

Thanksgiving Menu



FEAST^{12-16 POUNDS} \$250 PER ITEM

- 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 Citrus & Garlic
- Hatch-cut Fire Roasted Turkey, Seasoned with Rustic Chimichurri, Cracked Pepper, Himalayan Sea Salt
- Boneless Rib Roast (Serves 8-10) Horseradish, Herb Crust, Au Jus, Horseradish Aioli

HOMESTYLE SIDES^{9X13 TRAY} \$65

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



HAND-CRAFTED STUFFING^{9X13 TRAY} \$65

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

EMAIL ORDERS TO- EVENTS@SSJCATERING.COM