



THANKSGIVING CATERING MENU-2024

PLEASE ORDER BY Wednesday Nov. 13th

Pickups are Wednesday the 27th from 1:00 to 4:30 PM EST.

We will be closed Thursday & Friday, open Saturday & Sunday

APPETIZERS

- **Tarte Flambe** – open-face savory Puff Pastry Tart with Leeks, Bacon & Gruyere
16 pieces per order - \$46.00
- **Water Chestnuts with Dates wrapped in Bacon** –Already cooked, just re-heat
 - 12 pieces per order - \$32.00
- **Shrimp Cocktail** includes 8-oz Zesty Cocktail Sauce & lemon wedges
1-LB is approximately 20 to 25 large shrimp - \$35.00

TURKEYS AVAILABLE ARE: 8-12#, 14-16# OR 16-20#

**Amish Whole Roasted Turkey w/ Dried herbs, salt & pepper
\$13.99 per pound-COOKED**

OR

- **Oven-Ready for you to cook fresh.** Cleaned, legs tied & seasoned with
Dried herbs, salt & pepper \$12.99 per pound
- **Bone-in Roasted OR Oven-ready Turkey Breast, Sage & Herb Crust OR
Plain salt & pepper** 4-6 lbs. each, \$110.00 cooked, \$99 oven-ready
- **Whole side of Roasted Salmon-** Your choice of Simply Seasoned or Pesto-Panko Crust,
\$145.00 Weighs approximately 3.5 to 4.5 pounds, serves 6-8

SIDE DISHES

The following are priced by the “half-pan” which serves 8 to 12 guests

- Maple Roasted Sweet Potato Cubes \$62.00
- Mashed Yukon Gold Potatoes with Butter & Cream \$64.00
 - Turkey Gravy \$12.00 per pound/pint
- Farmhouse stuffing with Sage, Celery, Onion, & Pork sausage -\$75.00
- Corn Pudding with Hatch Green Chilis, HOT HONEY available on the side! \$65.00
 - Gingered Cranberry Sauce \$10.99 per pound/pint

THE ABOVE ITEMS ARE AVAILABLE IN 2-POUND CONTAINERS

DESSERT-Sticky Toffee Pudding-individual \$8.50 each