

S ALTHOUSE

CATERING

THANKSGIVING MENU 2023

FAMILY STYLE DINNER FEEDS 10-12 PEOPLE

INCLUDES ONE *READY TO COOK* TURKEY, YOUR CHOICE OF FOUR *HEAT AND EAT* SIDE ITEMS, JAM, GRAVY, ROLLS + ONE DESSERT

\$500 PLUS SERVICE CHARGE + TAX

AVAILABLE FOR PICK UP ON NOVEMBER 22ND BETWEEN 10 AM AND 2 PM FROM OUR JAMES ISLAND KITCHEN

ORDER ONLINE BEFORE NOVEMBER 15TH [HTTPS://SALTHOUSECATERING.COM/GOURMETTO](https://salthousecatering.com/gourmetto) *LIMITED QUANTITY OF MEALS AVAILABLE

MEAL INCLUDES:

12-14 LB. KOCH FARMS BRINED + *READY TO COOK* WHOLE TURKEY: Fresh, Organic, All Natural. Cranberry - Lemon Brined (GF)

SMOKED CRANBERRY JAM

Cherry Wood Smoke | Apple Cider | Meyer Lemon (GF, V, VE)

SMOKED TURKEY AND BOURBON GRAVY

Shallots | Heavy Cream | Lemon Thyme

DOZEN HOUSEMADE BRIOCHE BENNE SEED ROLLS (V)

YOUR CHOICE OF FOUR SIDE ITEMS: *ADDITIONAL SIDES \$45*

SALTHOUSE SALAD

Local Greens | Toasted Pepitas | Dried Cranberries | Roasted Butternut Squash | Spiced Cider Vinaigrette (GF, V, VE)

GREEN BEAN CASSEROLE

Oyster Mushroom Bechamel Sauce | Fried Shallots (V)

ROASTED BRUSSELS SPROUTS

Caramelized Onions | Pomegranate Molasses (GF, V, VE)

CORN PUDDING

Roasted Corn | Shallots | Fresh Thyme | House Made Crema (GF, V)

CLASSIC MASHED POTATOES

Buttermilk | Bulls Bay Sea Salt | Cracked Black Pepper (GF, V)

TRADITIONAL THANKSGIVING STUFFING

Sourdough and Wheat Bread | Vegetable Broth | Fines Herbes (V, VE)

BAKED MAC-N-CHEESE

Cavatappi Pasta | NC Mountain Cheddar | Scallion Bread Crumbs (V)

YOUR CHOICE OF ONE DESSERT: *ADDITIONAL DESSERTS \$45*

APPLE CRUMB PIE

House Made Pie Crust | North Carolina Apples (V)

PUMPKIN PIE

All Butter Crust | Toasted Meringue | Candied Pumpkin Seeds (V)

