

FLAGSHIP SPECIALTY FOODS & FISH MARKET

Thanksgiving Catering Menu 2026

Please order by Wednesday, November 11

Pickup: Wednesday, November 25 • 1:00–4:30 p.m. EST

Closed Thursday & Friday • Open Saturday & Sunday

APPETIZERS

Tarte Flambée — \$49

Open-faced puff pastry tart with leeks, bacon & Gruyère • 16 pieces

Bacon-Wrapped Water Chestnuts & Dates — \$38

Fully cooked and ready to reheat • 12 pieces

Shrimp Cocktail — \$35 per pound

Approximately 20–25 large shrimp, with 8 oz. Zesty Cocktail Sauce & lemon wedges

TURKEY & SALMON

Whole Amish Turkey • Available sizes: 8–12, 14–16 or 16–20 pounds

Whole Roasted Turkey — \$15.99 per pound

Fully cooked and seasoned with dried herbs, salt & pepper

Oven-Ready Whole Turkey — \$13.99 per pound

Fresh turkey, cleaned, legs tied & seasoned with dried herbs, salt & pepper

Bone-In Turkey Breast • Approximately 4–6 pounds each

Sage & herb crust or simple salt & pepper

Roasted: \$110 each • Oven-ready: \$99 each

Whole Side of Roasted Salmon — \$155

Simply seasoned or pesto-panko crust

Approximately 3½–4½ pounds • Serves 6–8

SIDE DISHES

Half-pans serve approximately 8–12 guests

Maple-Roasted Sweet Potato Cubes — Half-pan \$72 | 2 lb. \$25

Mashed Yukon Gold Potatoes with Butter & Cream — Half-pan \$75 | 2 lb. \$28

Farmhouse Stuffing with Sage, Celery, Onion & Pork Sausage

Half-pan \$75 | 2 lb. \$30

Corn Pudding with Hatch Green Chiles — Half-pan \$65 | 2 lb. \$28

Hot honey available on the side

BY THE PINT

Classic Cranberry Salad — \$16 per pint

Traditional gelatin salad with walnuts, celery, tangerines & cranberries

Turkey Gravy — \$14 per pint

DESSERTS

Individual Sticky Toffee Pudding — \$8.95 each

Pumpkin Flan (Gluten-Free) — \$65

Pumpkin Pie — \$40

Pecan Pie — \$47