

Thanksgiving Menu



FEAST 12-16 POUNDS \$250

- Sugar Chili BBQ Turkey, Seasoned with our Award Winning Bird Rub, Smoked with Cherry Wood
- Lager Braised Bird, Seasoned with Sage, Thyme and Rosemary, Stuffed with Oranges & Garlic
- Hatch-cut Grilled Turkey, Seasoned with Fresh Chimichurri, Cracked Pepper + Himalayan Sea Salt
- Boneless Rib Roast (Serves 8-10) Horseradish + Herb Crust, Cabernet Au Jus, Served with Horseradish Aioli

HOMESTYLE SIDES 9X13 TRAYS \$65

- Classic Sweet Potato Mash, Cinnamon, Nutmeg, Maple + Toasted Marshmallow
- Country Corn Pudding, Fakon + Jalapeños
- Cast-Iron Brussel Sprouts with Maple Glazed Fakon
- Braised Green Beans with Toasted Almonds + Caramelized Shallots
- Small Batch Cranberry Mustarda \$25 Quart
- Cranberry Citrus Sauce \$25 Quart



HAND-CRAFTED STUFFING 9X13 TRAYS \$65

- Pan Toasted Rye Bread, Shaved Garlic, Fresh Herbs, Sliced Chestnuts, Sausage Bits, Turkey Au Jus,

EMAIL ORDERS TO- EVENTS@SSJCATERING.COM