



Thanksgiving

CATERING MENU

By Chef George Noujaim

MAIN COURSE

(Each Serves 6 People with your choice of 2 side dishes)

Oven Roasted Whole Turkey

(with Turkey Gravy and Zesty Cranberry Relish)

\$125

Honey Glazed Spiral Ham

\$125

Faroe Island Roasted Salmon

\$180

Butterfly Leg of Lamb Garlic Herb Crusted and Grilled

\$160

Beef Tenderloin with Shallots & a Demi Glaze Sauce

\$180

Roast Pork Baked with Garlic & Cumin Rub

\$120

Roast Beef with mushroom & Au Jus

\$130

SIDES

Butternut Squash Soufflé

Sweet Potato Soufflé

Grilled Asparagus

Roasted Root Vegetables

Baked Cauliflower with Butter & Parmesan Cheese

Corn Bread with Honey Butter

Baked Herb Potatoes

Mashed Potatoes

Apple Sausage Stuffing

Traditional Stuffing

Aromatic Brandy Butternut Squash Soup

Treat yourself to a Mediterranean feast to
start your holiday:

Hummus, Baba Ghanoush, Tabouli,
Mediterranean Eggplant, Stuffed Grape
Leaves, Olives, Feta Salad, Spanacopita, &
Pita Chips

