

## 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  
MONDAY, NOVEMBER 19 BY 12PM



## 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) (SERVES 6-8) 25.00

### 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

### GOLDEN PINOT NOIR 19.00

satiny and vibrant with notes of marinated beets and sour cherries, melted chocolate, toffee and mocha

### 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