

Thanksgiving Menu

20 PERSON MINIMUM | \$54.95 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 with Whipped Cinnamon Butter

Entrees

Tide Millor Farms Organic Turkey (GF)

Whole Roasted Crown of Breast & Confit Leg

Snake River Farms Ham (GF,DF) [+ \$2.50 Per Person]

Kurobota Pork Spiraled Boneless Ham
Bourbon Spiked Honey Glaze

Stuffing

"Traditional" Bread Stuffing

Wilted Leeks, Thyme

Savory Brioche Bread Stuffing

Roasted Gala Apples, Sweet Sausage, Macerated Cranberries

Vegetables

Fall Harvest Vegetables (GF,VG)

Parsnips, Cippolini, Rutabaga, Acorn Squash, Thumbelina Carrot

Roasted Brussel Sprouts (GF)

Sweet & Sour Maple Glaze

Haricot Vert "Almondine" (GF,V)

Bechamel, Crispy Shallots, Toasted Almonds

Starch

Yukon Gold Mashed Potatoes (GF)

Butter, Maldon Salt

"Scalloped" Maple Candied Yams (GF)

Southern Style Mac & Cheese

Aged Cheddar Bechamel, Ritz Cracker Crumble

Salad

Green Leaf (GF,DF)

Arrowhead Spinach, Shaved Fennel, Arugula,
Champagne Vinaigrette

Autumn (GF)

Radicchio, Gala Apples, Candied Walnuts, Pomegranate,
Herbed Goat Cheese

Home Made Pies

SERVED WITH VANILLA CHANTILLY CREAM

Pumpkin, Pecan or Apple

Entrees A la Carte

SERVES 20 GUESTS

Tide Millor Farms Organic Turkey (GF) \$250

Whole Roasted Crown of Breast & Confit Leg

Snake River Farms Ham (GF) \$300

Kurobota Pork Spiraled Boneless Ham
Bourbon Spiked Honey Glaze

Optional Add-On

APPLE CIDER

\$5.95 per person
Cinnamon Sticks
Served Hot or Cold



FOOD TRENDS
CATERING & EVENTS

catering@foodtrends.com | (212) 972-7320