



thanksgiving

DINNER PACKAGES

(Serves 6) Includes Soup, Dinner Rolls, Butter, Cranberry Relish and Gravy.
Choice of 2 Vegetables, 1 Potato, 1 Stuffing, 1 Entree and 1 Pie.
\$200

soup

Roasted Butternut Squash and Apple
with Crème Fraîche

choose 2 vegetables

Roasted Whole Cauliflower
with Mustard and Parmesan

Spiced Root Vegetables
with Pumpkin Seeds

Orange Green Beans
with Roasted Shallots

Roasted Broccoli
with Garlic and Olive Oil

choose 1 potato

Roasted Caramelized Sliced Sweet Yams
with Honey

Yukon Gold Creamy Mashed Potatoes
with Cream Cheese and Scallions

choose 1 stuffing

Traditional
with French Bread and Herbs

Cornbread
with Caramelized Onions

choose 1 entree

Classic Roast Turkey
with Herbs, Vegetables and Butter

Dry-Brined Turkey
with Apple-Cider Gravy

PREMIUM ENTREE*

Pomegranate-Glazed Salmon
*Available at an Additional \$60 (Serves 6)

choose 1 pie

Seasonal Apple Pie
Honey Crisp, Braeburn and Golden Delicious Apples

Bourbon Pumpkin Pie

'Ole-Fashioned Pecan Pie

ADD-ON HORS D'OEUVRES

**Roasted-Squash Hummus with Crushed Red Pepper on Grilled
French Bread**
\$35 (Serves 12)

Crab Imperial with Red Pepper
\$40 (Serves 12)

Stuffed Dates with Blue Cheese wrapped with Proscuitto
\$48 (2 dozen)

**Chilled U/15 Shrimp Poached in a Broth of Orange, Bayleaf,
Peppercorns, Sea Salt, Herbs and White Wine Served with
Cocktail Sauce**
\$72 (2 dozen)

E-mail for Your Customized Menu
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