

2016 Thanksgiving Catering Menu

Entree

- Whole Herb Roasted Natural Turkey (\$7.50 a pound, ½ a pound per person)
- Beef Tenderloin (\$35 per pound)
- Glazed Ham (\$11 a pound)

Soup

- Butter Nut Squash Soup \$9.00 per Quart
- Creamy Sweet Potato Soup \$9.00 per quart

Sides

- Butter Whipped Potatoes (\$8 per pound) (serves 4-5 people per pound)
- Panko-Crusted Green Bean Casserole (\$8 per pound)
- Maple, Pecan, and Cinnamon Sweet Potatoes (\$40 half tray) (serves 10-12 people)
- Roasted Sweet Potato Salad (\$9 per pound) (serves 4-5 people per pound)
- Green Bean Almondine (\$11 per pound)
- Mandarin-Glazed Carrots (\$8 per pound)
- Fall Vegetable Medley (\$10 per pound) (serves 5-6 people per pound)
- Green Leafy Salad (Large: \$35 serves 15, Small: \$25 serves 10)
- Traditional Herb Stuffing (\$8 per pound, serves 4-5 people per pound)
- Cornbread and Sausage Stuffing (\$10 per pound, serves 4-5 people per pound)
- Creamy Mashed Potatoes and Parsnips (\$9 a pound, serves 4-5 people per pound)
- Pureed Rutabagas and Parsnips with Brown Butter (\$10 per pound)
- Bacon & Shallot Roasted Brussel Sprouts (\$13 per pound, serves 5-6 people per pound)
- Butternut Squash with Sage & Cranberries (\$12 per pound, serves 4-5 people per pound)
- Apple & Fig Pandowdy (\$11 per pound)
- Natural Gravy (\$11 per quart)
- Orange-Cranberry Sauce (\$8 per pint)
- Siracha Cranberry Sauce (\$8 per pint)
- Apple Cider Barley (\$9 per pound)
- Braised Pineapple with Star Anise and Ginger (\$11 per pound)
- Creamed Corn (\$7 per quart)

Rolls

- Butter Bits \$4.00 a dozen

Deserts

- Local Pumpkin Pie (\$17, serves 6-8 people)
- Local Pumpkin Chiffon Pie (\$22, serves 6-8 people)
- Pumpkin Cheesecake (\$22, serves 6-8 people)
- Local Apple Pie (\$17, serves 6-8 people)
- Pecan Pie (\$20, serves 6-8 people)
- Banana Cream Pie (\$11, serves 6-8 people)
- Coconut Cream Pie (\$13, serves 6-8 people)
- 8" Round Carrot Cake with Cream Cheese Frosting (\$22, serves 10-12 people)