



# Thanksgiving Catering 2024

Please place orders by noon, Saturday 11/23 for pickup no later than 4pm Wednesday, 11/27.

We are open Tuesday & Wednesday of Thanksgiving week and will be closed Thursday and Friday, 11/28 & 11/29

*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 - \$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 - \$42 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
  - 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
  - Traditional Bread Stuffing:** with our bread, veg, chicken stock, herbs, spices - \$10/quart
  - Sausage Stuffing:** with our fennel sausage - \$15/quart
  - Sage Cornbread Stuffing:** homemade cornbread, buttermilk, sauteed veg, herbs, honey, house stock; GF - \$15/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