

OFFICE THANKSGIVING

CATERING MENU

A FESTIVE FEAST, DELIVERED TO YOUR WORKPLACE



Perfect for team lunches, client gatherings & office celebrations



FESTIVE STARTERS

Autumn Harvest Salad

Mixed greens, roasted pears, dried cranberries, goat cheese, candied pecans & maple cider vinaigrette

Mini Turkey & Cranberry Sliders

Herb-roasted turkey, cranberry relish & brie on soft rolls

Cranberry-Brie Phyllo Cups

Creamy brie, cranberry relish & toasted pecans

Butternut Squash Arancini

Crispy risotto bites with sage aioli

Prosciutto-Wrapped Dates

Medjool dates, goat cheese & balsamic glaze



MAIN ENTRÉES

Herb-Roasted Turkey Breast

Sliced turkey breast with rosemary gravy & cranberry-orange relish

Maple-Dijon Glazed Turkey

Sliced roasted turkey with maple-Dijon glaze & cranberry-apple chutney



HOLIDAY SIDES

Apple-Sage Stuffing

Classic bread stuffing with apples, celery, herbs & sage

Roasted Garlic Mashed Potatoes

Creamy Yukon Gold potatoes with roasted garlic

Maple-Pecan Sweet Potatoes

Whipped sweet potatoes with maple pecan crumble

Wild Mushroom Gratin

Wild mushrooms baked with cream, herbs & a golden parmesan crust

Parmesan Green Beans

Green beans with roasted garlic, parmesan & toasted almonds



ACCOMPANIMENTS

Fresh-Baked Dinner Rolls & Butter

Traditional Turkey Gravy

Cranberry-Orange Sauce



SWEET FINISH

Mini Pumpkin Cheesecakes

Bite-size pumpkin cheesecakes with spiced graham crust

Salted Caramel Apple Crumble Bars

Apple filling, oat crumble & salted caramel

Thanksgiving Cake Pops

Flavors: Pumpkin Cheesecake & Autumn Pop



BOOK YOUR OFFICE FEAST TODAY

