

# food

by Chef Ty

## Holiday Menus

Thanksgiving & Christmas

2025

## the classic menu

butterflied

roasted turkey

brined whole turkey. house-  
seasoned skin.

whiteskin mashed potatoes

cream & butter. white pepper.

fresh baked rolls

cornbread stuffing

sauteed aromatic veg. herbs.

sauteed green beans

trimmed. lightly seasoned.

poultry gravy

bone broth. tan roux.

handmade cranberry sauce

## Pricing

up to 10 guests

\$450.00

15-20 guests

\$750.00

30-40 guests

\$1250.00

please inquire about catering for 50+ guests.

pricing does not include tax & delivery. delivery fees vary based on location.

please inquire/advise regarding food allergies & intolerances.

Thanksgiving orders must be submitted & confirmed by 11/20.

deposits & sales are final.

# the abundance classic menu

## butterflied roasted turkey

brined whole turkey. house-seasoned skin.

## spice glazed ham

pineapple brined. clove & molasses glazed.

## whiteskin mashed potatoes

cream & butter. white pepper.

## baked yams

nutmeg. brown sugar. butter.

## baked macaroni

mild cheese. creamy bechamel.

## cornbread stuffing

minced aromatic veg. herbs.

## fresh baked rolls

## sauteed green beans

trimmed. lightly seasoned.

## roasted brussel sprouts

sea salt. light balsamic.

## “fried” corn

sauteed. sweet peppers. seasoned.

## poultry gravy

bone broth. tan roux.

## handmade cranberry sauce

## Pricing

up to 10 guests

\$750.00

15-20 guests

\$1,125.00

30-40 guests

\$1,675.00

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## the vegetarian spread menu

whiteskin mashed potatoes  
cream & butter. white pepper.

baked yams  
nutmeg. light brown sugar.  
butter.

baked macaroni  
mild cheese. creamy bechamel.

cornbread stuffing  
sauteed aromatic veg. herbs.

fresh baked rolls

sauteed green beans  
trimmed. lightly seasoned.

roasted brussel sprouts  
sea salt. light balsamic.

mixed green salad  
mixed greens. veg. signature  
vinaigrette.

brown gravy  
vegetable broth. tan roux.

handmade cranberry sauce

### Pricing

up to 10 guests  
\$550.00

15-20 guests  
\$675.00

30-40 guests  
\$1,012.50

please inquire about catering for 50+ guests.

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## dessert menu

### southern peach cobbler

stewed peaches. handmade crust. spiced sugar sprinkle.

### sweet potato casserole

pureed yam custard. marshmallows.

### pumpkin casserole

whipped pumpkin. ginger. graham bottom crust.

### pineapple upside down cake

spiced pineapple. maraschino cherries.

## Pricing

each pan of dessert serves up to 10 guests

\$75.00 per pan

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