

2022 THANKSGIVING SOCIAL PACKAGES

Our No-Stress, No-Mess Thanksgiving Offerings

All Orders Need to be Placed by Friday November 18th.

GETTING STARTED...

COLD APPETIZERS

Serves 8-10 guests

Baked Brie *en Croute* with Fig Jam, Dried Cranberries, Crostini & Candied Pecans — \$75

Pumpkin Hummus with Raisin Nut Bread Crostini, Manicured Vegetables & Smoked Paprika Pita — \$45

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

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 Dates stuffed with Goat Cheese — \$28 per Dozen

Mini Jumbo Lump Crab Cakes served with Chipotle Mayo — \$30 per Dozen

Sesame Chicken Skewers — White Meat Chicken coated in Sesame Seeds, Cooked to a Golden Crunch, and 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 Flatbread with Caramelized Shallots, Dried Cherries, Fig Jam & Brie — \$39 (30 Pieces)

THE MAIN EVENT...

THE BASICS

8-10 Guests — \$179 / 12-16 Guests — \$289 / 18-20 Guests — \$349

Whole Roasted Turkey with Pan Gravy

Herbed Stuffing

Buttermilk Mashed Potatoes

Autumnal Roasted Vegetables (Sweet Potatoes, Butternut Squash, Brussels Sprouts,
Carrots, Parsnips & Shallots)

Cranberry, Granny Smith Apple & Orange Zest Chutney

SHARING THE HARVEST

8-10 Guests — \$299 / 12-16 Guests — \$359 / 18-20 Guests — \$409

Whole Roasted Turkey with Pan Gravy

Choice of Stuffing (Herbed **or** Savory with Bacon & Sausage)

Buttermilk Mashed Potatoes **or** Roasted Fingerling Potatoes with Olive Oil, Sea Salt & Herbs

Autumnal Roasted Vegetables (Sweet Potatoes, Butternut Squash, Brussels Sprouts,
Carrots, Parsnips & Shallots)

Cranberry, Granny Smith Apple & Orange Zest Chutney

Choice of Green Salad (see below)

Petite Roll Assortment with Cinnamon Honey Butter

Choice of Apple **or** Pumpkin Pie

THANKSGIVING TRADITIONS

8-10 Guests — \$389 / 12-16 Guests — \$449 / 18-20 Guests — \$509

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** Roasted Fingerling Potatoes with Olive Oil, Sea Salt & Herbs
Autumnal Roasted Vegetables (Sweet Potatoes, Butternut Squash, Brussels Sprouts,
Carrots, Parsnips & Shallots)
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 Apple or Pumpkin Pie

LET'S TALK TURKEY!

Incredibly juicy & flavorful fresh turkeys

Sizes range from 14-26 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 (Boneless) — \$14 per pound
Served with Pan Gravy

TO BE PAIRED WITH...

SOUP SELECTIONS

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

Pumpkin, Carrot & Butternut Squash Bisque

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 — \$40 (Serves 8-10) / Large: Full Foil Pan — \$65 (Serves 16-20)

Traditional Herbed Stuffing (Meatless)

Savory Stuffing - Sage Sausage, Bacon, Onions, Celery & more than you need to know! Our biggest seller year after year.

Roasted Fingerling Potatoes with Olive Oil, Sea Salt & Herbs

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 (Imported White Cheddar)

Goopy Candied Sweet Potatoes with Vanilla & Cinnamon Essence

Vegetarian Acorn Squash filled with Golden Raisins & Vegetable Rice — \$10 each.

SWEET ENDINGS

10 inch Deep Dish Pies — Pumpkin, Coconut Custard, Apple, Mixed Berry Crumb, **or** Pecan — \$30

Large Cheesecakes — Traditional — \$35 Traditional / Salted Caramel **or** Pumpkin — \$45

Pumpkin Roll — \$22

Mini Dessert Display with Mini Cookies, Pecan Bars, Mini Cheesecakes, Chocolate Dipped Driscoll Strawberries, Eclairs & Chocolate Dipped Macaroons — \$59 (Serves 8-10 Guests)

All orders need to be placed by 4PM Friday, November 18th.

Thanksgiving Feast and Trimmings are packaged cold with heating instructions.

Wednesday, November 23rd pick-up or delivery from 2-5 PM.

Thursday, November 24th pickup or delivery from 10AM-12PM.

Delivery on Thanksgiving Day is \$50.

Moorestown Field Club Orders can be picked up on Wednesday, November 23rd from 2-5 PM at the Moorestown Field Club.

Should you have any questions, inquiries, or if you would like to place an order, kindly call us at 856-231-8886 or e-mail us at info@foodwerx.com, and one of our event specialists will assist you.

Delivery Fees Apply.

No substitutions please.

All items subject to applicable New Jersey sales tax.