

food

by Chef Ty

Holiday Menus

2026

thank you...

...for considering me as your holiday option.

I am preparing these offerings using my time-tested, traditional recipes. featured are the favorites of my family, friends, and clients.

I take pride in the ingredients & techniques used to prepare these meals and take your holiday entertaining very seriously.

prior to delivery of your selection, you will receive email containing suggested reheating and presentation instructions.

I will be on hand via text or phone on the day of your delivery to answer any questions, should you have any.

thank you.

sincerely.

A handwritten signature in black ink that reads "Chef Ty". The signature is written in a cursive, flowing style with a large, stylized "C" and "T".

the classic menu

butterflied turkey

brined. traditional rub.

cornbread stuffing

sauteed aromatic veg. herbs.

poultry gravy

chicken bone broth. tan roux.

whiteskin mashed potatoes

cream & butter. white pepper.

sauteed green beans

trimmed. lightly seasoned.

fresh baked rolls

handmade cranberry sauce

Pricing

up to 10 guests

\$450.00

15-20 guests

\$750.00

30-40 guests

\$1250.00

please inquire about catering & pricing 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 turkey

brined. traditional rub.

spice glazed ham

brown sugar, cloves, a hint of cinnamon.

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.

poultry gravy

chicken 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

please inquire about catering & pricing for 50+ guests.

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the vegetarian spread menu

whiteskin mashed potatoes
cream & butter. white pepper.

baked yams
nutmeg. 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. 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

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the elevated classic menu

butterflied turkey

brined. traditional rub.

spice glazed ham

brown sugar. cloves. cinnamon.

truffled mashed potatoes

cream. butter. truffle oil.

pecan spiced yams

pralines. brown sugar. butter.

hatch baked macaroni

hatch chiles. mornay sauce.

herbed stuffing

sauteed veg and sweet pepper.

garlic green beans

fried garlic. shallots.

burgundy shortrib

8 hour braise. caramelized onion.

provence salmon

petit herbed filets.

roasted brussel sprouts

sea salt. light balsamic.

burned butter carrots

pan-browned peeled baby carrots.

greens & arugula salad

veg. tomatoes. two dressings.

poultry gravy

chicken bone broth. tan roux.

brown gravy

vegetable broth. tan roux

fresh baked rolls

handmade cranberry sauce

Pricing

up to 10 guests

\$945.00

15-20 guests

\$1850.00

30-40 guests

\$2500.00

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dessert menu

southern peach cobbler ^V

stewed peaches. handmade crust.

sweet potato casserole ^{GF V}

yam custard. marshmallows.

pumpkin casserole ^V

whipped pumpkin. ginger. graham bottom crust.

pineapple upside down cake ^V

spiced pineapple. maraschino cherries.

Pricing

each pan of dessert serves up to 10 guests

\$75.00 per pan

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

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