

# Jenny Tavor

## A custom catering service

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## THANKSGIVING MENUS IDEAS  2026

**GLUTEN FREE ITEMS NOTED WITH G-F**

## APPETIZERS

**SALMON CAKES AND TARTAR SAUCE**

**SALMON OR TROUT RILLETTE SPREAD  G-F**

**FRIED CHICKEN POPPERS WITH CRANBERRY CHUTNEY**

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

**TURNOVER PASTRIES WITH POTATO AND ONION**

**TURNOVER PASTRIES WITH MEAT**

**CORN MUFFINS BAKED WITH TURKEY BREAST**

**FRANKS IN A BLANKET  YELLOW MUSTARD**

**MINI CRANBERRY MEATBALLS  G-F**

**“DRUNKEN” COCKTAIL SAUSAGES  G-F**

**LAMB KEBABS WITH HARISSA SAUCE  G-F**

**BABY LAMB CHOPS  SOUTH AFRICAN “MONKEY GLAND” BBQ SAUCE  G-F**

## WARMING SOUPS

**BUTTERNUT SQUASH G-F**

**LENTIL-BARLEY**

**WILD MUSHROOM G-F**

**LIGURIAN VEGETABLE**

**ROASTED CARROT WITH HERBED CROUTONS**

## 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 DRUMSTICKS OR THIGHS 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 (GLUTEN FREE)**

**TRADITIONAL CORNBREAD STUFFING**

## SAUCES AND RELISHES---

**CRANBERRY SAUCE**

**SWEET AND SPICY CHILI PEPPER JELLY**

**“OLD FASHIONED” CRANBERRY SAUCE WITH BOURBON**

## 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 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**