Thanksgiving 2026

SOCIAL PACKAGES

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 | **$125**

Jumbo Grilled & Chilled Shrimp | **$125**

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 | **$34**

Quilted Franks with dusseldorf mustard | **$24**

Raspberry & Brie in Phyllo with wildflower honey | **$28**

Jumbo Coconut Shrimp with pineapple mango colada | **$34**

Chicken Florentine Stuffed Mushrooms | **$28**

FLATBREADS | $45 EACH (SERVES 10-12)

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

DINNER PACKAGES

LET US DO THE CARVING FOR AN ADDITIONAL $25!

SHARING THE HARVEST

8-10 GUESTS **$229** | 12-16 GUESTS **$339** | 18-22 GUESTS **$429**

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 **$369** | 12-16 GUESTS **$429** | 18-22 GUESTS **$499**

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

À LA CARTE

LET'S TALK TURKEY (& MORE!)

Roasted Whole or **Carved** (+$25) or **Brined (raw)** with fresh herbs ready to roast or reheat at home | **$16 per pound** (ranges 16-24lbs)

Juicy Roasted Turkey Breast (boneless) with pan gravy | **$18 per pound**

Honey Baked Ham with pineapple maple au jus | **$95 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

$14 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 **$35** | 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

À LA CARTE
CONTINUED

HOMESTYLE FAVORITE SIDES

MEDIUM (SERVES 10-12) **$50** | LARGE (SERVES 16-22) **$85**

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 Sunday, November 22nd**

Thanksgiving Feast and Trimmings are packaged cold with heating instructions

Wednesday, November 25th pick up **12pm-3pm** | delivery (fees apply) **2-5pm**
Thursday, November 26th pick up or delivery (fees apply) **9am-12pm**

Pick up from 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.