turkey Breast	\$20 lb.	Baked Lasagna (<i>Feeds 8-10</i>)	\$110 pan
Whole Roasted Turkey with 1 Qt. Gravy (<i>Weight before roasting</i>)	\$15 lb.	Baked Eggplant Parmesan (<i>Feeds 8-10</i>)	\$110 pan
Turkey Gravy	\$6 pint	Marinara Sauce	\$6 pint
	\$12 quart		\$12 quart
Whole Roasted Beef Tenderloin with <i>Au Jus and Horseradish Cream</i> (<i>Min. 5 lbs. raw weight</i>)	Market		

ACCOMPANIMENTS

2 lb. Minimum

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

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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.