

Thanksgiving Menu

2023



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 \$75

- 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



EMAIL ORDERS TO- EVENTS@SSJCATERING.COM
DELIVERY AVAILABLE - CUTOFF NOVEMBER 18