

THANKSGIVING

BY



APPETIZERS

Antipasto Platter

Italian cured meats, assorted cheeses marinated vegetables, olives, and roasted peppers—served with artisanal breads and crostini

\$10.99 / order

Stuffed Mushrooms

with cornbread and sausage stuffing

\$2.49 / each

Shrimp Cocktail

with lemon & cocktail sauce

\$2.79 / each

Charcuterie Board

fig jam, toast points, crackers blue cheese, cheddar cheese garlic herb cheese spread, grapes prosciutto, dried meats cornichones, black berries

\$10.99 / order

Fall Phyllo Cups

with apple chutney, crumbled blue cheese, and caramelized onions

\$2.49 / each

Bacon Wrapped Scallops

\$2.79 / each

MAIN COURSE

Freshly Roasted Turkey Breast

with gravy

Cranberry Sauce

Mashed Potatoes **or** Red Roasted Potatoes **or** Roasted Sweet Potatoes

Candied Baby Carrots **or** Brussel Sprouts **or** Green Beans **or** Corn

Savory Herb Stuffing **or** Cornbread Stuffing

Cornbread & Butter **or** Rolls & Butter

Up to 8 Guests:	\$350.00
Up to 12 Guests:	\$475.00
13-24 Guests:	\$36.99 / per
25-49 Guests:	\$32.99 / per

Pricing Includes:

Food delivered or picked up hot & ready to eat

Disposable plates & utensils

Disposable serving utensils

Plastic covering for your buffet table

Condiments



SOUP & SALAD

Portuguese Kale Soup

smoky chouriço, hearty potatoes, kale, and beans, slow-cooked in a rich, savory broth

\$7.99 / serving

Butternut Squash Bisque

velvety blend of roasted butternut squash, aromatic herbs, and a touch of cream

\$5.99 / serving

Harvest Salad

mixed greens with walnuts cranberries, blue cheese bermuda onions, cucumbers and apple cider vinaigrette

Small Bowl
Feeds 15- **\$42.00**

Medium Bowl
Feeds 30- **\$71.00**

Mandarin Orange & Almond Salad

mixed greens with citrus vinaigrette

Small Bowl
Feeds 15- **\$22.00**

Medium Bowl
Feeds 30- **\$48.00**

ADD ONS

Sweet & Salty Mac n Cheese

with bacon and cornbread stuffing

\$3.49 / serving

\$2.99 / serving

without bacon

Cornbread Stuffing

with sausage, sage, apple, & cranberry

\$3.49 / serving

\$2.99 / serving

without sausage

Maple Roasted Acorn

Squash

stuffed with brown rice, chickpeas, quinoa, red & white beans, chia seeds, dried cranberry, & sage

\$15.00 / each

DESSERTS

Pumpkin Mousse

Bars

\$7.00 / bar

Pumpkin Cheesecake

\$10.99 / slice

\$75.00 / cake

Pecan Pie

\$45.00 / pie

Apple Crisp

slow-baked spiced apples topped with a crisp oat and brown sugar crumble served with whipped cream

Small Pan
Feeds 15- **\$35.00**

Medium Pan
Feeds 30- **\$64.00**

Available GF + \$15.00