



~ Thanksgiving Catering Menu ~

Small Pan Serves 4-6 ppl / Medium Pan Serves 10-15 ppl / Large Pan Serves 20-25 ppl

Stuffed Breads: \$14 each **Gluten Free** \$18 ea

Your choice of Sausage & Broccoli, Pepperoni & Cheese, Chicken & Roasted Pepper, Chicken Cordon Bleu, Buffalo Chicken, Eggplant Parmesan, Eggplant & Roasted Pepper, or Italian Combo

Deviled Eggs \$7 dz

Butternut Squash Soup \$11 qt

Antipasto Platter

An assortment of Italian Meats and Cheeses with a variety of olives and marinated veggies

Small (6-10) \$30 / Medium (15-25) \$65 Large (35-45) \$95

~The First Course~

Cheese, Meat & Cheese Lasagna, or Spinach Lasagna

Small (Half Pan) \$50 / Large (Full Pan) \$100

~The Main Course~

Turkey Rotisserie Sliced Turkey Breast

Small (1/4 pan) \$30 / Medium (Half Pan) \$65 / Large \$130 (Full Pan)

Stuffing *Traditional, Butternut, Sausage & Sage, or Apple & Walnut Stuffing*

Small (1/4 pan) \$20 / Medium (Half Pan) \$45 / Large \$85 (Full Pan)

Mashed Potatoes: *Garlic Red, Traditional White, or Sweet*

Small (1/4 pan) \$20 / Medium (Half Pan) \$45 / Large \$85 (Full Pan)

Homestyle Macaroni & Cheese:

Small (1/4 pan) \$20 / Medium (Half Pan) \$45 / Large \$85 (Full Pan)

Green Bean Almondine, Glazed Carrots, or Roasted Butternut & Acorn Squash

Small (1/4 pan) \$20 / Medium (Half Pan) \$45 / Large \$85 (Full Pan)

Cranberry Relish *with Mandarin Oranges, Crushed Pineapple & Walnuts*

Pint: \$5 Quart: \$10

Turkey Gravy *We recommend 1 quart for a small and 2 quarts for a large pan* Quart: \$12

**All Orders are Requested in by Friday
November 17th**

**Pick up is Wednesday, November 22nd
from 10am – 6pm.**

*All Orders are Cold and come with
heating instructions.*

Heating instructions are also on our website.

For Dessert

Gourmet Cookies \$14 doz

Choc Chip, Oatmeal, or Peanut Butter

Cannoli Dip & Chip Platters

Sm \$30 Med \$50 Large \$90

Mini Cannoli Platter

\$19.99 doz

Special Order Chaves Bakery Pies

