THANKSGIVING CATERING



DINNER FOR 6-8

Sliced Roasted Honest Harvest Turkey
Turkey Gravy
Sausage Stuffing
Mixed Greens Salad
Signature Cranberry Sauce
Whipped Sweet Potatoes or
Mashed Potatoes
Honey Glazed Carrots or
Green Bean Almondine
Pumpkin or Apple Pie

$245

DINNER FOR 10-12

Sliced Roasted Honest Harvest Turkey
Turkey Gravy
Sausage Stuffing
Mixed Greens Salad
Signature Cranberry Sauce
Whipped Sweet Potatoes or
Mashed Potatoes
Honey Glazed Carrots or
Green Bean Almondine
Pumpkin Pie
Apple Pie

$385

DINNER FOR 15+

Sliced Roasted Honest Harvest Turkey
Turkey Gravy
Sausage Stuffing
Mixed Greens Salad
Signature Cranberry Sauce
Whipped Sweet Potatoes
Mashed Potatoes
Honey Glazed Carrots
Green Bean Almondine
Pumpkin Pie
Apple Pie

$35 per person

EVERY DINNER INCLUDES

Choice of pasta: Penne Marinara, Penne alla Vodka, Baked Ziti or Cavatelli & Broccoli. Mushroom Soup, and Rolls & Butter.

MAKE IT YOUR OWN

Enhance your meal with add-ons available in 1/4 tray, 1/2 tray or full tray sizes.

Starters

Mini Artichoke Cups 24 pieces	$40
Mini Rice Balls Beef, peas & marinara. 24 pieces	$42
Stuffed Sausage Mushroom 20 pieces	$40
Baked Clams Oreganata or Casino. 16 pieces	$50
Deviled Egg Platter Serves 10	$40
Mini Crab Cakes Jumbo lump crab meat. 24 pieces	$70
Bruschetta Platter Serves 12	$30
Fresh Mozzarella & Tomato Platter	$50
Jumbo Shrimp Platter $75 small / $125 large Small serves 10; large serves 18	

International Cheese

International Cheese Platter Small $60 / Large $90; serves 10 / 18	
Antipasto Platter Serves 10-12	$100
Italian Meat & Cheese Platter Serves 10-12	$100
Marinated Ciligene Tray 1 pound	$14
Gourmet Cheese Board	$60
Brie Board Small $20 / Large $40	
Gourmet Dip Platter Cheese Bruschetta, Italian, Truffle, Asiago Artichoke, Beer Cheddar	$30

Half Trays

Sausage Stuffing	$45
Mashed Potatoes	$35
Garlic Mashed Potatoes	$40
Whipped Sweet Potatoes	$45
Green Bean Almondine	$40
Vegetable Medley	$40
Honey Glazed Carrots	$45
Brussels Sprouts	$50
Yam Wedges	$45
Garlic Roasted Broccoli	$40
Lyonnaise Potatoes	$40
Butternut Squash	$45
Stuffed Shells	$50
Eggplant Rollatini	$60
Vegetable Lasagna	$55
Meat Lasagna	$60

All entrees are oven ready. Not hot. All prices are for half trays; 1/4 and full trays are available.

THANKSGIVING CATERING



Separates- by the pound Minimum 2 pounds

Chef Carved Turkey Breast $14
Freshly carved with gravy

Chef Carved Turkey - Dark Meat $12
Freshly carved with gravy

Ham $11
Smoked sweet ham with a pineapple, raisin sauce

Sliced Sirloin $18
Grilled in a garlic herb butter, gluten free

Garden Market

Our Signature Fruit Platter $40 / $80
Small serves 15; large serves 30

Our Signature Crudite Platter $40 / $60
Small serves 15; large serves 25

Pear & Goat Cheese $40 / $60
Fresh tender greens with sliced pears, goat cheese, walnuts & craisins with a balsamic vinaigrette.

Mandarin Oranges & Cashews $40 / $60
Fresh tender greens with mandarin oranges & cashews in a balsamic vinaigrette.

Tossed Salad $40 / $60
Fresh mixed greens with grape tomatoes, shredded carrots, sliced cucumbers, olives & Italian dressing.

Garden market prices: Small / Large

Soup & Sauces

$9.99 / Quart · $4.99 / Pint

Cream of Mushroom • Chicken & Wild Rice
Cream of Turkey • Butternut Squash
Broccoli Cheddar • Turkey Gravy

Cranberry Walnut Relish $7 / lb

Signature Cranberry Sauce $6 / lb

Individual Meals

$19.99

Chef Carved Turkey with Gravy, Sausage Stuffing, Yam Wedges, Mashed Potatoes, Green Bean Almondine, Stuffed Sausage Mushrooms, Signature Cranberry Sauce.



Our Signature Desserts

CHEESECAKES

7″ Apple Crumb $18.99

8″ Pumpkin $18.99

Topped with Fruit $24.99

GOURMET DOUBLE CRUMB CAKES

Original $6.99

Apple / Pumpkin / Blueberry $7.99 each

GOURMET 9″ PIES

$14.99 each

Honey Crisp Apple
Apple Lattice • Peach Praline
Apple Walnut • Very Berry
Pumpkin • Apple Crumb

GOURMET CRUNCH CAKE

Pumpkin Pecan $7.99 each

Caramel Apple

Italian Cookie Tray $19.99

Signature Cookie Tray $49.99

Dinner Roll Basket $15
2 dozen

Prosciutto Bread $8.99
16 oz.

Orders accepted through and including Sunday, November 22.
Please plan to pick up all orders by Wednesday, Nov 25th.

Event date: _____ Time: _____ ☐ Pickup ☐ Delivery

Name: _____ Phone number: _____

Address: _____ City: _____

CC#: _____ EXP.: _____ CVV.: _____



NICHOLAS MARKETS • THE FRESH GROCER