



# Thanksgiving Catering 2023

Please place orders by noon, Monday 11/20 for pickup no later than 4pm Wednesday, 11/22.  
We are open Tuesday & Wednesday of Thanksgiving week and will be closed Thursday and Friday, 11/23 & 11/24  
Quarts feed 3-4; trays are 10" x 12" and feed 8-10  
Please call 845.915.3088 to pre-order.

**Butterbean Succotash** – with roasted corn, peppers, butterbeans, herbs, spices - \$14/qt; *vegan, g/f*

**Garlic Mashed Potatoes:** russets, roasted garlic, cream, butter, spices - \$12 per quart; *vegetarian*

**Chicken & Kale Salad:** shredded kale & nappa, sherry vinegar & olive oil, golden raisins, & almonds, topped with shredded chicken & sesame seeds - \$60 *g/f, served cold, feeds 8-12*

**Creamed Spinach:** w/cream, parmesan cheese, spices - \$18 per quart; *vegetarian, contains nutmeg*

**Potatoes au Gratin:** russets, gruyere cheese, cream, herbs & spices - \$40 per pan; *vegetarian, contains nutmeg*

**Roasted Brussels Sprouts:** caramelized sprouts, spices, balsamic vinaigrette - \$18 per quart; *vegan, g/f*

**Corn Souffle:** leeks, corn kernels, creamed corn, crème fraiche - \$40 per ½ tray; *vegetarian*

**Haricots Vert Almondine** - sauteed French-style green beans, soy sauce, toasted almonds - \$36 per tray; *vegetarian, g/f*

**Roasted Cider-Glazed Carrots:** apple cider reduction, herbs, spices \$32 per tray; *vegan, g/f*

**Cranberry Chutney** - made with whole cranberries, brown sugar, spices - \$10 per pint; *vegan, g/f*

**Balsamic & Honey Roasted Beets:** beets, balsamic vinegar, honey, thyme, seasonings - \$18 per quart; *vegan (honey), g/f*

**Gravy:** pan-drippings, nip of bourbon & house stock - \$9 per quart

**Bread Stuffing:** with our bread, veg, chicken stock, herbs, spices - \$9 per quart

**Sausage Stuffing:** with our homemade sausage \$15 per quart

**5-Cheese Mac & Cheese:** Homemade bechamel cheese sauce, gemelli pasta - \$40 per tray; *vegetarian, contains nutmeg*

**Whipped Sweet Potatoes:** maple butter, toasted coconut & pecans \$45 per tray; *vegetarian, g/f*

**Frogeye Salad:** acini de pepe pasta, pineapple, mandarin oranges, whipped cream, lemon, cherries & marshmallows - \$16 per quart

**Potato & Cheese Pierogies:** (*about 40*), with sautéed onions, butter & seasonings - \$52 per tray; *vegetarian*

## Homemade Soups

**Butternut Squash & Apple Soup:** pureed, broth-based - \$15 per quart; *vegan, g/f*

**Savory, Potato & Leek:** cream-based, peppery - savory & thyme, leeks and russets - \$15 per quart; *vegetarian*

## Homemade Desserts

**Walnut Sour Cream Coffee Cake** \$32

**GF Chocolate Layer Cake** \$39 *with quinoa*

**Pumpkin Swiss Roll** \$28

**Dutch Apple Crumb** \$23

**Pumpkin Pie** \$21

**Belgian Chocolate Mousse Pie** \$45

