



Thanksgiving CATERING MENU

THANKSGIVING MENU WILL BE AVAILABLE IN STORES
FROM TUESDAY, NOVEMBER 24 TO SUNDAY, NOVEMBER 29
All catering orders must be placed by
FRIDAY, NOVEMBER 20 AT 12PM

STARTERS

CURRIED CAULIFLOWER & APPLE SOUP 6.00 *pt* 12.00 *qt*

MINI BUTTERNUT SQUASH RISOTTO CAKES 24.00 *dozen*
with crispy sage and brown butter

FALL MIXED GREENS (SERVES 6-8) 35.00
with crumbled goat cheese, candied pecans, dried cranberries and a bottle of Goddess balsamic maple vinaigrette

MARYLAND CRAB CAKES 12 *bite sized* 36.00
with remoulade sauce 6 *individual* 42.00

ARTISANAL CHEESE BOARD (SERVES 6-8) 50.00
a selection of domestic and international cheeses with crackers, bread, relish, dried fruit and nuts served on a wooden board

CRUDITES TRAY (SERVES 6-8) 30.00
fresh seasonal and blanched vegetables with spinach dip

ENTREES

ROASTED WHOLE NATURAL TURKEY 12-14 *lbs** 95.00
brined and stuffed with vegetable mirepoix, herbs, basted with butter
18-20 *lbs** 135.00
*includes stock for reheating *weight is precooked*

ROASTED NATURAL TURKEY BREAST 13.50 *lb*
basted with butter and herbs
includes stock for reheating

AUSTRALIAN BEEF TENDERLOIN 28.00 *lb*
roasted medium rare, served with green peppercorn and brandy sauce

BUTTERNUT SQUASH RAVIOLI 16.00 *lb*
with crispy sage and brown butter, spiced walnuts and goat cheese

HARVEST VEGETABLE POT PIE 8.00 *ea*
wild mushrooms and fall vegetables in a rich mushroom gravy with flaky pastry crust

SAUCES

HOUSEMADE TURKEY GRAVY 6.00 *pt* 12.00 *qt*

VEGETARIAN MUSHROOM GRAVY 6.00 *pt* 12.00 *qt*

FRESH CRANBERRY RELISH 8.50 *pt* 17.00 *qt*

SIDES

PER LB PER 1/2 PAN
serves 2-3 serves 10-12

TURKEY SAUSAGE & APPLE STUFFING 8.50 40.00
with caramelized onions and sage

TRADITIONAL STUFFING 7.50 35.00

YUKON GOLD MASHED POTATOES 6.50 30.00
with heavy cream and butter

GREEN BEAN CASSEROLE 8.50 40.00
with mushroom sauce and crispy onions

WHIPPED SWEET POTATOES 8.50 40.00
with maple syrup and butter

ROASTED ROOT VEGETABLES 8.50 40.00
potatoes, shallots, turnips, carrots, parsnips and fresh herbs

BRUSSELS SPROUTS 9.50 45.00
pan roasted with bacon and shallots

CREAMY MAC N CHEESE 8.50 40.00
with roasted tomatoes, breadcrumbs, scallions and bacon

HONEY GLAZED CARROTS 7.50 35.00

ASSORTED DINNER ROLLS & BUTTER 6 *for* 6.00

DINNER FOR 12

\$395.00

ROASTED WHOLE NATURAL TURKEY

brined and stuffed with vegetable mirepoix, herbs, basted with butter

GREEN BEAN CASSEROLE

with mushroom sauce and crispy onions

YUKON GOLD MASHED POTATOES

with heavy cream and butter

ROASTED ROOT VEGETABLES

potatoes, shallots, turnips, carrots, parsnips and fresh herbs

HOUSEMADE GRAVY

TRADITIONAL STUFFING

with herbs, celery and onions

FRESH CRANBERRY-ORANGE RELISH

FRESHLY BAKED DINNER ROLLS AND BUTTER

FALL MIXED GREENS

with crumbled goat cheese, candied pecans, dried cranberries and a bottle of goddess balsamic maple vinaigrette

PECAN PIE

flaky pie crust, pecan caramel filling, chocolate fudge garnish and white chocolate shavings

PUMPKIN PIE

flaky pie crust, pumpkin spice custard and whipped cream

DESSERT

PECAN PIE (SERVES 6-8)

22.00

flaky pie crust, pecan caramel filling, chocolate fudge garnish and white chocolate shavings

PUMPKIN PIE (SERVES 6-8)

16.00

flaky pie crust, pumpkin spice custard and whipped cream

HOLIDAY CUPCAKES - REGULAR SIZE *6 for* **21.00**

specially decorated cupcakes with traditional and seasonal flavors

TRADITIONAL APPLE PIE **26.00**

HOLIDAY DECORATED SUGAR COOKIES *6 for* **18.00**

pumpkin, leaves, turkey, acorn

WINE

GUT HERMANNBERG RIESLING TROCKEN

24.00

this dry Riesling is versatile enough to complement any dish, but special enough for holidays

RICKSHAW PINOT NOIR

17.00

traditional favorite, earthy undertones pair well with savory foods

DOMAINE DE LA CADETTE BOURGOGNE CHARDONNAY

30.00

a true white Burgundy at a great price

GRUET ROSE BRUT

19.00

limited production American sparkler makes any occasion special

PIERRE MONCUIT BRUT CHAMPAGNE

50.00

be thankful for this lesser known gem, rated 90 points by Wine Spectator

BROOKS "JANUS" PINOT NOIR

38.00

from Oregon's legendary Willamette Valley, rated 92 pts by Wine Spectator

BEER

SEASONAL BEER SELECTION

**TO PLACE AN ORDER
PLEASE CALL 773-292-7100 OR EMAIL
CATERING@GODDESSANDGROCER.COM**

*A CREDIT CARD IS REQUIRED
TO SECURE ALL ORDERS

*DELIVERY IS AVAILABLE FOR
AN ADDITIONAL CHARGE

*HEATING INSTRUCTIONS WILL BE INCLUDED
WITH EACH ORDER

*WE TRY TO PACK ITEMS IN CONTAINERS
SUITABLE FOR AN OVEN OR MICROWAVE,
BUT WE SUGGEST TRANSFERRING
MICROWAVEABLE ITEMS INTO A CHINA OR
GLASS DISH SUITABLE FOR MICROWAVES

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