



**ANN'S
CATERING**



Thanksgiving Specials

Wednesday, November 27th between 12 and 5 p.m.

Orders **MUST** be placed in advance. We will sell out! Please get your order in as soon as possible!

To place your order, email us at info@anns-catering.com.

Appetizers

Lobster Bisque

\$25 quart

Carrot Ginger Soup with Cream

\$20 quart

Mini Sweet Potato Biscuits

OR

Mini Cream Biscuits

\$20 dozen

Traditional Deviled Eggs

\$20 for 10 halves

Phyllo Pastry Triangles

Butternut squash, kale & Asiago

8 for \$20

Puff Pastry Pinwheels

Mixed mushrooms, havarti & Parmesan cheese

10 for \$20

Autumn Salad

Red leaf lettuce, dinosaur kale, delicata squash, candied pecans, cranberries and parmesan with a fig balsamic

dressing on the side

\$20

Stuffed Mushrooms

Spinach, gruyere, feta, breadcrumbs and pine nuts

8 for \$20

Prosciutto Wrapped Dates

Medjool dates filled with herbed goat cheese and wrapped in prosciutto

10 for \$22

Swedish Meatballs

Beef and pork meatballs in a spiced gravy cream sauce.

Served with cranberry sauce.

12 meatballs in sauce \$35

Individual Dinner Entrée

Organic Diestel turkey breast, mashed potatoes with gravy, herb focaccia stuffing, garlicky French green beans, fancy baby carrots, cranberry sauce and an individual pumpkin pie with a pastry crust.

\$55

Ordering multiple entrees? Can be ordered as family style (each food item packaged together)

For the Feast

Cranberry Sauce

\$18 pint

Garlicky French Green Beans

\$28 quart

Honey Roasted Fancy Baby Carrots

\$30 quart

House-made Turkey Gravy

\$25 quart

Red Skin, Cream Cheese & Chive Mashed Potatoes

\$28 quart

Macaroni and Cheese

\$25 quart

Herb Focaccia Stuffing

\$30 quart

Organic Diestel Sliced Turkey Breast

\$25 per lb (minimum order of 2 lbs)

Dessert

9" baked Pumpkin Pie with pastry crust \$30

Vanilla Bean Whipped Cream \$10 pint

Please Note:

All items are oven-ready and will require re-heating. Baking instructions will be provided with each item.