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Thanksgiving 2025

S O C I A L P A C K A G E S

STARTERS

COLD APPETIZERS | SERVES 8-10

BAKED BRIE WHEEL IN PHYLLO WITH HONEY, FIG JAM, DRIED CRANBERRIES, APRICOTS & CANDIED PECANS | \$95

PUMPKIN HUMMUS WITH RAISIN NUT BREAD CROSTINI, MANICURED VEGETABLES & SMOKED PAPRIKA PITA TRIANGLES | \$50

JUMBO SHRIMP COCKTAIL (45 COUNT) WITH BLOODY MARY COCKTAIL SAUCE | \$95

JUMBO GRILLED & CHILLED SHRIMP | \$95

FESTIVE CRUDITÉ 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 | \$95

MEZZE DISPLAY OF FALAFEL, SPANAKOPITA, CHARRED EGGPLANT BABA GHANOUSH, MARINATED OLIVES, GREEK CROSTINI WITH WHIPPED FETA, MICRO SUN-DRIED TOMATOES, MINT AND ROASTED YELLOW PEPPERS, MANICURED VEGETABLES, HUMMUS, SPINACH & ARTICHOKE DIP, CROSTINI AND TOASTED PITA TRIANGLES | \$95

HEAT & SERVE | PER DOZEN

BACON WRAPPED DATES STUFFED WITH GOAT CHEESE | \$28

MINI JUMBO LUMP CRAB CAKES WITH CHIPOTLE AIOLI | \$34

MINI BEEF WELLINGTONS WITH HORSERADISH CRÈME | \$30

QUILTED FRANKS WITH DUSSELDORF MUSTARD | \$22

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

JUMBO COCONUT SHRIMP WITH PINEAPPLE MANGO COLADA | \$34

FLATBREADS | \$45 EACH (SERVES 8-10)

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

MARGHERITA WITH BUFFALO MOZZARELLA, SUNDAY GRAVY, PARMESAN REGGIANO & BASIL LEAVES (ADD PEPPERONI AND HOT HONEY DRIZZLE +\$5)

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



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DINNER PACKAGES

LET US DO THE CARVING FOR AN ADDITIONAL \$20!

SHARING THE HARVEST

8-10 GUESTS **\$199** | 12-16 GUESTS **\$309** | 18-22 GUESTS **\$399**

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 **\$349** | 12-16 GUESTS **\$409** | 18-22 GUESTS **\$489**

WHOLE ROASTED TURKEY WITH PAN GRAVY
HERBED **OR** SAVORY (BACON & SAUSAGE) STUFFING
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 **\$499** | 12-16 GUESTS **\$699** | 18-22 GUESTS **\$889**

CHOICE OF SOUP (PAGE 3)
MINI JUMBO LUMP CRAB CAKES
NASHVILLE HOT CHICKEN SKEWERS **OR** MINI BEEF WELLINGTONS
QUILTED FRANKS
JUMBO GRILLED & CHILLED SHRIMP **OR** JUMBO SHRIMP COCKTAIL
WHOLE ROASTED TURKEY WITH PAN GRAVY
HERBED **OR** SAVORY (BACON & SAUSAGE) STUFFING
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



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À LA CARTE

LET'S TALK TURKEY (& MORE!)

ROASTED WHOLE OR CARVED (+\$20) OR BRINED (RAW) WITH FRESH HERBS
READY TO ROAST OR REHEAT AT HOME | **\$14 PER POUND** (RANGES 16-24LBS)

JUICY ROASTED TURKEY BREAST (BONELESS) WITH PAN GRAVY | **\$17 PER POUND**

HONEY BAKED HAM WITH PINEAPPLE MAPLE AU JUS | **\$90 EACH**

ROASTED SIDE OF SALMON WITH LEMON, GARLIC & HONEY SOY | **\$135 EACH**

WHOLE ROASTED CARVED BEEF TENDERLOIN WITH ALL THE FIXINGS, HORSERADISH CRÈME
& PETITE BRIOCHE ROLLS FOR SANDWICH MAKING | **\$250**

SOUP SELECTIONS

\$12 PER QUART | SERVES 2

PUMPKIN & BUTTERNUT SQUASH BISQUE WITH A SIDE OF TOASTED PEPITAS

BROCCOLI & CHEDDAR

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

SALAD SELECTIONS

SERVES 6 **\$30** | ADDITIONAL GUESTS **+\$5 EACH**

HARVEST MIXED GREENS, GRILLED PEARS, SUN DRIED CRANBERRIES, YELLOW PEPPERS, PICKLED
RED ONION, GORGONZOLA CHEESE & TOASTED ALMOND SLIVERS WITH CHAMPAGNE MANDARIN
ORANGE VINAIGRETTE

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



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À LA CARTE CONTINUED

HOMESTYLE FAVORITE SIDES

MEDIUM (SERVES 10-12) **\$45** | LARGE (SERVES 16-22) **\$75**

TRADITIONAL HERBED STUFFING (MEATLESS)

SAVORY STUFFING WITH SAGE SAUSAGE, BACON, ONIONS, CELERY, & MORE (OUR BIGGEST SELLER EVERY 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 BRUSSELS SPROUTS WITH ROASTED PECANS & SAUTÉED CRANBERRIES

MARINATED GRILLED VEGETABLES (ROOM TEMP) WITH EGGPLANT, ZUCCHINI, ASPARAGUS, ROASTED ROMA TOMATOES, RED ONION, MUSHROOMS, CARROTS & BRUSSELS SPROUTS

AUTUMNAL ROASTED VEGETABLES WITH BUTTERNUT SQUASH, BRUSSELS SPROUTS, CARROTS, PARSNIPS, & RED ONION

"OLD WORLD" GREEN BEAN 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 | **\$14 EACH**

EXTRA TURKEY GRAVY | **\$12 PER QUART**

HOUSEMADE CHUTNEY CRANBERRY, GRANNY SMITH APPLE & ORANGE ZEST | **\$15 PER QUART**

SWEET ENDINGS

PUMPKIN BREAD | **\$12**

10" DEEP DISH PIES PUMPKIN, APPLE CRUMB, APPLE, BLUEBERRY CRUMB **OR** PECAN | **\$35**

10" CHEESECAKE TRADITIONAL (\$45) **OR** SALTED CARAMEL **OR** PUMPKIN | **\$55**

INDIVIDUAL DESSERT SHOOTERS CHOCOLATE MOUSSE, PUMPKIN SHORTBREAD **OR** STRAWBERRY SHORTCAKE | **\$7 EACH**

MINI DESSERT DISPLAY MINI COOKIES, PECAN BARS, MINI CHEESECAKES, ECLAIRS, CHOCOLATE DIPPED DRISCOLL STRAWBERRIES, & CHOCOLATE DIPPED MACAROONS (SERVES 8-10) | **\$65**

ALL ORDERS NEED TO BE PLACED BY **2PM ON FRIDAY, NOVEMBER 21ST**

THANKSGIVING FEAST AND TRIMMINGS ARE PACKAGED COLD WITH HEATING INSTRUCTIONS

WEDNESDAY, NOVEMBER 26TH PICK UP **12PM-3PM** | DELIVERY (FEES APPLY) **2-5PM**

THURSDAY, NOVEMBER 27TH PICK UP OR DELIVERY (FEES APPLY) **9AM-12PM**

PICK UP FROM OUR **NEW LOCATION!** 250 CENTURY PARKWAY, SUITE 175. MT LAUREL, NJ 08054

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 ASSIST YOU.

ALL ITEMS ARE SUBJECT TO THE APPLICABLE NEW JERSEY SALES TAX.