

STARTERS

BUTTERNUT SQUASH SOUP [VE,GF]	6.00 <i>pt</i> 12.00 <i>qt</i>
LOBSTER BISQUE	8.00 <i>pt</i> 14.00 <i>qt</i>
MINI BUTTERNUT SQUASH RISOTTO CAKES with crispy sage and brown butter (V,GF)	24.00 <i>dozen</i>
FALL MIXED GREENS (SERVES 6-8) with crumbled goat cheese, candied pecans, dried cranberries and a bottle of Goddess balsamic maple vinaigrette (V,GF)	35.00
MARYLAND CRAB CAKES with remoulade sauce	12 <i>bite sized</i> 36.00 6 <i>individual</i> 42.00
CHILLED SHRIMP served with horseradish cocktail sauce	<i>per dozen</i> 30.00
ARTISANAL CHEESE BOARD (SERVES 6-8) a selection of domestic and international cheeses with crackers, bread, relish, dried fruit and nuts served on a wooden board (V)	60.00
CRUDITES TRAY (SERVES 6-8) fresh seasonal and blanched vegetables with spinach dip (V,GF)	30.00
BAKED BRIE (SERVES 10-12) with brown sugar and pecans, served with crostinis	48.00

SAUCES

HOUSEMADE TURKEY GRAVY	6.00 <i>pt</i> 12.00 <i>qt</i>
VEGETARIAN MUSHROOM GRAVY	6.00 <i>pt</i> 12.00 <i>qt</i>
FRESH CRANBERRY SAUCE	8.50 <i>pt</i> 17.00 <i>qt</i>

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

THANKSGIVING MENU WILL BE AVAILABLE IN STORES FROM MONDAY, NOVEMBER 19 TO SUNDAY, NOVEMBER 25



All catering orders must be placed by
FRIDAY, NOVEMBER 16 BY 5PM



ENTREES

ROASTED WHOLE NATURAL TURKEY 12-14 lbs*	95.00
brined and stuffed with vegetable mirepoix, 18-20 lbs*	135.00
herbs, basted with butter <i>includes stock for reheating</i> <i>*weight is precooked</i>	
ROASTED NATURAL TURKEY BREAST	13.50 <i>lb</i>
basted with butter and herbs (GF) <i>includes stock for reheating</i>	
AUSTRALIAN BEEF TENDERLOIN	28.00 <i>lb</i>
roasted medium rare, served with green peppercorn and brandy sauce (GF) <i>minimum 5lbs</i>	
BUTTERNUT SQUASH RAVIOLI	18.00 <i>lb</i>
with crispy sage and brown butter, spiced walnuts and goat cheese (V)	
VEGETARIAN POT PIE	8.00 <i>ea</i>
soy crumble, wild mushrooms and fall vegetables in a rich mushroom gravy with flaky pastry crust (V)	

SIDES

	PER LB <i>serves 2-3</i>	PER 1/2 PAN <i>serves 10-12</i>
TURKEY SAUSAGE & APPLE STUFFING with caramelized onions and sage	8.50	40.00
TRADITIONAL STUFFING (V)	7.50	35.00
YUKON GOLD MASHED POTATOES with heavy cream and butter (V,GF)	6.50	30.00
GREEN BEAN CASSEROLE with mushroom sauce and crispy onions (V)	8.50	40.00
WHIPPED SWEET POTATOES with maple syrup and butter (V,GF)	8.50	40.00
ROASTED ROOT VEGETABLES potatoes, shallots, turnips, carrots, parsnips and fresh herbs (V,GF)	8.50	40.00
BRUSSELS SPROUTS pan roasted with bacon and shallots (GF)	9.50	45.00
GOLDEN MAC N CHEESE (V)	8.50	40.00
HONEY GLAZED CARROTS (V,GF)	7.50	35.00
PARKER HOUSE DINNER ROLLS (V)	12 <i>minis for</i>	9.00

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 (V)

YUKON GOLD MASHED POTATOES

with heavy cream and butter (V,GF)

ROASTED ROOT VEGETABLES

potatoes, shallots, turnips, carrots, parsnips and fresh herbs (V,GF)

HOUSEMADE GRAVY

TRADITIONAL STUFFING

with herbs, celery and onions (V)

FRESH CRANBERRY-ORANGE SAUCE (V,GF)

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 (V,GF)

PECAN PIE

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

PUMPKIN PIE

flaky pie crust, pumpkin spice custard and whipped cream (V)

DESSERT

PECAN PIE (SERVES 6-8) 22.00

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

PUMPKIN PIE (SERVES 6-8) 16.00

flaky pie crust, pumpkin spice custard and whipped cream (V)

HOLIDAY CUPCAKES - REGULAR SIZE 6 for 21.00

decorated with traditional and seasonal flavors (V)

TRADITIONAL APPLE PIE (V) 26.00

HOLIDAY DECORATED SUGAR COOKIES 6 for 18.00

pumpkin, leaves, turkey, acorn (V)

PUMPKIN WALNUT CAKE 60.00

caramel dulce de leche filling, dark brown sugar buttercream frosting, housemade caramel sauce and pumpkin seeds (V)

SALTED CARAMEL DARK CHOCOLATE TART (V) 25.00 (SERVES 6-8)

PUMPKIN CHEESECAKE (SERVES 6-8) 50.00

with salted caramel popcorn topping (V)

WINE

SCHWIBINGER RIESLING 16.00

great minerality, notes of herb and honey dipped stone fruit

QUATTRO MANI MONTEPULCIANO 17.00

wildflower aromatics, to sassy brightness, layers of cassis, blackberry, cherry cola and licorice

PLUNGERHEAD ZINFANDEL 16.00

medium-bodied with aromas and flavors of cranberry, black cherry, and raspberry with a touch of vanilla

VILLA FRANCA CASTELLER CAVA ROSE 17.00

with a dark pink color, the wine offers strawberry and floral aromas, ripe flavors and excellent length

GOLDEN CHARDONNAY 19.00

with a sophisticated balance of bright pineapple, peach, star fruit, mineral, oak and acid

MERINO SYRAH 20.00

simply luscious aromas of blackberry and other dark berries, violets and a little smoky spice

BEER

SEASONAL BEER SELECTION

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

*THANKSGIVING DAY DELIVERIES AVAILABLE
8AM-2PM, LIMITED DELIVERY SLOTS AVAILABLE
AT ANY GROCER LOCATION

*A CREDIT CARD IS REQUIRED
TO SECURE ALL ORDERS

*DELIVERY IS AVAILABLE FOR AN ADDITIONAL
CHARGE WITH A 1 HOUR DROP OFF WINDOW

*HEATING INSTRUCTIONS WILL BE INCLUDED
WITH EACH ORDER AND ARE AVAILABLE ON
THE CATERING WEBSITE

*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

GODDESSANDGROCER.COM



THANKSGIVING BUSINESS LUNCH



ROASTED TURKEY
TRADITIONAL STUFFING & GRAVY
MASHED POTATOES OR **SWEET POTATOES**
ROASTED ROOT VEGETABLES
GREEN BEAN CASSEROLE
CRANBERRY-ORANGE RELISH
FALL MIXED GREENS



PUMPKIN & PECAN PIE

COMPLETE WITH FRESHLY BAKED DINNER ROLLS

23

PER PERSON
EXCLUDES TAX & GRATUITY

AVAILABLE MON - FRI | MINIMUM ORDER OF 12
TO PLACE YOUR ORDER CALL 773.292.7100
or email CATERING@GODDESSANDGROCER.COM



BUSINESS LUNCH

ADD MORE THANKS

SAVORY

MINI BUTTERNUT SQUASH RISOTTO CAKES 12 for 24

MINI CRAB CAKES WITH REMOULADE SAUCE 12 for 36

BRUSSELS SPROUTS (serves 10-12) 45
pan roasted with bacon and shallots

CRUDITES sm 40 md 60 lg 75
fresh seasonal and blanched vegetables with spinach dip or ranch dip

BEEF TENDERLOIN sm 150 md 195 lg 250
australian beef tenderloin marinated in red wine and grain mustard, roasted medium rare and sliced, served with horseradish cream sauce, grain mustard and freshly baked rolls

ARTISANAL CHEESE BOARD sm 79.50 md 125 lg 175
the best from small international and domestic cheesemakers, served with bread and crackers, chutney and relish and garnished with dried fruit and nuts

SWEET

CUPCAKES, BARS & BROWNIES sm 50 md 75
a wicker basket of delicious treats including holiday cupcakes, assorted dessert bars and rich chocolate brownies

DECORATED CUPCAKES mini 12 for 30 | reg 12
a box of vanilla, chocolate and red velvet cupcakes decorated for the holidays

TRADITIONAL APPLE PIE (V) 26.00

HOLIDAY DECORATED SUGAR COOKIES 6 for 18.00
pumpkin, leaves, turkey, acorn (V)

PUMPKIN WALNUT CAKE 60.00
caramel dulce de leche filling, dark brown sugar buttercream frosting, housemade caramel sauce and pumpkin seeds (V)

SALTED CARAMEL DARK CHOCOLATE TART (V) (SERVES 6-8) 25.00

PUMPKIN CHEESECAKE (SERVES 6-8) 50.00
with salted caramel popcorn topping (V)

SMALL SERVES 10-12 | MEDIUM SERVES 15-18 | LARGE SERVES 20-25

CHAFING DISH RENTAL AVAILABLE FOR 12 EA COMPLETE WITH STERNOS

23.00 PER PERSON EXCLUDES TAX AND GRATUTITY

**MENU AVAILABLE FOR LUNCH MONDAY - FRIDAY ONLY
NOT AVAILABLE WEDNESDAY, NOVEMBER 21 - FRIDAY, NOVEMBER 23**

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