

# Thanksgiving

## CATERING MENU

### *quiche.*

10", \$22.

Wild Mushroom, Bacon And Brie  
Sweet Potato, Arugula And Goat Cheese  
Sausage, Fennel And Aged Cheddar  
Roasted Brussels, Gorgonzola And Bacon

### *bread.*

per loaf.

Cranberry-Pecan \$7.  
Pumpkin Bread And Sage \$7.  
Sweet Potato, Bacon And Cheddar \$8.  
Rosemary And Roasted Apple \$7.

### **INFUSED BUTTERS**

Cranberry-Maple Butter 1/2 pint . \$5.  
Rosemary-Thyme Butter  
Sweet Curried Butter

### *SOUP.*

Pint . \$9. | Quart . \$17.

Curried Butternut Squash and Apple  
Beef Barley  
Sage Roasted Pumpkin And Turnip  
Southwestern Lentil  
Spiced Sweet Potato

**All Soups Served With Side Of Housemade Croutons**

### *sides.*

#### **VEGETABLE**

\$35. half | \$75. full

Honey and Sage Roasted Carrots  
Herb Roasted Root Vegetables  
Roasted Brussels Sprouts, Cranberry And Thyme Brown Butter  
Crispy Brussels Sprouts, Pancetta And Rosemary

#### **STRUDELS**

\$26. (serves 4-6)

Wild Mushroom and Goat Cheese  
Honey Roasted Brussel Sprouts, Bacon And Gorgonzola  
Balsamic Apple And Brie



From Our Kitchens To Yours...  
*Happy Cookin'!*

# Thanksgiving

## CATERING MENU

### sides.

**STUFFING.** \$35. half | \$75. full  
Herb, Vegetable and Caramelized Onion  
Sausage, Cornbread, Apple and Sage  
Sweet Sausage, Cranberry and Pecan

**STARCH.** \$22. half | \$40. full  
Sweet Potato And Turnip Au Gratin  
Herb Roasted New Potatoes With Pancetta  
Israeli Cous Cous With Raisins And Pecans

### saucers.

**COMPOTES.** Pint . \$9. | Quart . \$17.  
Mandarin Orange, Gingered Cranberry  
Cranberry, Sage And Pumpkin Seed  
Spiced Port Wine Cranberry

**GRAVY.** Pint \$9. | Quart . \$17.  
Bourbon-Sage Gravy  
Rosemary-Merlot Gravy  
Lemon-Thyme Gravy  
Caramelized Onion-Herb Gravy

### sweets.

**PIES. TARTS. CRISPS.**  
Cranberry-Quince Tart | Hazelnut Shortbread Crust \$24.  
Brown Butter, Banana And Butterscotch Pie \$24.  
Pecan Pie With Candied Ginger And Rum \$24.  
Apple Crisp With Rosemary And Thyme \$25. half pan.

**CHEESECAKES.**  
Apple Brandy Cheesecake \$30.  
Chocolate-Pumpkin Cheesecake \$30.

**PUDDINGS+**  
Pumpkin-Maple Rum Bread Pudding \$35. half pan.  
Pumpkin Gingersnap Tiramisu \$35. half pan.

### ordering.

Order Until Tuesday, 11.24.15 @ 12 Noon

Orders Will Be Ready For Pick-Up After 2pm On Wednesday, 11.25.15

Call our Catering Office @ 973.383.2600 ext. 1

Or Place Your Order By Sending An Email To  
events@kravecaterers.com...

*Happy Thanksgiving!*

