

# Thanksgiving Menu



## FEAST WHOLE BIRD \$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

- Southern 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
  - Pan Toasted Rye Bread Stuffing, Shaved Garlic, Herbs, Sliced Chestnuts, Sausage Bits
  - Truffle & French Onion Potato Gratin
- Signature Citrus Cranberry Sauce \$25 QT
  - Classic Giblet Gravy \$35 QT



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DELIVERY AVAILABLE - CUTOFF NOVEMBER 20