



THANKSGIVING MENU

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APPETIZERS



Bruschetta Tray

diced tomatoes, fresh basil, and garlic oil;
served cold with toasted crostini

\$44.99 (serves 25-30 guests)

Cocktail Meatballs

choice of Swedish, Hawaiian, BBQ, or marinara sauce

\$49.99 (70-80 pieces)

Spinach & Artichoke Dip

fresh spinach, artichokes, Parmesan, and Romano cheeses;
served cold with toasted crostini

\$65.99 (serves 15-20 guests)

Cheese & Cracker Tray

a variety of cubed cheeses and crackers

\$58.99 (serves 25-30 guests)

Charcuterie & Cheese Tray

assorted cured meats and cheeses
accompanied by artisan crackers, seasonal jam,
olives, dried fruit, nuts, and grapes

\$219.99 (serves 20-25 guests)

Shrimp Cocktail

served with lemon and cocktail sauce

\$69.99 (small: 60-65 pieces)

\$119.99 (large: 90-95 pieces)

Bacon-Wrapped Dates

balsamic drizzle

\$27.99/dozen (2 dozen minimum)

Mini Caprese Kabobs

fresh mozzarella, cherry tomato, basil, and balsamic glaze

\$23.99/dozen (2 dozen minimum)

BUFFETS

All buffets include dinner rolls and butter plus disposable tableware, serving utensils, chafing rack, and Sterno.

Buffets require a minimum order of 30 guests and must be ordered in increments of five guests unless otherwise noted.

Thanksgiving Feast

Your choice of entrée served with mashed potatoes, cranberry relish, and your choice of vegetable (buttery sweet corn, California blend vegetables, or green beans almondine)

Entrée Choices:

\$13.99/guest - Glazed Ham

\$14.99/guest - Sliced Turkey with Gravy

\$15.49/guest - Turkey & Stuffing Wraps topped with Gravy

\$17.49/guest - Glazed Ham and Sliced Turkey with Gravy

\$17.99/guest - Glazed Ham and Turkey & Stuffing Wraps topped with Gravy

Apricot Glazed Chicken Breast

Sweet apricot glazed chicken breast, garlic mashed potatoes, and roasted Brussels sprouts with cranberries

\$15.99/guest

Lasagna

Your choice of traditional meat lasagna or creamy vegetable lasagna, Served with Caesar salad and roasted vegetable Italiano

\$14.99/guest (please order in increments of 10)



HOLIDAY PARTY PACK

***Party Packs serve 12-15 guests -
the perfect option for a smaller gathering this holiday season!***

Sliced turkey wrapped around cornbread stuffing, mashed potatoes, turkey gravy, your choice of vegetable (buttery sweet corn, California vegetable blend, or green beans almondine), cranberry relish, and dinner rolls & butter. Includes disposable tableware, serving utensils, chafing rack, and Sterno.

\$299.99 each

Add Glazed Ham for +\$59.99

DESSERTS



Cranberry-Orange Loaf

topped with sweet vanilla glaze

\$65.99 (serves 12-15 guests)

Seasonal Cupcakes

chocolate and vanilla cupcakes topped with
vanilla frosting and seasonal sprinkles & toppers

\$49.99 (30 pieces)

Pumpkin Pie

\$14.99 (serves 10-12)

Apple Pie

\$17.99 (serves 10-12)

S'mores Cookie Tray

\$32.99 (24 pieces)

BEVERAGES



Apple Cider

includes 8 oz. cups

\$69 (40-50 cups)

Hot Chocolate

includes 8 oz. cups

\$99.99 (40-50 cups)

Deluxe Hot Chocolate Station

hot chocolate accompanied by a variety of toppings including mini marshmallows, crushed peppermint, whipped cream, chocolate sprinkles, and chocolate syrup plus 8 oz. cups

\$299.99 (serves 40-50 guests)

Regular or Decaf Coffee

Includes sugar, Sweet'N Low, half & half creamer, French vanilla creamer,
stirrers, and 8 oz. cups

\$29 (12-15 cups) | \$79 (40-50 cups)

Hot Tea

Includes assorted black & herbal tea bags, honey, sugar, Sweet'N Low, stirrers, and 8 oz. cups

\$39 (12-15 cups) | \$79 (40-50 cups)



FULL BAR SERVICE NOW AVAILABLE!

beer · wine · seltzers · mixed drinks · specialty cocktails

Ask your catering consultant about our full bar service options

À LA CARTE



SALADS

Garden Salad

mixed greens and iceberg lettuce, cucumber, tomato, shredded carrots, and croutons; served with Italian and ranch dressings
\$52.99 (serves 10-15)

Caesar Salad

romaine, parmesan, croutons, caesar dressing
\$49.99 (serves 10-15)

Harvest Salad

mixed greens, sliced apples, walnuts, dried cranberries, tomato, onion, and blue cheese; served with balsamic vinaigrette
\$68.99 (serves 10-15)

ENTRÉES

Turkey + Stuffing Wrap

topped with Gravy
\$109.99 (serves 15-20)

Sliced Turkey with Gravy*

\$89.99 (serves 12-15)

Apricot Glazed Chicken Breast

\$135.99 (serves 15-20)

Glazed Ham

\$59.99 (serves 12-15)

POTATOES, PASTA, & STARCHES

Half Pan: serves 12-15 guests | Full pan: serves 15-20 guests

Mashed Potatoes*

Half Pan: \$32.99

Garlic Mashed Potatoes

Half Pan: \$32.99

Roasted Potato Wedges with Garlic & Parmesan

Full Pan: \$59.99

Candied Sweet Potatoes

Full Pan: \$65.99

Cornbread Stuffing

Half Pan: \$29.99

Gourmet Mac n Cheese

Full Pan: \$79.99

Rigatoni in Vodka Sauce

Full Pan: \$85.99

Rotini Broccoli Parmesan

Full Pan: \$72.99

Mostaccioli Marinara

Full Pan: \$79.99

Vegetable Lasagna*

Half Pan: \$52.99
(serves 10 guests)

Meat Lasagna*

Half Pan: \$63.99
(serves 10 guests)

*Items available for pre-Thanksgiving delivery or pick up. See page 6 for more info.



À LA CARTE



VEGETABLES

Half Pan: serves 12-15 guests | Full Pan: serves 15-20 guests

Buttery Sweet Corn*

Half Pan: \$37.99

California Blend Vegetables*

Half Pan: \$37.99

Green Beans Almondine

Half Pan: \$37.99

Brussels Sprouts with Cranberries

Full Pan: \$78.99

Accompaniments

Assorted Dinner Rolls & Butter \$19.99/dozen

Cornbread & Butter \$2.29 each (minimum 20 pieces)

Turkey Gravy \$39.99/half pan (serves 35-50 guests)

Cranberry Relish \$13.99 (serves 12-15 guests)

Herb Butter \$24.99/pint (serves 20-25 guests)

TABLEWARE

Standard Tableware

Appetizer/Dessert 6" plates, cocktail napkins, and heavyweight black forks
\$6.99 (pack of 20)

Dinner 9" plates, dinner napkins, and heavyweight black forks & knives
\$.79 each

Premium Tableware

choice of gold or silver rimmed plates

Appetizer/Dessert 7" plate, cocktail napkin, and Reflections-style fork
\$1.99 each

Dinner 10.25" plate, dinner napkin, and Reflections-style fork & knife
\$3.19 each



PROFESSIONAL SERVICE STAFF, RENTALS, & LINEN AVAILABLE

servers • bartenders • dinnerware • flatware • glassware
seasonal tables linens • linen napkins

ORDERING GUIDELINES



Due to the number of orders we receive during the holiday season, we recommend contacting us as soon as possible to secure your event date. We will do our best to accommodate last-minute orders but rush fees may apply and availability may be limited.

Office Hours Monday–Friday 9:00am to 5:00pm | Saturday 10:00am–4:00pm

Our Catering Consultants may respond to emails, voicemails, and online quote requests outside of regular office hours. If your event is less than 72 hours out, please call our office (630) 350-3500 so we can promptly assist you.

NEW! Pre-Thanksgiving Delivery & Pickup To best serve our customers, we are now offering pre-holiday delivery and pickup. Select menu items are available chilled with easy reheat instructions, allowing you to receive your order in advance and heat it at home when you're ready to serve.

Presentation All items are prepared in disposable serving bowls, trays, and foil pans. Buffet packages include disposable warming kits to keep food hot during service. Additional warming kits are available for \$10.99 each and can be added your order for à la carte items or multiple buffet stations.

Delivery Delivery fees are based on zip code and order size. If you would like our staff to unpack and setup, please request our setup services when placing your order (subject to availability and additional fees may apply). Delivery will be available until 4pm on Thanksgiving Day and a one-hour delivery window is required during the holiday season.

Pickup Orders may be picked up at our catering kitchen – 682 Roosevelt Rd, Glen Ellyn, IL 60137. We are located in the Pickwick Place Shopping Center (our entrance is to the east of Trader Joe's). Please use our warehouse entrance when picking up your order. Pickup will be available until 2:30pm on Thanksgiving Day.

Payments Payment may be made securely online using Visa, Mastercard, Discover, or American Express. A 1.5% processing fee applies to American Express payments. At this time, we are unable to accept personal or company checks.

Pricing & Availability Prices may change based on market and seasonal availability. If significant price shifts occur, we will notify you and provide alternative menu adjustments or options to help maintain your budget.

Allergen statement Please inform your catering consultant of any food allergies or dietary restrictions when placing your order. Our food is prepared in a kitchen that handles common allergens, including milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. We cannot guarantee that any menu item is completely free from allergens or cross-contamination.