



Thanksgiving

2026 CATERING MENU



Complete Thanksgiving Dinner

From the first course to dessert, your holiday meal is handled.

Picked up cold. Reheating instructions included.

DINNER FOR 2

\$165

Half of a 12-14 lb turkey
All-natural, roasted & carved

DINNER FOR 4

\$295

Whole 12-14 lb turkey
All-natural, roasted & carved

DINNER FOR 8

\$525

Whole 18-20 lb turkey
All-natural, roasted & carved

EVERY COMPLETE DINNER INCLUDES

Cranberry Pecan Salad

Butternut Squash Soup

Sausage-Sage Stuffing

Mashed Potatoes

Candied Sweet Potatoes

Roasted Brussels Sprouts & Carrots

Cranberry Sauce

Turkey Gravy

Apple & Pumpkin Pie

SIDES & SOUP

Prepared cold and ready to reheat.

ITEM	HALF PAN	FULL PAN
	Serves 4-6	Serves 10-15
Sausage-Sage Stuffing	\$80	\$160
Mashed Potatoes	\$60	\$100
Candied Sweet Potatoes	\$75	\$150
Roasted Brussels Sprouts & Carrots	\$60	\$100
Scalloped Potatoes	\$75	\$150
Butternut Squash Soup		\$20 / quart
Turkey Gravy		\$20 / quart

READY-TO-ROAST TURKEY

Uncooked all-natural turkey, tied and filled with aromatics.

\$8.50 / lb

DESSERTS

Apple Pie With Crumb Topping	\$30	Vanilla Cheesecake	\$50
Pumpkin Pie	\$30	Key Lime Pie	\$40
Pecan Pie	\$35	Cookie Platter	\$40

ORDER BY WEDNESDAY, NOVEMBER 18

Call (203) 263-0188 to order

PICKUP | Wednesday, November 25: 4:30-9:00 pm
Thursday, November 26: 10:00 am-12:00 noon

