

Thanksgiving Catering Menu

All orders must be placed by **Friday November 20th**.

Payment in full will be required at time of ordering.

Pick ups will be on **Wednesday November 25th**, you can schedule pickup time, when order is placed.

If you would like to pick up before Wednesday, please let us know!

All pickup items will come with heating instructions!
If you would like an item not listed above, please ask!

(A half pan usually serve about 8-10 people, and a full pan about 15-20, as part of a complete dinner)

Starters

Mixed Green Salad \$45- half \$85- full
Mesclun Greens, Grape Tomatoes,
Cucumbers, Carrots, Red Onion, Red
Wine Vinaigrette

Country Salad \$55- half \$100- full
Baby Spinach, Benton's Bacon,
Green Apple, Spiced Pecans, Gorgonzola
Cheese, Balsamic Vinaigrette

Shrimp Cocktail \$45 per lb.
Chilled U-15 Shrimp
Classic Cocktail Sauce & Cajun Remoulade

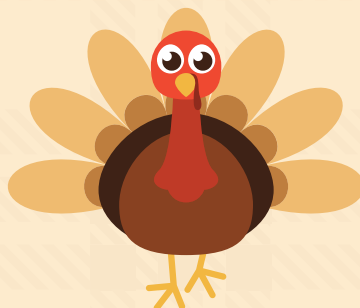
Sweet Potato Bisque \$16- per qt.
Dried Cranberries, Toasted Pecans

Autumn Salad \$55- half \$100- full
Roast Beets, Roast Squash, Baby
Spinach, Goat Cheese, Toasted
Hazelnuts, Apple Cider Vinaigrette

Voodoo Shrimp \$130- half \$250- full
Spicy Worcestershire Cream,
Jalapeño Cornbread
(Half - 3Lbs. U-15 Shrimp, Full 6 Lbs, U-15 Shrimp)

Mini Crab Cakes \$50 per dozen
Corn Chowchow & Chipotle Tartar Sauce

Mushroom Bisque \$16- per qt.
Crispy Shallots



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Sides

Cornbread-Andouille Dressing \$55- half pan
Cornbread, Andouille Sausage,
Trinity Vegetables

Classic Sausage Stuffing \$55- half pan
House-made 'Breakfast' Sausage,
Fresh Herbs, Onion, Celery, Butter,
Country Bread

Turkey Gravy \$18- per qt.

Cajun Turkey Gravy \$20- per qt.
A spicier version of the classic!
Cajun Seasoning, Trinity Vegetables

Mac N' Cheese \$40- half pan
Elbow Mac, Cheddar-Jack Cheese,
Buttered Breadcrumbs

Pumpkin & Goat Cheese \$50- half pan
Mac n' Cheese
Roast Pumpkin, Sage Bread Crumbs

Pulled Pork Mac n' Cheese \$55- half pan
Cornbread Crumbs, Ancho BBQ Sauce

Collard Greens \$50- half pan
Applewood Bacon, Trinity
Vegetables, Chicken Broth

Mixed Vegetables \$40- half pan
Haricot Vert, Carrots, Broccoli,
Shallot Butter

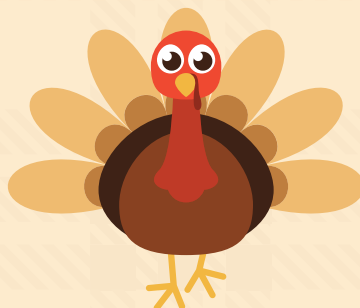
Roast Autumn Vegetables \$45- half pan
Autumn Squash, Cauliflower,
Brussel Sprouts

Smashed Potatoes \$35- half pan

Maple Whipped Sweet Potatoes
\$18- per qt.

Pimento Cheese Grits \$16- per qt.

Cranberry Apple Chutney \$14- per pt.
Cranberries, Apples, Onion, Chile, Spices



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Dessert

Pumpkin Bread Pudding
Golden Raisins, Pecans, Caramel Sauce (on side)
\$45- half pan

Bananas Foster Bread Pudding
Caramel Sauce (on side)
\$45- half pan

Double Chocolate Bread Pudding
Chocolate-Chocolate Chunk Bread Pudding
Chocolate & Caramel Sauces (on side)
\$50- half pan

Apple Cranberry Crisp
Local Apples, Dried Cranberries, Crumb Topping
\$40- half pan

Drew's Favorite Pecan Pie
9" Deep Dish
\$40-

SPCCT
'Salty Pretzel Chocolate Caramel Tart'
10 in"
\$45-

Dinner Rolls
From DiSanto Bakery of Staten Island
\$7- dozen

Jalapeno Cornbread
12 pcs w/Chipotle Honey Butter
\$14-

