

foodwerx

Featuring Nicholas Caterers

2023 Thanksgiving MENU

Starters

SERVED COLD SERVES 8-10

- BAKED BRIE IN FILO 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 (3 LBS) with BLOODY MARY COCKTAIL SAUCE | **\$95**
- FESTIVE CRUDITE with ASPARAGUS, ASSORTED PEPPERS, HARICOTS VERTS, CARROTS, ENGLISH CUCUMBERS, CELERY, CAULIFLOWER, & TOMATOES with a side of TZATZIKI RANCH | **\$55**
- HANDCRAFTED CHARCUTERIE with PROSCIUTTO, CAPICOLA, GENOA SALAMI, SHARP PROVOLONE, CREAMY BRIE, CHEDDAR, BUFFALO MOZZARELLA, & TOMATOES, FIG SPREAD, CROSTINI, GRAPES, DRIED FRUIT, & CRACKERS | **\$75**

HEAT & SERVE

- BACON WRAPPED DATES stuffed with GOAT CHEESE | **\$28 PER DOZEN**
- MINI JUMBO LUMP CRAB CAKES with CHIPOTLE AIOLI | **\$30 PER DOZEN**
- SESAME CHICKEN SKEWERS served with GINGER-SOY BBQ SAUCE | **\$24 PER DOZEN**
- QUILTED FRANKS with DUSSELDORF MUSTARD | **\$17 PER DOZEN**
- JUMBO COCONUT SHRIMP with PINEAPPLE-MANGO DIPPING SAUCE | **\$30 PER DOZEN**
- PROSCIUTTO FLATBREAD with BRIE, FIG JAM, CARAMELIZED SHALLOTS, & DRIED CHERRIES | **\$39 (30 PIECES)**



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Dinner



WARM TRADITIONS

8-10 GUESTS **\$179** | 12-16 GUESTS **\$289** | 18-20 GUESTS **\$349**

- WHOLE ROASTED TURKEY** with PAN GRAVY
- HERB STUFFING
- BUTTERMILK MASHED POTATOES
- AUTUMNAL ROASTED VEGETABLES with SWEET POTATOES, BUTTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS, PARSNIPS, & SHALLOTS
- CRANBERRY, GRANNY SMITH APPLE, & ORANGE CHUTNEY

THE HARVEST

8-10 GUESTS **\$299** | 12-16 GUESTS **\$359** | 18-20 GUESTS **\$409**

- WHOLE ROASTED TURKEY** with PAN GRAVY
- HERB STUFFING **or** SAVORY STUFFING with BACON & SAUSAGE
- BUTTERMILK MASHED POTATOES **or** ROASTED FINGERLING POTATOES with OLIVE OIL, SEA SALT, & HERBS
- AUTUMNAL ROASTED VEGETABLES with SWEET POTATOES, BUTTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS, PARSNIPS, & SHALLOTS
- CRANBERRY, GRANNY SMITH APPLE, & ORANGE CHUTNEY
- CHOICE OF GREEN SALAD -LISTED ON PAGE 5
- PETITE ROLL ASSORTMENT with CINNAMON HONEY BUTTER
- APPLE PIE **or** PUMPKIN PIE

** CARVED TURKEY | **+\$25**



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THE GOBBLER

8-10 GUESTS **\$399** | 12-16 GUESTS **\$469** | 18-20 GUESTS **\$529**



- CHOICE OF SOUP - LISTED ON PAGE 4
- MINI JUMBO LUMP CRAB CAKES
- SESAME CHICKEN SKEWERS
- QUILTED FRANKS
- CARAMELIZED FRENCH ONION DIP with OUR FAMOUS HOUSE MADE CHIPS
- WHOLE ROASTED TURKEY** with PAN GRAVY
- HERB STUFFING **or** SAVORY STUFFING with BACON & SAUSAGE
- BUTTERMILK MASHED POTATOES **or** ROASTED FINGERLING POTATOES with OLIVE OIL, SEA SALT, & HERBS
- AUTUMNAL ROASTED VEGETABLES with SWEET POTATOES, BUTTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS, PARSNIPS, & SHALLOTS
- CANDIED SWEET POTATOES
- BAKED MACARONI & CHEESE
- CRANBERRY, GRANNY SMITH APPLE, & ORANGE CHUTNEY
- CHOICE OF GREEN SALAD -LISTED ON PAGE 5
- PETITE ROLL ASSORTMENT with CINNAMON HONEY BUTTER
- APPLE PIE **or** PUMPKIN PIE

** CARVED TURKEY | **+\$25**



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Turkey Time!

INCREDIBLY JUICY & FLAVORFUL FRESH TURKEYS - ALL SERVED WITH PAN GRAVY
SIZES RANGE FROM **12-24 LBS**

- ROASTED WHOLE **OR** CARVED **OR** BRINED (RAW) with FRESH HERBS & GRAVY
-READY TO ROAST OR REHEAT AT HOME | ▪ 12-15 LBS **\$70** ▪ 18-24 LBS **\$125**
- MOIST ROAST TURKEY BREAST (BONELESS) with GRAVY | **\$14 PER POUND**

Soups

\$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



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Salads

\$4 PER PERSON - 6 PERSON MINIMUM

- **HARVEST SALAD** with MIXED GREENS, GRILLED PEARS, SUN-DRIED CRANBERRIES, YELLOW PEPPERS, PICKLED RED ONION, GORGONZOLA CHEESE, & TOASTED ALMOND SLIVERS with a CHAMPAGNE MANDARIN ORANGE VINAIGRETTE
- **foodwerx CLASSIC CAESAR** with GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS, & CHARDS OF PECORINO CHEESE with a LEMON PEPPERCORN CAESAR DRESSING
- **MIXED GREENS** of KALE, ARUGULA, & ROMAINE with ROASTED BUTTERNUT SQUASH, TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES, & FRIZZLED ONIONS with a DIJON CIDER VINAIGRETTE
- **ROASTED BEET SALAD** with ARUGULA, ROASTED BEETS, POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, TOASTED ALMONDS, TOASTED PISTACHIOS, & GREEN ONION with a LEMON, WHITE BALSAMIC, & AGAVE VINAIGRETTE



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Sides

MEDIUM (HALF FOIL PAN): FEEDS 8-10 **\$40** | **LARGE** (FULL FOIL PAN): FEEDS 16-20 **\$65**

- TRADITIONAL HERB STUFFING (MEATLESS)
- SAVORY STUFFING with SAGE SAUSAGE, BACON, ONIONS, & CELERY
- ROASTED FINGERLING POTATOES with OLIVE OIL, SEA SALT, & HERBS
- BUTTERMILK MASHED POTATOES
- PAN FRIED BRUSSELS SPROUTS with ROASTED PECANS & SAUTEED CRANBERRIES
- MARINATED & GRILLED VEGETABLES (ROOM TEMP) with EGGPLANT, ZUCCHINI, ASPARAGUS, ROASTED ROMA TOMATOES, RED ONION, MUSHROOMS, CARROTS, & BRUSSELS SPROUTS
- AUTUMNAL ROASTED VEGETABLES with SWEET POTATOES, BUTTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS, PARSNIPS, & SHALLOTS
- GOOEY CANDIED SWEET POTATOES with VANILLA & CINNAMON ESSENCE
- BAKED MACARONI & CHEESE with IMPORTED WHITE CHEDDAR
- **VEGETARIAN ACORN SQUASH filled WITH GOLDEN RAISINS & VEGETABLE RICE | **\$12 EACH**



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Something Sweet

- 10 inch DEEP DISH PIES - PUMPKIN, COCONUT CUSTARD, APPLE, MIXED BERRY CRUMB, **OR** PECAN | **\$30**
- LARGE CHEESECAKES - TRADITIONAL **\$35** | SALTED CARAMEL **or** PUMPKIN **\$45**
- PUMPKIN ROLL | **\$22**
- MINI DESSERT DISPLAY with MINI COOKIES, PECAN BARS, MINI CHEESECAKES, CHOCOLATE COVERED STRAWBERRIES, ECLAIRS, & CHOCOLATE DIPPED MACAROONS | **\$59 (SERVES 8-10 GUESTS)**

ALL ORDERS MUST BE PLACED BY 3PM FRIDAY, NOVEMBER 17!

THANKSGIVING FEAST & TRIMMINGS ARE PACKAGED COLD WITH REHEATING INSTRUCTIONS.

WEDNESDAY, NOVEMBER 22nd - PICK UP OR DELIVERY FROM 1PM-4PM

THANKSGIVING DAY - PICK UP OR DELIVERY FROM 10AM-12PM

DELIVERY ON THANKSGIVING DAY IS \$75

TO PLACE YOUR ORDER,
PLEASE CALL **856.231.8886**

OR

EMAIL US AT **info@foodwerx.com**

DELIVERY FEES APPLY.

NO SUBSTITUTIONS PLEASE.

*ALL ITEMS SUBJECT TO APPLICABLE NJ
SALES TAX.*

