

THANKSGIVING MENU

THANKSGIVING DINNER PACKAGE

(Serves 6-8 guests)

Includes French Dinner Rolls with butter, Cranberry - Orange Relish, Fennel Lemon Olive Medley(with pits), Giblet Turkey Gravy and Soup as well as a choice of 1 Entree, 2 Vegetables, 1 Potato, 1 Stuffing, and 1 Pie -- **\$225.00**



SOUP

Roasted Butternut Squash and Apple
with Crème Fraîche

CHOOSE 1 ENTREE

Classic Roast Brined Turkey(14lb+)
with Herbs, Vegetables and Butter

Roast Pork Loin

with Orange Cranberry Glaze

*Available for an additional \$25.00

PREMIUM ENTREE*

Fried Filet of Salmon

with lemon, and dill

*Available for an additional \$65.00

CHOOSE 2 VEGETABLES

Roasted Cauliflower Florets

with Capers, Parsley, and Lemon

Beets, Brussels Sprouts, and Carrots

Roasted with Garlic, Olive Oil, and Thyme

Green Bean Casserole

with Heavy Cream, Mushrooms, and
Parmesan

Poached Broccoli

with Garlic and Olive Oil

Honey Glazed Pan-Roasted Carrots

CHOOSE 1 POTATO OR STARCH

Candied Yams

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 PIE

Apple Pie --- Pecan Pie --- Pumpkin Pie



Just need sides?
THANKSGIVING SIDES PACKAGE

Choice of 3 Vegetables, 1 Potato, 1 Stuffing, and 1 Pie
- \$100.00 serves 6-8

PORTIONED SIDES

All Vegetables, Stuffings, and Starches - \$13.00 per 4 servings

Roasted Butternut Squash and Apple Soup - \$11.95 per quart

Giblet Turkey Gravy - \$11.00 per quart

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

Cranberry - Orange Relish - \$6.00 per pint

Boneless Turkey Brined & Herbed, Dark/White Meat - \$12.00 per pound

Fried Filet of Salmon with Lemon and Dill 4 Portions - \$84.00

Add Whole Pies - \$27.00 each



STARTER ADD-ONS

Sausage Stuffed Mushrooms Topped with Pecorino Panko (\$18.00 -- per dozen)

Ricotta Stuffed Bacon Wrapped Dates (\$22.00 -- per dozen)

Spinach Dip on Crostini with Prosciutto (\$20.00 -- per dozen)

Steamed Jumbo Shrimp with Lemon and Lime served with Cocktail Sauce
(\$60.00 -- per 2 dozen)

Wheel of Brie En Croute baked with Candied Walnuts and Dried Cranberries
(\$49.00 -- serves 12-15 people)



Call or email to place your order today!
215-842-1609 | herbscott@herbscottcatering.com

All Menu Items Made Fresh to Order

Order by November 20th for Pick-Up on Wednesday, November 24th
Between 11:00 am - 5:00 pm. Delivery available for additional cost.

**PLEASE, ALL ORDERS MUST BE PAID IN
ADVANCE OF YOUR PICKUP OR DELIVERY DATE.**