Thanksgiving Catering Menu

SOUP

Butternut and Apple Bisque
quart \$11 serves 4
SALADS small serves 6 - 10 people large serves 10 - 18 people
THANKSGIVING SLAW
small \$42large \$66 shaved cabbage, carrots, red onion, cranberries, sunflower seeds, maple mustard dressing
BRUSSELS SPROUTS SALADsmall \$52large \$75 roasted brussels sprouts, pomegranate arils, bacon, gorgonzola, balsamic glaze
ROASTED PEAR AND ARUGULA
small \$46large \$70 toasted almonds, goat cheese, cider vinaigrette
SIDES 2 pounds (serves 4- 6 people) \$16 4 pounds (serves 8 - 12 people) \$27 6 pounds (serves 12 - 15 people) \$40 Yukon Gold Mashed Potatoes Maple Pecan Mashed Sweet Potatoes Honey Balsamic Baby Carrots Salt and Pepper Asparagus Green Beans with almond gremolata Simple Sourdough Stuffing Sausage, Apple and Sage Stuffing
FIXINGS Turkey Gravypint \$7\$12 quart Whole Berry Cranberry Saucepint \$7\$12 quartSeven Grain Dinner Rolls \$11 per dozenKnotted Egg Pull Aparts \$10 per dozenCranberry Dinner Rolls \$11 per dozen
FRESH BAKED PIESMAPLE PUMPKIN \$17MILE HIGH APPLE \$20

_DOUBLE CRUST CHERRY \$18



Thanksgiving Catering Menu

-deadline to place an order is **Saturday, November 23**rd at 3pm

-pickup orders between 10am and 3pm on Wednesday, November 27th

Name	
Phone Number	
Order Total	
Received By	Paid

Place your order in person, via phone at 781.383.3555 or email info@5southmain.com. Payment in full is required when placing your order.