

Thanksgiving Catering 2025

Please place orders by noon, Saturday 11/22 for pickup no later than 4pm Wednesday, 11/26.

We are open Tuesday & Wednesday of Thanksgiving week and will be closed Thursday 11/27

We apply a standard 12% service charge on all catering and special orders. Our trays are 10"X 12" deep trays, serving approximately 10 people. Quarts feed 3-4 people. Please call 845.915.3088 to pre-order.

	Butterbean Succotash – with roasted corn, peppers, butterbeans, herbs, spices - \$14/qt; vegan, g/f	Traditional Bread Stuffing: with our bread, veg, chicken stock, herbs, spices - \$10/quart
	Garlic Mashed Potatoes: russets,	Sausage Stuffing: with our fennel
	roasted garlic, cream, butter, spices -	sausage - \$15/quart
	\$12 per quart; vegetarian	Sage Cornbread Stuffing: homemade
	Creamed Spinach: w/cream, parmesan	cornbread, buttermilk, sauteed veg,
	cheese, spices - \$18 per quart; contains	herbs, honey, house stock; GF -
	nutmeg	\$15/quart
	Potatoes au Gratin: russets, gruyere	5-Cheese Mac & Cheese:
	cheese, cream, herbs & spices - \$42 per	Homemade bechamel cheese sauce,
	pan; contains nutmeg	gemelli pasta - \$40 per tray;
	Roasted Brussels Sprouts:	vegetarian, contains nutmeg
	caramelized sprouts, spices, balsamic	Whipped Sweet Potatoes: maple
	vinaigrette - \$18 per quart; vegan, g/f	butter, toasted coconut & pecans \$45
	Corn Souffle: leeks, corn kernels,	per tray; vegetarian, g/f Potato & Cheese Pierogies : (about
	creamed corn, crème fraiche - \$40 per	40), with sautéed onions, butter &
	½ tray; vegetarian Haricots Vert Almondine - sauteed	seasonings - \$52 per tray; vegetarian
	French-style green beans, soy sauce,	Butternut Squash & Apple Soup:
	toasted almonds - \$36 per tray;	pureed, broth-based - \$15 per quart;
	vegetarian	vegan, g/f
	Roasted Cider-Glazed Carrots: apple	Savory, Potato & Leek: cream-based,
	cider reduction, herbs, spices \$32 per	peppery - savory & thyme, leeks and
	tray; vegan, g/f	russets - \$15 per quart
	Cranberry Chutney - made with whole	NY Crumb Cake ½ Pan \$32
	cranberries, brown sugar, spices - \$10	NY Crumb Cake Full Pan \$60
	per pint; vegan, g/f	GF Chocolate Layer Cake \$39 with
	Balsamic & Honey Roasted Beets:	quinoa
	beets, balsamic vinegar, honey, thyme,	Pumpkin Swiss Roll \$28
	seasonings - \$18 per quart; vegan	Dutch Apple Crumb \$24
	(honey), g/f	Pumpkin Pie \$22
	Gravy: pan-drippings, nip of bourbon &	Belgian Chocolate Mousse Pie \$45
	house stock - \$9 per quart	Homemade Tea Breads \$24, 9"
		Cookie Box \$30/dozen, \$58/2 dozen,
		\$85/3 dozen