

# foodwerx

*Featuring Nicholas Caterers*

## 2021 THANKSGIVING SOCIAL PACKAGES *Our No-Stress, No-Mess Thanksgiving Offerings*

### *Getting Started....*

#### **COLD APPETIZERS**

*Serves 8-10 guests*

- **Baked Brie en Croute with Fig Jam, Caramel, Crostini & Candied Pecans**  
**\$75**
- **Pumpkin Hummus** - with Raisin Nut Bread Crostini, Manicured Vegetables & Smoked Paprika Pita  
**\$35**
- **U10 Jumbo Shrimp Cocktail** - with Bloody Mary dipping sauce  
**\$85**
- **Festive Crudité** - Asparagus, Assorted Peppers, Haricots Verts, Carrots, English Cucumbers, Celery, Cauliflower & Tomatoes with a side of Tzatziki Ranch  
**\$45**
- **Caramelized French Onion Dip with foodwerx House Made Chips**  
**\$25**
- **Hand-Crafted Charcuterie** - Prosciutto, Capicola, Genoa Salami, Sharp Provolone, Creamy Brie, Cheddar, Buffalo Mozzarella & Tomatoes, Fig Spread, Crostini's, Grapes, Dried Fruit & Crackers.  
**\$75**

#### **HEAT & SERVE APPETIZERS**

- **Bacon Wrapped Brussels Sprouts** - served with Honey Balsamic Dipping  
**\$30 per Two Dozen**
- **Mini Jumbo Lump Crab Cakes** - served with Chipotle Mayo  
**\$28 per Dozen**
- **Sesame Chicken Skewers** - White Meat Chicken coated in Sesame Seeds & cooked to a golden crunch - served with Ginger-Soy BBQ Sauce  
**\$24 per Dozen**
- **Quilted Franks with Dusseldorf Mustard**  
**\$17 per Dozen**
- **Jumbo Coconut Shrimp with Pineapple Mango Dipping**  
**\$30 per Dozen**
- **Prosciutto, Caramelized Shallots, Dried Cherries, Fig Jam & Brie Flatbread**  
**\$39 for 3 Flatbreads (8 slices each)**

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## **The Main Event...**

### **The Basics**

**6 Guests \$149 – 8-10 Guests \$199 – 12-16 Guests \$279 – 18-20 Guests \$329**

Whole Roasted Turkey with Pan Gravy  
Choice of Stuffing (Herbed **or** Savory with Bacon & Sausage)  
Buttermilk Mashed Potatoes **or** Trio of Roasted Potatoes  
Pan Fried Brussels Sprouts with Roasted Pecans & Sautéed Cranberries **or**  
Autumnal Roasted Vegetables  
Cranberry, Granny Smith Apple & Orange Zest Chutney

### **Sharing the Harvest**

**6 Guests \$179 – 8-10 Guests \$279 – 12-16 Guests \$339 – 18-20 Guests \$389**

Whole Roasted Turkey with Pan Gravy  
Choice of Stuffing (Herbed **or** Savory with Bacon & Sausage)  
Buttermilk Mashed Potatoes **or** Trio of Roasted Potatoes  
Pan Fried Brussels Sprouts with Roasted Pecans & Sautéed Cranberries **or**  
Autumnal Roasted Vegetables  
Cranberry, Granny Smith Apple & Orange Zest Chutney  
Choice of Green Salad (see below)  
Petite Roll Assortment with Cinnamon Honey Butter  
Choice of Pie (see below)

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## **Thanksgiving Traditions**

**6 Guests \$259 – 8-10 Guests \$339 – 12-16 Guests \$399 – 18-20 Guests \$459**

Choice of Soup (see below)  
Mini Jumbo Lump Crab Cakes  
Sesame Chicken Skewers  
Quilted Franks  
Caramelized French Onion Dip with House Made Chips  
Whole Roasted Turkey with Pan Gravy  
Choice of Stuffing (Herbed or Savory)  
Buttermilk Mashed Potatoes **or** Trio of Roasted Potatoes  
Pan Fried Brussels Sprouts with Roasted Pecans & Sautéed Cranberries **or**  
Autumnal Roasted Vegetables  
Candied Sweet Potatoes  
Baked Macaroni & Cheese  
Cranberry, Apple with Orange Zest Chutney  
Choice of Green Salad (see below)  
Petite Roll Assortment with Cinnamon Honey Butter  
Choice of Pie (see below)

## **Let's Talk Turkey!**

***Incredibly juicy & flavorful fresh turkeys***

Sizes range from 14-24 pounds  
Roasted Whole **or** Carved **or** Brined (RAW) with Fresh Herbs ready to roast or reheat at home  
**\$9 per pound**  
Moist Roasted Turkey Breast  
**\$12 per pound**  
Served with Pan Gravy

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## TO BE PAIRED WITH...

### SOUP SELECTIONS

*\$12 per quart (serves 2-3 Guests)*

- **Pumpkin, Carrot & Butternut Squash Bisque**
- **New! Italian Sausage & Escarole Soup** with Mini Meatballs, Leeks, Stewed Tomatoes, Mushrooms, Cannellini Beans & Parmesan Cheese

### SALADS

*\$4 per person (6-person minimum)*

- **Harvest Salad** of Mixed Greens, Grilled Pears, Sun Dried Cranberries, Yellow Peppers, Pickled Red Onion, Gorgonzola Cheese, Toasted Almond Slivers & served with Champagne Mandarin Orange Vinaigrette
- **Classic Caesar Salad by foodwerx** with Grape Tomatoes, Roasted Yellow Pepper Ribbons, Brioche Croutons & Chards of Pecorino Cheese - finished with Lemon Peppercorn Caesar Dressing
- **Mixed Greens (Kale, Arugula, Romaine)** - with Roasted Butternut Squash, Toasted Pumpkin Seeds, Dried Cranberries & Frizzled Onions served with a side of Dijon Cider Vinaigrette
- **Roasted Beet Salad** - Roasted Beets, Pomegranate Seeds, Goat Cheese, Sliced Oranges, Arugula, Toasted Almonds, Toasted Pistachios & Green Onion with a Lemon, White Balsamic & Agave Vinaigrette

### SIDES

*Medium: Half Foil Pan \$30 (Serves 8-10) – Large: Full Foil Pan \$55 (Serves 14-18)*

- **Traditional Herbed Stuffing** (Meatless)
- **Savory Stuffing** - Sage Sausage, Bacon, Onions, Celery & more than you need to know!  
Our biggest seller year after year.
- **Trio of Roasted Potatoes** - Sweet Potatoes, Yukon Gold & Red Bliss
- **Buttermilk Mashed Potatoes**
- **Pan Fried Brussels Sprouts** with Roasted Pecans & Sautéed Cranberries
- **Marinated & Grilled Vegetables** (Room Temperature) with Eggplant, Zucchini, Asparagus, Roasted Roma Tomatoes, Red Onion, Mushrooms, Carrots & Brussels Sprouts
- **Roasted Autumnal Vegetables** - Sweet Potatoes, Butternut Squash, Onions, Zucchini, Cauliflower
- **Harvest Green Bean Gratin** with Mushroom Cream Sauce, White Cheddar & Frizzled Onions
- **Baked Macaroni & Cheese** (Creamy 4 Cheese)
- **Goey Candied Sweet Potatoes** with Vanilla & Cinnamon Essence

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## **SWEET ENDINGS**

- **10 inch Deep Dish Pies** - Pumpkin, Coconut Custard, Apple, Mixed Berry Crumb **or** Pecan  
**\$25**
- **Large Cheesecakes**  
**\$35** Traditional / **\$40** Salted Caramel or Pumpkin
- **Pumpkin Roll**  
**\$18**
- **Mini Dessert Display** with Mini Cookies, Pecan Bars, Mini Cheese Cakes, Chocolate Dipped Driscoll Strawberries, Eclairs & Chocolate Dipped Macaroons  
**\$59** (8-10 Guests)

**For any questions or to place an order, please  
call our main office at 856-231-8886 or  
e-mail at [info@foodwerx.com](mailto:info@foodwerx.com).**

All orders need to be placed by 4PM Friday, November 19th.  
Thanksgiving Feast and Trimmings are packaged cold with heating instructions.

Wednesday, November 24th pick up or delivery from 2-5 PM.  
Thursday, November 25th pick up or delivery from 10AM-12PM .  
Moorestown Field Club Orders can be picked up on  
Wednesday, November 24th from 2-5 PM at the Club.  
Delivery Fees Apply.

No substitutions please.

All items subject to applicable New Jersey sales tax.

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