



THANKSGIVING MENU

All Menu Items Made Fresh to Order

Order by November 20 for Pick-Up on Wednesday,
November 25th 11:00 A.M. - 5:00 P.M.

*Delivery available for additional cost

INTIMATE THANKSGIVING DINNER

Serves 1-2 And Includes:

Brined Herb Roasted Turkey, Boneless – ¾ lb

Giblet Turkey Gravy – 12 oz.

Yukon Gold Creamy Mashed Potatoes with Cream Cheese and Scallions – ½ lb.

Traditional Sage Vegetable French Bread Stuffing – ½ lb.

Roasted Beets, Brussels Sprouts, Carrots – ½ lb.

Cranberry - Orange Relish – 4 oz.

-- **\$34.95**



Just need sides?

THANKSGIVING SIDES PACKAGE

Choice of 3 Vegetables, 1 Potato, 1 Stuffing, and 1 Pie - \$95, serves 6-8

PORTIONED SIDES

All Vegetables, Stuffings, and Starches
- \$11.95 per 4 servings

Roasted Butternut Squash and Apple Soup - \$11.00 per quart

Giblet Turkey Gravy - \$10.00 per quart

French Dinner Rolls with Whipped Butter - \$6.00 per 6 rolls

Cranberry - Orange Relish - \$8.00 per quart

Turkey Breast Brined and Herbed - \$15.00 per pound

Add Whole Pies - \$27 each



STARTER ADD-ONS

Roasted-Squash Hummus with Crushed

Red Pepper on Grilled French Bread

\$35 (Serves 12)

Crab Imperial with Red Pepper

\$40 (Serves 12)

Brussels Sprouts Lollipops with Hickory

Smoked Bacon Jam

THANKSGIVING DINNER PACKAGE

(Serves 6-8 guests)

Includes Soup, Dinner Rolls with butter, Cranberry Relish, Fennel Lemon Kalamata Olives and Gravy and choice of 1 Entree, 2 Vegetables, 1 Potato, 1 Stuffing, and 1 Pie

-- **\$210**

SOUP

Roasted Butternut Squash and Apple
with Crème Fraîche

CHOOSE 2 VEGETABLES

Roasted Cauliflower Florets
with Capers, Parsley, and Lemon

Beets, Brussels Sprouts, and Carrots
Roasted with Garlic, Olive Oil, and Thyme

Orange Green Beans
with Roasted Shallots

Roasted Broccoli
with Garlic and Olive Oil

Miso-Butter Pan-Roasted Carrots

CHOOSE 1 POTATO OR STARCH

Roasted Caramelized Sliced Sweet Yams
with Honey

Yukon Gold Creamy Mashed Potatoes
with Cream Cheese and Scallions

Rice Medley
with Sausage and Mushrooms

CHOOSE 1 STUFFING

Traditional

with French Bread and Herbs

Italian Bread Stuffing

with Chorizo, Cream and Parmesan

CHOOSE 1 ENTREE

Classic Roast Brined Turkey (18lb+)

\$17 (per dozen)

Creole Roasted U/15 Shrimp with

Remoulade

\$60 (2 dozen)

Call or email to place your order today!

215-842-1609 | herboscott@herboscottcatering.com

with Herbs, Vegetables and Butter

Dry-Brined Turkey

with Apple-Cider Gravy

PREMIUM ENTREE*

Pomegranate-Glazed Salmon

*Available for an additional \$60

CHOOSE 1 PIE

provided by The Frosted Fox Cake Shop!

Seasonal Apple Pie

'Ole-Fashioned Pecan Pie

Bourbon Pumpkin Pie

Winter Holiday Celebration Menu

There is a minimum of 72 hour notice needed for every order.
Price Per Guest # 10 guests = \$260 / 20 guests = \$510 / 30 guests = \$760
Includes choice of 2 Entrees, 2 Sides, 1 Salad and French Dinner Rolls with Whipped Butter

ENTREES

Spicy Tamarind-and-Honey Glazed Spiral Ham with tamarind honey sauce

Roasted Pork Loin Pan Jus with sage, rosemary, and garlic

Bone-In Braised Short Ribs with red wine cranberry sauce

Apple Cider Brined Turkey Breasts with cranberry brown sauce

Slow-Roasted Salmon with tamarind, ginger, and chipotle

Baked Polenta and Wild Mushrooms with fontina, and parmesan



UPSCALE ENTREES

includes choice of 2 Entrees, 2 Sides, 1 Salad and French Dinner Rolls with Butter

Seared Duck Breasts Pan Jus with blood oranges

10 guests = \$300, 20 guests = \$590, 30 guests = \$880

Mustard-Crusted Boneless Prime Rib Roast with cranberry horseradish cream sauce

10 guests = \$325 / 20 guests = \$640 / 30 guests = \$960

Holiday Shrimp Curry swirled in light gold cream

10 guests = \$290 / 20 guests = \$575 / 30 guests = \$855

SALADS

Sweet Potato-and-Cauliflower Salad with mixed lettuces, pomegranate seeds, and sherry vinaigrette

Corn Salad with bacon, honey, thyme, and shallots

Maple Roasted Squash Salad with acorn squash, pepitas, baby arugula, goat cheese dressing

SIDES

Holiday Stuffing with wild and white rice and applewood bacon

Holiday Green Beans with almonds and red peppers

"1st Cut" Vidalia Onion Braised

Brisket of Beef

10 guests = \$300 / 20 guests = \$590
/ 30 guests = \$880

**Lump Crab Linguine with basil,
lemon and chiles**

10 guests = \$300 / 20 guests = \$605
/ 30 guests = \$875

**Stuffed Lobster stuffed with
crabmeat, haddock, scallops, and
shrimp**

10 guests = \$345 / 20 guests = \$680
/ 30 guests = \$1025

**Seared Sea Scallops in Brown
Butter with caper and lemon pan
sauce**

10 guests \$325 / 20 guests = \$645 /
30 guests = \$950

**Seared Marinated Filet of Beef
Tenderloin with shiitake cream
sauce**

10 guests = \$340 / 20 guests = \$670
/ 30 guests = \$995

**Grilled Pomegranate-Maple
Glazed Lamb Chops**

10 guests \$340 / 20 guests = \$670 /
30 guests = \$995

Charred Sweet Potatoes with hot
honey butter and lime

Roasted Brussels Sprouts with
warm honey glaze

Broccolini with sesame sauce and
lemon

Maple-Roasted Carrots

Glazed Shallots with chile and
thyme

Duchess Baked Potatoes textured
& creamed

Almond Cranberry Rice Pilaf

Creamed Spinach

Roasted Potatoes with bleu cheese
sauce

Fontina-Chive Yorkshire Puddings

DESSERT

**White-Chocolate-and-Cranberry
Crème Brûlée** - \$35 (serves 10)

HORS D'OEUVRES

STATIONARY

Antipasto Cheese Sphere with crostinis
-- \$36 serves 14

Lemon Pepper Salami Bites with spiced olives
-- \$30 serves 20

Baked Tomatoes, Peppers, and Goat Cheese with crisped toasts
-- \$34 serves 20

Bacon Red Bell Pepper Cheese Wreath with toasted crostinis and assorted
crackers
-- \$38 serves 20

BUTLERED

Gluten Free Crunchy Stuffed Cremini Mushrooms -- \$19 per dozen

Crab Toasts with spicy yogurt -- \$16 per dozen

Grilled Oysters with herb shallot butter -- \$18 per dozen

Spicy Roasted Shrimp -- \$16 per dozen

Roasted Beet, Arugula, Goat Cheese and Honey Crostini -- \$15 per dozen

Italian Sausage Wonton Cups -- \$16 per dozen