

Thanksgiving 2024

SOCIAL PACKAGES

# STARTERS

### COLD APPETIZERS | SERVES 8-10

PUMPKIN HUMMUS WITH RAISIN NUT BREAD CROSTINI, MANICURED VEGETABLES & SMOKED PAPRIKA PITA TRIANGLES | \$45

JUMBO SHRIMP COCKTAIL (40 COUNT) WITH BLOODY MARY COCKTAIL SAUCE | \$85

JUMBO GRILLED & CHILLED SHRIMP | \$85

FESTIVE CRUDITE OF ASPARAGUS, RAINBOW CARROTS, ASSORTED PEPPERS, HARICOTS VERTS, ENGLISH CUCUMBERS, CELERY, CAULIFLOWER & TOMATOES WITH TZATZIKI RANCH | \$45

HANDCRAFTED CHARCUTERIE WITH PROSCIUTTO, CAPICOLA, GENOA SALAMI, SHARP PROVOLONE, CREAMY BRIE, CHEDDAR, BUFFALO MOZZARELLA, TOMATOES, FIG SPREAD, GRAPES, DRIED FRUIT CROSTINI & CRACKERS | \$75

## HEAT & SERVE | PER DOZEN

BACON WRAPPED DATES STUFFED WITH GOAT CHEESE | \$28

MINI JUMBO LUMP CRAB CAKES WITH CHIPOTLE AIOLI | \$30

NASHVILLE HOT CHICKEN SKEWERS WITH PICKLES & CREAMY RANCH | \$30

QUILTED FRANKS WITH DUSSELDORF MUSTARD | \$20

RASPBERRY & BRIE IN FILO WITH WILDFLOWER HONEY | \$30

JUMBO COCONUT SHRIMP WITH PINEAPPLE MANGO COLADA | \$34

CRISPY TEMPURA TUFO BITES WITH SAGE GRAVY | \$35 (3 DOZEN)

#### FLATBREADS | \$45 EACH

PROSCIUTTO DE PARMA, FIG JAM, CARMAMELIZED SHALLOTS, CREAMY BRIE, CANDIED ALMOND SLIVERS & ARUGULA WITH BALSAMIC DRIZZLE

MARGARITA WITH BUFFALO MOZZARELLA, SUNDAY GRAVY, PARMESAN REGGIANO ← BASIL LEAVES (ADD PEPPERONI +\$3)

FALL FLATBREAD WITH BUTTERNUT SQUASH, SPICED PECANS, MAYTAG BLEU CHEESE,
BECHAMEL & SOUR CHERRY SALSA

THE "WERX" WITH ROASTED TURKEY, BOURSIN CHEESE, SAUSAGE CRUMBLES, BACON, SAGE ONIONS, CRANBERRIES & RANCH DRIZZLE



**SHARING THE HARVEST**8-10 GUESTS **\$189** | 12-16 GUESTS **\$299** | 18-22 GUESTS **\$369** 

WHOLE ROASTED TURKEY WITH PAN GRAVY

HERBED STUFFING

**BUTTERMILK MASHED POTATOES** 

CANDIED SWEET POTATOES

**AUTUMNAL ROASTED VEGETABLES** 

CRANBERRY, GRANNY SMITH APPLE & ORANGE ZEST CHUTNEY

#### **AUTUMN'S PALETTE**

8-10 GUESTS **\$329** | 12-16 GUESTS **\$389** | 18-22 GUESTS **\$469** 

WHOLE ROASTED TURKEY WITH PAN GRAVY

CHOICE of STUFFING (PAGE 3)

BUTTERMILK MASHED POTATOES OR ROASTED FINGERLING POTATOES WITH OLIVE OIL, SEA SALT & HERBS

CANDIED SWEET POTATOES OR BAKED MACARONI & CHEESE

AUTUMNAL ROASTED VEGETABLES

CRANBERRY, GRANNY SMITH APPLE & ORANGE ZEST CHUTNEY

CHOICE OF GREEN SALAD (PAGE 3)

ARTISAN ROLLS WITH CINNAMON HONEY BUTTER

APPLE OR PUMPKIN PIE

#### A TASTE OF TRADITION

8-10 GUESTS \$449 | 12-16 GUESTS \$549 | 18-22 GUESTS \$649

CHOICE OF SOUP (PAGE 3)

MINIJUMBO LUMP CRAB CAKES

NASHVILLE HOT CHICKEN SKEWERS

QUILTED FRANKS

JUMBO GRILLED & CHILLED SHRIMP OR JUMBO SHRIMP COCKTAIL

WHOLE ROASTED TURKEY WITH PAN GRAVY

CHOICE of STUFFING (PAGE 3)

BUTTERMILK MASHED POTATOES OR ROASTED FINGERLING POTATOES WITH OLIVE OIL. SEA SALT & HERBS

CANDIED SWEET POTATOES

**AUTUMNAL ROASTED VEGETABLES** 

BAKED MACARONI & CHEESE

CRANBERRY, GRANNY SMITH APPLE & ORANGE ZEST CHUTNEY

CHOICE of GREEN SALAD (PAGE 3)

ARTISAN ROLLS WITH CINNAMON HONEY BUTTER

APPLE OR PUMPKIN PIE



#### **SOUP SELECTIONS**

\$12 PER QUART | SERVES 2
PUMPKIN & BUTTERNUT SQUASH BISQUE WITH A SIDE OF TOASTED PEPITAS

#### **HEARTY VEGETABLE**

ITALIAN WEDDING SOUP WITH MINI MEATBALLS, ESCAROLE, WHITE BEANS, STEWED TOMATOES, LEEKS & PARMESAN CHEESE

#### SALAD SELECTIONS

SERVES 6 **\$30** | ADDITIONAL GUESTS **+\$5 EACH**HARVEST SALAD - MIXED GREENS, GRILLED PEARS, SUN DRIED CRANBERRIES, YELLOW
PEPPERS, PICKLED RED ONION, GORGONZOLA CHEESE & TOASTED ALMOND SLIVERS
WITH CHAMPAGNE MANDARIN ORANGE VINAIGRETTE

CLASSIC CAESAR SALAD - GRAPE TOMATOES, ROASTED YELLOW PEPPER RIBBONS, BRIOCHE CROUTONS & CHARDS OF PECORINO CHEESE WITH LEMON PEPPERCORN CAESAR DRESSING

MIXED GREENS (KALE, ARUGULA, ROMAINE)- ROASTED BUTTERNUT SQUASH, BRUSSELS SPROUTS, TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES & FRIZZLED ONIONS WITH DIJON CIDER VINAIGRETTE

ROASTED BEET SALAD - ROASTED BEETS, POMEGRANATE SEEDS, GOAT CHEESE, SLICED ORANGES, ARUGULA, TOASTED ALMONDS, TOASTED PISTACHIOS & GREEN ONION WITH LEMON, WHITE BALSAMIC & AGAVE VINAIGRETTE



MEDIUM (SERVES 10-12) **\$40** | LARGE (SERVES 16-22) **\$70** TRADITIONAL HERBED STUFFING (MEATLESS)

SAVORY STUFFING WITH 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 WITH SWEET BUTTER & DOUBLE CREAM

AU GRATIN POTATOES WITH LEEKS & TWO CHEESES (YUM!)

PAN FRIED BRUSSEL 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 BUTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS,
PARSNIPS, & RED ONION

"OLD WORLD" GREENBEAN GRATIN WITH MUSHROOM CREAM SAUCE, WHITE CHEDDAR & FRIZZLED ONIONS

BAKED MACARONI & CHEESE WITH IMPORTED WHITE CHEDDAR

GOOEY CANDIED SWEET POTATOES WITH VANILLA & CINNAMON ESSENCE

VEGETARIAN ACORN SQUASH FILLED WITH GOLDEN RAISINS & VEGETABLE RICE | \$8 EACH

EXTRA TURKEY GRAVY | \$10 PER QUART

#### **SWEET ENDINGS**

10" DEEP DISH PIES - PUMPKIN, APPLE CRUMB, APPLE, BLUEBERRY CRUMB OR PECAN | \$30

10" CHEESECAKE - SALTED CARAMEL OR PUMPKIN | \$55

INDIVIDUAL SHOOTERS - CHOCOLATE MOUSSE, LIMONCELLO OR STRAWBERRY SHORTCAKE | \$7 EACH
GINGER SNAP SAMMIES WITH PUMPKIN CANNOLI CREAM | \$2.50 EACH

"PICK ME UP" DESSERT DISPLAY - MINI COOKIES, PECAN BARS, MINI CHEESECAKES, ECLAIRS, CHOCOLATE COVERED STRAWBERRIES, & CHOCOLATE DIPPED MACAROONS (SERVES 8-10) | \$65

ALL ORDERS MUST BE PLACED BY **2PM ON FRIDAY, NOVEMBER 22ND**THANKSGIVING FEAST AND TRIMMINGS ARE PACKAGED COLD WITH HEATING INSTRUCTIONS

PICK UP OR DELIVERY (FEES APPLY)
WEDNESDAY, NOVEMBER 27TH | 12PM-5PM
THURSDAY, NOVEMBER 28TH | 9AM-12PM
DELIVERY ON THANKSGIVING DAY \$50+ (DETERMINED BY LOCATION)

SHOULD YOU HAVE ANY QUESTIONS, INQUIRIES, OR WOULD LIKE TO BOOK A FULL SERVICE HOLIDAY CELEBRATION, KINDLY CALL **856-231-8886** OR EMAIL **INFO@FOODWERX.COM** FOR ONE OF OUR EXPERIENCED CONCIERGES TO PROMPTLY ASSIST YOU.