

THANKSGIVING 2022 CATERING MENU

THANKSGIVING DINNER

\$29.99 per person
(4 person minimum)

Oven Roasted Turkey Breast

Seasoned with herbs and roasted to perfection

Mashed Potatoes with Turkey Gravy

Mashed with just a hint of garlic

Homemade Sage Bread Stuffing

Homemade with celery, onions and fresh herbs

Fried Onion Topped Green Bean Casserole

Creamy casserole topped with our crispy homemade onions

Cranberry Sauce

Classically sweet and tart

Pumpkin Pie

The perfect sweet ending

A LA CARTE

Butternut Squash Soup \$9.99/qt

(serves 2-3 per quart)

The perfect blend of squash, ginger and cloves

Harvest Salad \$30.00 (serves 6-8) \$50 (serves 12-14)

Mixed greens, apples, candied pecans, dried cranberries and honey balsamic vinaigrette

Garlic Mashed Potatoes \$7.99/lb

Turkey Gravy \$8.99/qt

Sweet Potato Casserole \$9.99/lb

(serves 2-3 per lb)

The traditional casserole- sweet potatoes, brown sugar and marshmallow topping

Autumn Roasted Vegetables \$9.99/lb

(serves 2-3 per lb)

Roasted sweet potatoes, brussel sprouts, red onions, carrots and seasonal squash

Sage Bread Stuffing \$7.99/lb

To place an order call (773) 329-6167