

# HAVE AN ABSOLUTELY DELICIOUS CATERED THANKSGIVING

10 Person Minimum

**ALL FOOD MUST BE PICKED UP BEFORE 3:00PM NOVEMBER 22**

If You Don't See Something You Are Looking For or Would Like to Make Changes to A Package  
Please Ask

(Don't forget to see our catering menu @willbeyourchef.com for Hors d Oeuvres)

## THANKSGIVING DAY DINNER

**ROAST TURKEY WITH GRAVY**

**CHOICE OF CEASAR OR GARDEN SALAD**

**ASSORTED BREADS**

**TRADITIONAL CELERY ONION & SAGE STUFFING**

**MASHED POTATOES**

**VEGETABLE MEDLEY OF YELLOW CARROTS, BROCCOLI, GREEN BEANS AND RED PEPPERS**

**FRESH CRANBERRIES WITH MANDERINE ORANGES**

**PUMPKIN AND APPLE PIE SLICES**



(See next page for more)

# THANKSGIVING DAY FEAST

10 PERSON MINIMUM

## **ROAST TURKEY WITH GRAVY**

## **SPIRAL SLICED VIRGINIA HAM RED EYE GRAVY**

Fresh baked Herbed and Ham-Cheddar Biscuits Lingdon Berry Butter

Fresh Cranberries With Manderine Oranges

### Choice of Sides:

#### SALAD

(Choose One)

#### **FALL FESTIVAL SALAD**

Roasted Winter Vegetables, Candied Pecans, Laura Chenel Goat Cheese Tossed With Fresh Mixed Field Greens and A Cranberry Vinaigrette

#### **ORCHARD HARVEST SALAD**

Mixed Field Greens Tossed With Sautéed Pears, Apples, Candied Walnuts, Wisconsin Blue Cheese & Cider Vinaigrette

#### STUFFING

(Choose One)

Traditional Celery Onion & Sage Stuffing

Traditional Corn Bread Stuffing

Cranberry -Apple Stuffing

#### POTATOES

(Choose Two)

Mashed Potatoes

Scalloped Potatoes

Candied Sweet Potatoes Topped With Pecans and Marshmallows

Oven Roasted Potatoes

#### VEGETABLES

(Choose One)

Corn & Broccoli Gratin

Candied Nutmeg Spiced Pearl Onions Carrots and Sweet Peas

Green Beans, Carrots, Wax Beans, Roasted Shallots, Bacon with Balsamic

Vegetable Medley of Yellow Carrots, Broccoli, Green Beans and Red Peppers

Green Beans Amandine w/Roasted Shallots and Sliced Almonds

#### DESSERT

An Assortment of Pies, Tortes and Pastries

## **ALA CARTE MENU**

### FRESH BAKED HERBED AND HAM-CHEDDAR BISCUITS

Dozen .5.00

LINGON BERRY BUTTER

5.00

½ #

FRESH CRANBERRIES WITH MANDERINE ORANGES

QT

8.00

### **SALAD**

SMALL 10-12ppl LARGE 20-25ppl

FALL FESTIVAL SALAD

25.00

50.00

Roasted Winter Vegetables, Candied Pecans, Laura Chenel Goat Cheese Tossed With Fresh Mixed Field Greens and A Cranberry Vinaigrette

ORCHARD HARVEST SALAD

Mixed Field Greens Tossed With Sautéed Pears, Apples, Candied Walnuts, Wisconsin Blue Cheese & Cider Vinaigrette

SPINACH SALAD AND WARM PANCETTA BACON DRESSING

Roasted Butternut Squash, Brussels sprouts, Caramelized Red Onions With Candied Pecans

### **STUFFING**

Traditional Celery Onion & Sage Stuffing

1.75ea

Traditional Corn Bread Stuffing

1.75ea

Cranberry -Apple Stuffing

2.00ea

### **POTATOES**

Mashed Potatoes

1.50ea

Scalloped Potatoes

2.50ea

Candied Sweet Potatoes Topped With Pecans and Marshmallows

2.00ea

Oven Roasted Potatoes

1.50ea

### **RICE**

Long Grain and Wild Rice Pilaf

1.75ea

Beet & Caramelized Onion Risotto

2.50ea

Butternut Squash and Apple Risotto

2.50ea

Long Grain and Wild Rice Salad

2.50ea

Long Grain and Wild Rice blend, Walnuts, Apricots, Cranberries, Celery and Edamame.

### **VEGETABLES**

Corn & Broccoli Gratin

2.00ea

Candied Nutmeg Spiced Pearl Onions Carrots and Sweet Peas

1.75ea

Green Beans, Carrots, Wax Beans, Roasted Shallots, Bacon with Balsamic

1.75ea

Vegetable Medley of Yellow Carrots, Broccoli, Green Beans and Red Peppers

1.75ea

Green Beans Amandine w/Roasted Shallots and Sliced Almonds

2.00ea

Cheddar Broccoli Gratin

2.00ea

### **DESSERT**

An Assortment of Pies, Tortes and Pastries

2.00ea

Cookie and Brownie Tray

Small 25.00

large 35.00

Pies - Apple, Pumpkin, key lime, Turtle and Pecan

18.00ea