

Thanksgiving

CATERING MENU

Quiche 10", \$22.

- ❖ Wild Mushroom, Bacon And Brie
- ❖ Ricotta, Leek, Roasted Tomato And Sausage
- ❖ Roasted Brussel Sprouts, Gorgonzola And Bacon

House Breads \$5 per loaf.

- ❖ Banana-Walnut
- ❖ Pumpkin-Cranberry Streusal
- ❖ Honey Cornbread
- ❖ Apple-Cinnamon

HOUSE INFUSED BUTTERS. 1/2 pint . \$7.

- ❖ Honey Butter
- ❖ Fresh Herb and Roasted Garlic Butter
- ❖ Curried-Sage Butter

Soup Pint . \$12. / Quart . \$20.

- ❖ Butternut Squash and Apple
- ❖ Spiced Sweet Potato
- ❖ Beef Barley
- ❖ Portobella Mushroom
- ❖ Pumpkin-Sage
- ❖ Potato Leek

Sides

VEGETABLE \$35. half / \$75. full pan

- ❖ Herb Roasted Root Vegetables
- ❖ Parmesan Cauliflower Gratin
- ❖ Roasted Brussels Sprouts, Cranberry And Thyme Brown Butter
- ❖ Maple Brussels Sprouts And Bacon
- ❖ Apple, Sweet Potato And Walnut Quinoa

STRUDELS \$22. (serves 4-6)

- ❖ Wild Mushroom and Goat Cheese
- ❖ Honey Roasted Brussel Sprouts, Bacon And Gorgonzola
- ❖ Butternut Squash, Apple And Brie
- ❖ Pear, Spinach, Manchego And Sage Pesto

STUFFING. \$35. half / \$75. full pan

- ❖ Herb, Vegetable and Caramelized Onion
- ❖ Sausage, Cornbread, Apple and Thyme
- ❖ Sweet Sausage, Cranberry and Pecan



Thanksgiving

CATERING MENU

STARCH.

\$30. half / \$60. full pan

- ❖ Sweet Potato And Pecan Casserole
- ❖ Roasted Leek, Wild Mushroom Bread Pudding
- ❖ Saffron Israeli Cous Cous With Raisins And Pecans
- ❖ Pulled Pork Macaroni And Cheese \$45. half / \$90. full pan

Main

- ❖ Apple Cider Brined Turkey Breast \$95. full pan
- ❖ Herb Roasted Turkey Breast /
Caramelized Onion-Cranberry Glaze \$95. full pan
- ❖ Roasted Pork Loin / Pear-Ginger Jam \$80. full pan

Gravy Pint. \$8. / Quart. \$15.

- ❖ Rosemary-Merlot
- ❖ Caramelized Onion-Herb
- ❖ Lemon-Thyme
- ❖ Bourbon-Sage

COMPOTES + JAMS Pint. \$9.

- ❖ Mandarin Orange, Cranberry
- ❖ Smoked Tomato Jam
- ❖ Spiced Port Wine Cranberry
- ❖ Pear-Ginger Jam

Desserts

PIES. TARTS. CRISPS. \$20.

- ❖ Chocolate Pecan Pie
- ❖ Cranberry -Key Lime Tart
- ❖ Apple-Rum Raisin Pie
- ❖ Pumpkin-Caramel Tart
- ❖ Poached Pear and
Brown Butter Tart
- ❖ Apple-Cranberry Crisp
- ❖ Pear-Ginger Crisp

CHEESECAKES. \$34.

- ❖ Caramel-Apple
- ❖ Maple-Bourbon Brown Butter
- ❖ Pumpkin Caramel
- ❖ Pecan Pie

PUDDINGS+ \$40. half pan.

- ❖ Pumpkin-Maple Rum
Bread Pudding
- ❖ Pumpkin Gingersnap
Tiramisu
- ❖ Pear- Almond Bread Pudding
- ❖ Sticky Toffee Pudding

Ordering

Call our Catering Office @ 973.383.2600 ext. 1
Or Place Your Order By Sending An Email To ...
events@kravecaterers.com

Order Thru Tuesday, 11.20.18 @ 12 Noon
Orders Will Be Ready For Pick-Up
After 3pm On Wednesday, 11.21.18

