

THANKSGIVING *Menu*

FOOD TRENDS
CATERING & EVENTS

10 person minimum | $49.95 per person. Place order in increments of 5 guests

Please choose one item from each category.

All Menus are accompanied by Cranberry Sauce with Candied Orange (GF), Traditional Giblet Gravy (GF), & Artisanal Dinner Rolls & Homemade Cornbread Madeleines with Whipped Sea Salt Butter

ENTREES

Roasted Turkey (GF,DF)
Whole Roasted Crown of Breast & Confit Leg

Honey Glazed Ham (GF) +2.50 Per Person
Spiral-Sliced Boneless Ham, Brushed With Honey And Brown Sugar

Herb Marinated Tenderloin (GF,DF) +5.00 Per Person
Red Wine Demi-Glace, Crispy Shallots, Chives

STUFFING

Traditional Bread Stuffing
Wilted Leeks, Thyme, Onions, Carrots, Celery

Cornbread Stuffing (GF, V)
Apricots, Cranberries, Leeks



STARCH

Yukon Gold Mashed Potatoes (GF,V)
Butter, Maldon Salt

Maple Candied Yams (GF,V)
Pomegranate Seeds, Fried Sage

Southern Style Mac & Cheese (V)
Herbed Panko Crust, Aged Cheddar Bechamel

VEGETABLES

Fall Harvest Vegetables (GF, VG, DF)
Delicata Squash, Fingerling Potato, Thumbelina Carrot, Haricot Vert, Pearl Onion

Roasted Brussels Sprouts (GF, DF,VG)
Sweet & Sour Maple Glaze

Charred Broccolini (GF,V,DF)
Roasted Garlic Oil, Crispy Onions

SALAD



Harvest Salad (GF, VG, DF)
Maple-Glazed Butternut Squash, Poached Pear, Roasted Purple Cauliflower, Pickled Carrots, Arugula & Frisée, Crispy Leeks, Caramelized Shallot Vinaigrette

Apples to Apple (GF, V)
Roasted & Fresh NY State Apples, Bruleed Brie, Red Endive, Frisse & Romaine, Red Quinoa, Spicy Pepitas, Dill Fronds, Pickled Mustard Seed, Dijon Mustard Vinaigrette

Tossed Salad (GF, VG, DF)
Cucumber, Heirloom Tomato, Watermelon Radish, Chive, Basil, Mint, Baby Green & Red Lettuce, Crispy Carrot Ribbons, Agave Lime Vinaigrette

INDIVIDUAL MINI PIES

Pecan Pie with Dark Chocolate Cremeux
Buttery Pecan Filling, Maple, Bourbon, 64% Dark Chocolate

Pumpkin Pie with Mascarpone White Chocolate Cremeux
Spiced Pumpkin Custard, Cognac, Mascarpone, White Chocolate

Apple Pie with Crumble
Granny Smith & Honeycrisp Apples, Autumn Spices, Muscovado Sugar, Vanilla, Cognac, Golden Crumble

A LA CARTE

Roasted Turkey (GF, DF) — **$250**
Whole Roasted Crown of Breast & Confit Leg
Serves 20 guests

Stuffing/Vegetables/Starch/Salad — **$6.95** Per Person
Minimum 10 guests

Individual Mini Pies — **$8.00** Each
Minimum 6 per flavor

OPTIONAL ADD-ONS

Apple Cider — **$5.95** Per Person
Cinammon Sticks | Served Hot or Cold



(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE | catering@foodtrends.com | (212) 972-7320