

# Thanksgiving Menu

## Thanksgiving at Heart

Pear and Walnut Salad with Gorgonzola · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Candied Yams · Glazed Carrots · Green Beans with Pine Nuts · Cranberry Sauce · Rolls and Butter · Pumpkin Soup · Choice of 2 Pies: Pumpkin Pie, Sweet Potato Pie, Apple Pie, Pecan Pie or Chocolate Cream Pie  
25.55 per person

## Happy Thanksgiving

Cranberry Almond Salad · Miniature Lump Crabcakes · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Streuseled Sweet Potato Casserole · Thanksgiving Roasted Vegetables · Creamed Spinach · Cranberry Sauce · Corn Bread · Pumpkin Soup · Choice of 2 Pies: Pumpkin Pie, Sweet Potato Pie, Apple Pie, Pecan Pie or Chocolate Cream Pie  
28.30 per person

## True Gratitude

Heavenly House Salad · Seared Scallops with Applewood Bacon · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Candied Yams · Roasted Brussels Sprouts with Browned Garlic and Shallots · Whipped Yukon Gold Potatoes · Cranberry Sauce · Thanksgiving Vegetables · Rolls and Butter · Pumpkin Soup · Choice of 2 Pies: Pumpkin Pie, Sweet Potato Pie, Apple Pie, Pecan Pie or Chocolate Cream Pie  
31.55 per person

## Great Welcome

Shrimp Cocktail · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Cranberry Chutney · Candied Yams · Baked Macaroni and Cheese · Collard Greens · Corn Bread · Choice of 2 Pies: Pumpkin Pie, Sweet Potato Pie, Apple Pie, Pecan Pie or Chocolate Cream Pie  
26.70 per person

## Grand Harvest

Spinach and Artichoke Parmesan Dip · Cranberry Almond Salad · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Honey Baked Ham · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Candied Yams · Green Beans with Pine Nuts · Glazed Carrots · Rice Pilaf · Fresh Baked Rolls and Butter · Choice of 1 Pie: Pumpkin, Pecan, Apple, Sweet Potato or Chocolate Cream · Choice of 1 Cake: Golden Butter Cake with Chocolate Frosting or Chocolate Cake  
27.95 per person

## Count Your Blessings

Mushrooms Stuffed with Italian Sausage · Pumpkin Soup · Roast Turkey with Savory Herb Gravy (*carved \$15.00 charge*) or un-carved · Stuffing (Classic Mushroom or Cranberry Apple Sausage) · Candied Yams · Collard Greens · Cranberry Sauce · Roasted Brussels Sprouts with Browned Garlic and Shallots · Baked Macaroni and Cheese · Corn Bread · Choice of 2 Pies: Pumpkin Pie, Apple Pie, Pecan Pie, Sweet Potato Pie or Chocolate Cream Pie  
26.20 per person

**Please Note You Do Not Have To Order Any Above Menu As Is. The Following Is Our A la Carte Menu. You Can Order Everything Separately Or Create Your Own Signature Menu. This Flexibility Allows You To Enjoy a Few Treats Or a Fully Catered Affair.**

### **Hors d'Oeuvres**

#### **Shrimp Cocktail with Classic Sauce**

Premium Large White Gulf Shrimp Served with Classic Horseradish Cocktail Sauce with The Perfect Hint of Spice (5 pcs p.p.)– 8.00 per person

#### **Mushrooms Stuffed with Italian Sausage**

Mushrooms Stuffed with Sweet Italian Sausage, Southern Stuffing and Baked to Perfection Then Topped with Parmesan Cheese (3 pcs p.p.) – 3.25 per person

#### **Vegetable and Pesto Stuffed Mushrooms**

Mushrooms Stuffed with Peppers, Onions, Squash and Pesto (3 pcs p.p.)- 3.25 per person

#### **Spinach and Artichoke Parmesan Dip (16 oz.)**

Warm and Savory Spinach and Parmesan Dip with Chunks of Artichoke Throughout– 9.00

#### **Miniature Lump Crab Cakes**

Lump Crab Meat, Onions, Celery, herbs and Just Enough Breading to Bind. Presented With Spicy Mustard Aioli– 2.00 each

#### **Pumpkin Soup**

Pumpkin Pureed with Apples, Pears and a Hint of Sage– 9.00 per quart

#### **Cranberry Chutney**

A Chunky and Sweet Holiday Chutney Of Cranberries, Apples, Cinnamon and Ginger. Perfect With Crackers or Along Side Your Turkey– 7.00 per pint

#### **Seared Scallops with Applewood Bacon**

Tender Seared Sea Scallops, Perfectly Seasoned and Wrapped in Savory Applewood Bacon (2 pcs p.p.)- 4.50 per person

## Salads

### **Heavenly House Salad**

Iceberg, Romaine and Green Leaf Lettuce Tossed with Diced Tomatoes and Cucumbers, Red Cabbage and Carrots, Cheddar Jack Cheese, Purple Onions, Homestyle Garlic Croutons and Creamy House Ranch Dressing– 6.00 per person

### **Pear and Walnut Salad with Gorgonzola**

Field Greens Tossed with Sweet Pears, Toasted Walnuts, Gorgonzola Cheese and Our Cranberry Citrus Vinaigrette– 6.00 per person

### **Spinach and Blue Cheese Salad**

Baby Spinach, Blue Cheese Crumbles and Grape Tomatoes with Blue Cheese Dressing- 6.00 per person

### **Cranberry Almond Salad**

Field Greens Tossed with Dried Cranberries, Toasted Almonds, Feta Cheese and White Balsamic Vinaigrette– 6.00 per person

### **Artichoke Salad**

Chopped Romaine, Artichoke Hearts, Smoked Applewood Bacon, Yellow and Red Peppers, Blue Cheese, Purple Onions and a Spicy Dijon Vinaigrette– 6.00 per person

## Sides

### **Classic Mushroom Stuffing**

Old Fashioned Crouton Stuffing Seasoned With Sage, Oregano, Thyme, Onions and Mushrooms Then Tossed with Dried Cranberries – 2.25 per person

### **Cranberry Apple Sausage Stuffing**

Savory Stuffing Choc Full of Apple Chunks, Dried Cranberries, Mushrooms, Sweet Italian Sausage and Sage– 2.25 per person

### **Whipped Yukon Gold Potatoes**

Yukon Gold Potatoes, Whipped to a Creamy, Buttery Finish. These Potatoes Are Absolutely Delectable with Our Country Turkey Gravy– 1.50 per person

### **Candied Yams**

A Southern Classic! No Thanksgiving is Complete Without Candied Sweet Potatoes– 2.00 per person



**Streuseled Sweet Potato Casserole**

Sweet Potatoes Whipped and Baked with Brown Sugar, Then Topped with Pecans-  
2.25 per person

**Roasted Red Potatoes**

Red Potatoes Slow Roasted with Fresh Thyme, Sage, Rosemary and Garlic  
Butter- 2.25 per person

**Green Beans with Pine Nuts**

Green Beans Tossed with Garlic Cloves and Pine Nuts. Available with Crushed  
Bacon- 2.25 per person

**Roasted Brussels Sprouts with Shallots and Browned Garlic**

Brussels Sprouts Baked Until Crisp and Tender, Then Finished with Olive Oil,  
Browned Garlic and Shallots- 2.25 per person

**Thanksgiving Roasted Vegetables**

Broccoli Florets, Cauliflower Florets, Red Peppers, Green Peppers, Carrots and Black  
Olives Slow Roasted with Fresh Herbs, Dijon and Spices- 2.25 per person

**Glazed Carrots**

Tender Carrots Cooked with Caramelized Onions and Glazed with an Apricot- Honey  
Glaze- 2.25 per person

**Collard Greens**

Fresh Collard Greens Cooke Southern Style (serves 4-6) or (serves 10-12). Available  
Cooked with Smoked Turkey (add \$5 for small/\$10 for large) - 10.95/23.99

**Creamed Spinach**

Spinach, Fresh Cream, Onions, and Gruyere Baked and Topped with  
Parmesan- 2.75 per person

**Cranberry Sauce**

Whole Cranberries Simmered with Apple Cider and Brown Sugar. Perfect Alongside  
Your Holiday Turkey- 1.25 per person

**Baked Macaroni and Cheese**

Heaven's Version of This Classic Recipe Features Five Glorious Cheese  
Varieties!- 3.25 per person

### **Rice Pilaf**

Savory Rice Pilaf Sautéed with Basil and Olive Oil (serves approximately 5-6 people)  
– 3.75 per quart

### **Corn Bread**

Sweet and Buttery– 1.00 per person

### **Fresh Baked Dinner Rolls**

Buttery and Savory (by the dozen only)– 10.00 per dozen

### **Meats**

#### **Roast Turkey with Savory Herb Gravy**

Heaven’s Incredibly Moist and Flavorful Roast Turkey Made with Garlic, Sage, Parsley, Thyme and Rosemary– 4.35 per person

#### **Honey Baked Ham**

Mouth Watering Fresh Ham Slow Baked with Honey and Molasses– 3.35 per person

#### **Stuffed Pork Loin with Caramelized Onion– Cranberry Sauce**

Slow Roasted Pork Loin Stuffed with Cranberry, Apples and Caramelized Onions. Served with Caramelized Onion– Cranberry Sauce– 4.35 per person

### **Thanksgiving Desserts**

Don’t Forget The Perfect Ending To Your Thanksgiving Feast!

Pumpkin Pie.....	24.00
Apple Pie.....	24.00
Sweet Potato Pie.....	24.00
Pecan Pie.....	24.00
Apple Spice Cake.....	35.00
Glazed Pecan Rum Cake.....	43.00
Golden Butter Cake with Chocolate Frosting.....	35.00
Fresh Grated Coconut Cake.....	35.00
Chocolate Cake.....	35.00
Frosted Carrot Cake.....	35.00
Amaretto Cake.....	35.00
Pumpkin Cheesecake.....	38.00
Pecan Squares.....	35.00
Peach Cobbler.....	38.00
Chocolate Chip Banana Loaf.....	17.00



## **Miscellaneous Details**

### **Order Placement**

To place your order, call us at 201-357-2801. Due to the heavy holiday season in the catering world, we urge you to place your order in as much advance as possible, however, we are happy to serve your last minute needs.

### **Sales Tax**

Applicable state and local sales tax will be assessed to the final bill unless a tax exempt certificate is on file.

### **Substitutions**

In the event a product or ingredient is unavailable or unsatisfactory to our team of chefs, we reserve the right to substitute for similar items of equal or greater quality.

### **Presentation**

Unless otherwise coordinated, all food will be conveniently packaged for easy reheating. If you need a bit more help we can provide professional service staff at your home (Please reserve staff well in advance). Turkeys are cooked just hours before delivery. They will need to be put in your oven to heat to proper serving temperature.

### **Delivery**

Drop off charges may be applied based on distance and the amount of product.

### **Food Allergies**

Please let us know of any food allergies when placing orders. We will do our best to accommodate your requests.

### **Minimums**

Our chefs have designed this menu and priced each selection based on serving a minimum of twenty guests. Lesser numbers are welcome, but prices and menu may be adjusted by your Event Designer.