

Jenny Tavor Catering



A Custom Catering Service

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THANKSGIVING MENU 2024

GLUTEN FREE ITEMS NOTED WITH G-F

APPETIZERS

SALMON CAKES AND TARTAR SAUCE

SALMON OR TROUT RILLETTE SPREAD

MINI BISCUITS WITH TURKEY AND CRANBERRY HORSERADISH CHUTNEY

FRIED CHICKEN POPPERS WITH CRANBERRY CHUTNEY

SOUP SHOTS—SEE FLAVORS UNDER SOUPS **G-F**

“SAMOSA STYLE” POTATO, CORN AND PEA FRITTERS WITH FRUIT CHUTNEY

TURNOVER PASTRIES WITH POTATO AND ONION

TURNOVER PASTRIES WITH MEAT

POTATO-FISH CROQUETTES

MINI CRANBERRY MEATBALLS

“DRUNKEN” COCKTAIL SAUSAGES **G-F**

GLAZED HASSLEBACKED SAUSAGES WITH DOUBLE MUSTARD SAUCE **G-F**

ROASTED HASSLEBACKED SALAMI WITH SWEET GLAZE AND FRENCH FRIED ONIONS

ROASTED RIBEYE STEAK AND MUSHROOM SKEWERS WITH MY SOUTH AFRICAN “MONKEY GLAND” BBQ SAUCE **G-F**

LAMB KEBABS WITH HARISSA SAUCE

ANY SPECIAL REQUESTS?

WARMING SOUPS

BUTTERNUT SQUASH G-F

LENTIL-BARLEY

WILD MUSHROOM G-F

LIGURIAN VEGETABLE

THE BIRD

TRADITIONAL ROASTED TURKEYS WITH HOUSE MADE GRAVY

ROASTED TURKEY BREAST WITH HOUSE MADE GRAVY

TURKEY BREAST WITH APRICOTS AND CRANBERRIES G-F

ROASTED & GLAZED TURKEY WINGS WITH CRANBERRY CHUTNEY G-F

IF TURKEY IS NOT YOUR “THING”

CRANBERRY GLAZED GRILLED SALMON

ROASTED CORNISH HENS WITH CUMBERLAND SAUCE

BBQ BRISKET

BEEF SHORTRIBS

MEATBALLS

GLAZED CORNED BEEF

BABY LAMB CHOPS WITH MINT SAUCE OR SOUR CHERRY-PORT SAUCE

VEAL RIB CHOPS WITH MARSALA MUSHROOM SAUCE

TO GO WITH THE BIRD

WILD RICE AND MUSHROOM STUFFING

TRADITIONAL CORNBREAD STUFFING

SAUCES AND RELISHES---

CRANBERRY SAUCE

SWEET AND SPICY CHILI PEPPER JELLY

VEGETABLES AND SIDES

STUFFED SWEET POTATO HOLIDAY HASSLEBACKS

SWEET POTATO CASSEROLE WITH CRUNCHY OAT PECAN TOPPING

MASHED POTATOES

ROASTED BABY YUKON POTATOES WITH CORN

MAPLE ROASTED HASSLEBACKED BUTTERNUT SQUASH

QUINOA OR FARRO WITH ROASTED SQUASH, CRANBERRIES, FRESH HERBS **G-F WITH QUINOA**

HONEY GLAZED BABY CARROTS

HARRICOTS VERTE WITH WILD MUSHROOM SAUTE

ROASTED CAULIFLOWER WITH CAPERS, JUMBO YELLOW RAISINS AND CRISPY BREADCRUMBS AND PINENUTS

THE BREAD BASKET

CORN MUFFINS WITH FRESH CORN KERNELS

PUMPKIN BREAD OR MUFFINS

CRANBERRY BREAD OR MUFFINS

APPLE BREAD OR MUFFINS

WHISKEY QUICK BREADS OR MUFFINS

CHOCOLATE CHIP CHOCOLATE QUICK BREAD OR MUFFINS

CORN BREAD WITH BEEF FRY

A LITTLE GREEN

AUTUMN SALAD WITH GEM ROMAINE, BABY, KALE, BABY ARUGULA WITH ROASTED FRUITS AND VEGETABLES, DRIED CHERRIES, FRESH FRUIT, CANDIED NUTS G-F

WINTER COLESLAW

HARVEST WILD RICE SALAD WITH ORANGES, WINTER FRUITS AND PISTACHIO NUTS G-F

FARRO SALAD WITH CRANBERRIES AND APPLES

A LITTLE (OR A LOT OF) SWEETNESS

PIES, PIES, PIES:

PUMPKIN MILE HIGH APPLE PECAN BOURBON CHOCOLATE PECAN

BREAD PUDDING WITH BOURBON SAUCE

FESTIVE WINTER FRUIT SALAD WITH TANGERINE SAUCE G-F

CRANBERRY CRUMBLE BARS

PUMPKIN SPICE SNICKERDOODLE COOKIES

POACHED PEAR AND DRIED FRUIT COMPOTE WITH BRANDY-CUSTARD SAUCE G-F

PUMPKIN BREAD TRIFLE WITH BOURBON CREAM AND CANDIED PECANS
CAN BE PREPARED IN INDIVIDUAL SHOT GLASSES