



**Thanksgiving Dinner**

Serves 8-10 people

\$329.99 + tax

**All Natural Butcher Sliced Roasted Turkey Breast**

**OR**

**8lb Honey Glazed Spiral Ham**

**Turkey Pan Gravy 1 Quart**

**Fresh Cranberry Sauce 1 Quart**

**Mushroom & Caramelized Onion Bread Stuffing**

**1/2 Tray**

**Gorgonzola Salad Small**

*Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette*

**Your Choice of 3 Additional Sides 1/2 Tray Each:**

Creamy Butter Mashed Potatoes

Sweet Potato Casserole

String Beans Almondine

Brussel Sprouts with Pancetta

Butternut Squash & Apples

Gourmet Macaroni & Cheese Casserole

Honey Glazed Sliced Carrots

**1 Dozen Assorted Dinner Rolls**

**12 Mini Cannolis**

**Choice of 1 Pie:**

Apple Or

Pumpkin

**COLD OVEN READY**

All Prices are Subject to Change



**Thanksgiving Feast**

Serves 12 people

\$429.99 + tax

**Fresh Whole Turkey**

**18 lbs.**

*Pick-Up Cold Raw Seasoned OR Unseasoned*

*\*There is a \$90.00 charge to Cook – Pick-Up Cold*

**Turkey Pan Gravy 1 Quart**

**Fresh Cranberry Sauce 1 Quart**

**Mushroom & Caramelized Onion Bread Stuffing**

**1/2 Tray**

**Gorgonzola Salad Medium**

*Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette*

**Your Choice of 3 Additional Sides 1/2 Tray Each:**

Creamy Butter Mashed Potatoes

Sweet Potato Casserole

String Beans Almondine

Brussel Sprouts with Pancetta

Butternut Squash & Apples

Gourmet Macaroni & Cheese Casserole

Honey Glazed Sliced Carrots

**1 Dozen Assorted Dinner Rolls**

**12 Mini Cannolis**

**Choice of 2 Pies:**

Apple Or

Pumpkin

**COLD OVEN READY**

All Prices are Subject to Change



**Please Have Your Orders In By  
Monday, November 21, 2022**

**Call 631-737-8470**

**Thanksgiving  
Catering Menu**

**ALL PICK UPS ARE COLD OVEN READY  
Schedule Time with Catering Department**



### Hand Crafted Hors d'Oeuvres and Platters

**Antipasto Platter** - Imported Dry Sausage, Salami, Sopressata & Prosciutto di Parma, Aged Provolone, Parmigiano Reggiano & Homemade Fresh Mozzarella Cheeses, Oil Cured Sundried Tomatoes, Marinated Olives, Artichoke Hearts & Mushrooms, Fire-Roasted Red Peppers, Roma Plum Tomatoes & Fresh Basil  
Med. \$65.00 Lg. \$99.00

**Gourmet Cheese Platter** A fine assortment of imported and domestic cheeses beautifully displayed on a platter accompanied by crisp, gourmet crackers and adorned with grapes and fresh berries  
Med. \$60.00 Lg. \$95.00

**Mini Arancini Rice Croquettes** - Short grain Arborio Rice mixed with Saffron Spice, Mozzarella & Romano Cheese served with Roma Plum Tomato Sauce  
30 pcs \$40.00      60 pcs. \$70.00

**Gourmet Pigs in Blankets** – All Beef Frankfurters brushed with spicy brown Mustard and wrapped in Buttery Puff Pastry and Baked until Golden Brown  
30 pcs. \$40.00      60 pcs. \$65.00

**Vegetable Crudité Platter** – Fresh spears of Carrots, Celery, Tri Color Peppers, Broccoli, Cauliflower, Yellow and Green Squash displayed on a platter with Creamy Vegetable Dip  
Med. \$35.00 Lg. \$65.00

### Featured Salads

**Small Serves - 5      Medium Serves - 10      Large Serves - 20**

**Gorgonzola** – Mesclun Greens, Radicchio, Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Walnuts and Red Onion, served with Our Balsamic Vinaigrette  
Sm. \$40.00    Med. \$55.00    Lg. \$90.00

**Poached Pear & Goat Cheese** – Mesclun Greens with Sliced Poached Pears, Creamy Goat Cheese, Grape Tomatoes, Walnuts & Red Onion, served with Raspberry Nectar Vinaigrette  
Sm. \$40.00    Med. \$55.00    Lg. \$90.00

**Prosciutto & Fig** – Thinly Sliced Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese and Fire Roasted Red Peppers served over a Bed of Baby Arugula with our Balsamic Vinaigrette on the Side  
Sm. \$45.00    Med. \$60.00    Lg. \$95.00

### Featured Side Selections

**Half Tray Serves 5-10      Full Tray Serves 10-15**

**Creamed Spinach** – Baby Spinach sautéed and chopped with Sweet Onions and Cream  
Half \$50.00    Full \$95.00

### Side Selections (Continued)

**String Beans Almondine** – Crisp String Beans tossed with Garlic, Toasted Almonds & Extra Virgin Olive Oil  
Half \$45.00    Full \$85.00

**Honey Glazed Sliced Carrots** – Roasted Honey glazed and tossed in creamy butter  
Half \$45.00    Full \$85.00

**Roasted Brussels Sprouts** – Prepared with Sautéed Pancetta  
Half \$60.00    Full \$95.00

**Asparagus Valencia** – Sautéed with Finely Chopped Shallots, Fresh Orange & Extra Virgin Olive Oil  
Half \$60.00    Full \$95.00

**Butternut Squash & Apples** –Butternut Squash & Granny Smith Apples roasted & topped with Dried Cranberries  
Half \$45.00    Full \$85.00

**Butter Mashed Potatoes** –Potatoes smashed together with Cream and Special Seasonings  
Half \$45.00    Full \$85.00

**Classic Sweet Potato Casserole** – Sweet Potatoes whipped, mixed with Sweet Butter and Brown Sugar then topped with Mini Marshmallows  
Half \$45.00    Full \$85.00

**Gourmet Macaroni & Cheese Casserole** – Cavatappi pasta tossed with an assortment of Imported and Domestic Cheeses then topped with Our Homemade Seasoned Breadcrumbs  
Half \$60.00    Full \$95.00

**Mushrooms & Caramelized Onion Stuffing** – Traditional White Bread Stuffing loaded with Cremini Mushrooms, Sweet Caramelized Onions  
Half \$50.00    Full \$90.00  
Gluten Free Half: \$59.99 Gluten Free Full: \$99.99

**Cornbread Sage Stuffing** – Sweet Cornbread with Crumbled Sweet Sausage & Fresh Sage  
Half \$60.00    Full \$99.99

### Soups, Bisques & Chowders

*2 Quart Minimum, 3-4 Servings per Quart*

Corn Chowder      \$14.99qt  
Creamy Pumpkin Soup      \$14.99qt

**COLD, OVEN READY**

### From the Carving Board

**Additional \$5.00 per Pound to Cook Any Item**  
**All Cooked Items Are Picked Up Cold**  
*\*Prices Are Subject to Change Without Notice.*

**Fresh Whole Turkey – Market Price- Uncooked, seasoned with Thyme, Sage and Herb Butter**  
*14-16LBS, 16-18LBS, 18 lbs., 20-22 lbs., 25+ lbs.*

**Boneless Turkey Breast – Market Price. Uncooked, Raw or Seasoned. 5.00 more a lb to cook**  
*4 lbs. Minimum*

**Honey Glazed Spiral Ham - \$9.99 lb. Bone In**  
*Average 8 lbs. per Ham*

**Fresh Baked Ham - \$7.99 lb. Uncooked Bone In**  
*Average 4.5 lbs. per Ham*

**Roast Loin of Pork – 5lb. minimum, \$9.99 lb. Uncooked**  
*Stuffed with Your Choice of:*

- *Baby Spinach, Prosciutto, Roasted Red Peppers & Pecorino Romano*
- *Broccoli Rabe, Sundried Tomatoes & Provolone*

**Pork Crown Roast - \$10.99 lb. Uncooked**  
*14 Chops Average (10 Chop Minimum)*

**Herb Encrusted Boneless Leg of Lamb - \$10.99 lb. Uncooked**  
*4 lbs. Minimum, Served with Our Mint Pesto Sauce on the Side*

**Australian Rack of Lamb - \$24.99 lb. Uncooked**  
*7-8 Chops per Rack, 7 Chop Minimum, Served with Our Mint Pesto Sauce on the Side*

**Seasoned Filet Mignon Roast - \$34.99 lb. Uncooked**  
*Served with Our Store-Made Steak Sauce on the Side*

**Prime Rib Roast - \$24.99 lb. Uncooked**  
*1 Rib per 2 People, 4 Rib Minimum*

### Featured Sauces

*1 Quart Minimum, 1 Quart per 10 lb. Roast*

Turkey Pan Gravy      \$14.99qt  
Peppercorn Brandy Cream Sauce      \$18.99qt  
Lombardi's Steak Sauce      \$15.49qt  
Mushroom Madeira Wine Sauce      \$18.99qt  
Fresh Cranberry Sauce      \$14.99qt  
Mandarin Cranberry Relish      \$15.99 qt

**COLD, OVEN READY**