# Autumn THANKSGIVING MENU

## ordering

**CALL OUR CATERING TEAM: 973.383.2600 EXT. 1**

**EMAIL US: EVENTS@KRAVECATERERS.COM**

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**PLEASE ALLOW 36-HOUR ADVANCE NOTICE FOR ALL SEASONAL CATERING ORDERS**

### Holiday Orders

**Order Through Monday, 11.23.26 @ 12 Noon**

**All Orders Will Be Ready For Pickup On Wednesday 11.25.26 Between 12pm-5pm With Serving Instructions**

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:CATERERS:

102 Sparta Ave. Newton NJ 07860
973.383.2600
events@kravecaterers.com
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# > grazing boards

- **Autumn Mezze** — **S $38. | M $76.**
  Walnut Gorgonzola Ball, Creamy Cauliflower Dip, Pumpkin Hummus, Chicken Apple Sausage, Muhammara Dip (Roasted Red Pepper And Walnut), Cranberry-Ginger Chutney, Carrots, Flatbreads, Crackers
- **Smoked Harvest** — **S $38. | M $76.**
  Smoked Pecan Goat Cheese Ball, Smoked Gouda Cubes, Smoked Paprika-Pumpkin Hummus, Smoked Apple Chutney, Carrot And Cucumber Planks, Grilled Naan, Crackers
- **Roots And Chèvre** — **S $35. | M $70.**
  Roasted Sliced Beets And Grilled Sweet Potatoes, Pepper Crusted Goat Cheese, Spiced Walnuts, Arugula Pesto, Sourdough Bread
- **Gorgonzola Apple Fondue** — **Serves 8. — $38.**
  Pumpernickel Crostinis, Celery, Cauliflower Florets
- **Harvest Spreads** — **S $38. | M $76.**
  Butternut Squash-White Bean Dip, Whipped Feta Dip, Cranberry-Orange Mostarda, Pumpkin Ginger Hummus, Sesame Flatbreads, Sour Dough Baguette And Carrot Planks

# > hors d'oeuvres

24 Pieces

- **Bacon Wrapped Brussel Sprouts** — **$60.**
  Maple-Mustard Dip
- **Pulled Pork-Plantain Empanadas** — **$62.**
  Brown Sugar Aïoli
- **Bratwurst Sliders** — **$96.**
  Braised Red Cabbage, Smoked Apple Mostarda
- **Cider-Braised Pork Sliders** — **$96.**
  Blue Cheese And Apple-Fennel Slaw
- **Fig, Goat Cheese And Pecan Tartlets** — **$55.**
- **Harvest Spring Rolls** — **$55.**
  Cranberry, Fennel, Brussel Sprouts, Blue Cheese Dip
- **Apple-Caramelized Red Onion Fritters** — **$52.**
  Black Garlic Aïoli

# > strudels

**(Serves 4-6) $30.**

***Served With Whole Grain Mustard-Cider Gastrique***

- **Brussel Sprouts, Bacon, Pecans & Blue Cheese**
- **Pears, Tuscan Kale & Goat Cheese**
- **Sweet Potato, Apple, Walnuts & Smoked Gouda**

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# > soups+salad

- **Seasonal Soups** — 16oz $16.| 32 oz $32.
  - Butternut Squash-Apple Bisque
  - Pumpkin-Coconut
  - Spiced Sweet Potato
  - Roasted Root Vegetable
- **Autumn Harvest Salad** — S $17.| M $37. | L $67.
  Kale, Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Toasted Pumpkin Seeds And Maple-Cider Vinaigrette
- **Poached Pear Salad** — S $17.| M $37. | L $67.
  Arugula, Poached Pears, Toasted Almonds, Goat Cheese, Pickled Shallots And Balsamic-Maple Vinaigrette

# > pasta

Gluten Free Pasta +$5

- **Pumpkin Ravioli** — H $70. | F $140.
  Spinach, Frizzled Leeks, Curried Brown Butter
- **Squash Orecchiette** — $60. H| F $120.
  Baby Spinach, Wild Mushrooms, Capers Gorgonzola And Roasted Garlic-White Wine Glaze
- **Beef Short Rib Ragu** — H $60. | F $120.
  Tuscan Kale, Roasted Pumpkin, Mascarpone And Chianti Glace
- **Autumn Macaroni And Cheese** — H $55. | F $110.
  Smoked Gouda, Bacon And Butternut Squash, Herb-Parmesan Crumb

# > entrees

- **Pecan Crusted Salmon** — Q $33. | H $65. | F $130.
  Pear-Ginger Chutney
- **Salmon Wellington** — Serves 15 — $175.
  Garlic Spinach, Dried Cranberries, Butternut Squash Cream
- **Autumn Spiced Chicken** — H $60. | F $120.
  Port Fig Glaze
- **Dijon Onion Crusted Chicken** — H $60. | F $120.
  Boursin Cream
- **Herb Roasted Turkey Breast** — H $65. | F $130.
  Caramelized Onion-Herb Gravy
- **Stuffed Turkey Breast** — H $75. | F $150.
  Spinach, Bacon, Apple And Boursin Cheese, Wild Mushroom-Leek Gravy
- **Cider Brined Turkey Breast** — Q $35. | H $65. | F $130.
  Roasted Garlic-Thyme Jus

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# > entrees

- **Herb-Blue Cheese Crusted Filet Medallions** — H $100. | F $200.
  Bacon And Leek Compote, Brandy-Fig Demi-Glace
- **Cider Braised Beef Short Ribs** — H $100. | F $200.
  Caramelized Shallots And Cider Pan Reduction
- **Autumn Roasted Beef Brisket** — H $100. | F $200.
  Pickled Red Onions And Roasted Apple BBQ Sauce
- **Beef Wellington** — Serves 15 — $295.
  Mushroom Duxelle, Rosemary-Merlot Demi-Glace
- **Root Vegetable Lasagna** — H $50. | F $100.
  Butternut Squash, Parsnips, Carrots, Turnips, Sage-Black Garlic Ricotta And Roasted Tomato Sauce
- **Stuffed Acorn Squash** — H $55. | F $110.
  Wild Rice, Dried Cranberries, Toasted Pecans, Kale, Roasted Mushrooms And Cider-Curry Sauce

# > sides

H $45. | F $90.

- Herb Roasted Root Vegetables
- Curry Roasted Cauliflower
- Butternut Squash And Parmesan Risotto
- Sweet Potato and Turnip Au Gratin
- Gruyere-Leek Gratin
- Sweet Potato Hash
- Sweet Potato Casserole Pecan Streusel
- Autumn Quinoa
  Spinach, Butternut Squash, Raisins And Pecans

## STUFFING.

H $40. | F $80.

- Vegetable, Fresh Herb and Caramelized Onions
- Sausage, Cornbread, Apple and Thyme
- Wild Mushroom, Leek And Brown Butter Sourdough

## SAUCES.

Pint $12. / Quart $24.

- Rosemary-Merlot Gravy
- Caramelized Onion-Herb Gravy
- Wild Mushroom-Leek Gravy
- Lemon-Thyme Veloute

## HOUSE INFUSED BUTTERS.

Half Pint, $9.

- Roasted Garlic-Herb
- Caramelized Shallot
- Sundried Tomato-Roasted Garlic

## HOUSE CHUTNEYS AND JAMS.

Pint $12.

- Cranberry-Port Chutney
- Smoked Tomato Jam

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# > desserts

## PIES. TARTS. CAKES.

10", $32.

- Chocolate Pecan Pie
- Apple-Rum Raisin Pie
- Salted Caramel-Pumpkin Tart
- Cranberry-Raspberry Linzer Tart
- Dark Chocolate, Espresso And Hazelnut Tart
- Spiced Apple Cake With Maple Cream Cheese Icing
- Pear-Ginger Upside Down Cake

## CHEESECAKES.

10", $38.

- Caramel Apple
- Pumpkin
- Maple Walnut
- Spiced Chai
- Cranberry Swirl
- Pear Mascarpone

## CREME BRULEE.

(6) $25.

- Pumpkin
- Hazelnut

## TRIFLE CUPS.

(6) $26.

- Brown Butter Cake & Pumpkin Mousse
- Orange Cake & White Chocolate Mousse
- Carrot Cake & Raisin-Cream Cheese Mousse

## BAKED DESSERTS & PUDDINGS.

- Spiced Pear-Almond Bread Pudding — $45.
- Sticky Toffee Pudding — $45.
- Autumn Petite Delights — serves 15-20: $60.

  Pumpkin Cheesecake Bites, Pecan Diamonds,
  Apple Cheesecake Dessert Shots,
  Chocolate-Cinnamon Truffle Pops

## PORTION SIZES

**Half Pan: Serves 8–10 | Full Pan: Serves 16–20**
**Small Bowl /Platter: Serves 8–10**
**Large Bowl / Platter: Serves 16–20**
**Whole Cakes/Pies/Tarts: 12 slices**
**Dessert Platters: Serves 15**

**Dietary & Gluten-Free Accommodations**

All dishes are crafted from scratch in-house. Items marked [GF] are prepared without gluten; select additional menu items can be adapted upon request (additional charge applies). Please notify us of any dietary restrictions or severe allergies when ordering.

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