



EPICUREAN DELIGHT CATERING

Thanksgiving MENU

HORS D' OEUVRES *(Choose 2)*

Crab-stuffed shrimp

jumbo shrimp filled with lump crab, lemon-herb butter, & toasted breadcrumbs.

Butternut squash arancini

crispy risotto bites with truffle-Parmesan aioli & a hint of sage.

Sausage-stuffed mushrooms

cremini mushrooms baked with Italian sausage, garlic, herbs, & pecorino.

Caramelized onion & gruyère dip

bubbly, rich gratin-style dip served with crostini & seasonal crudité.

Bacon-wrapped scallops with apple cider glaze

sea scallops wrapped in applewood bacon, finished with a warm apple cider reduction & fresh thyme.

Crispy duck & cranberry chutney tartlets

shredded duck confit in flaky pastry shells with spiced cranberry-ginger chutney & microgreens.



SALADS (Choose 1)

Fall harvest salad

mixed field greens with roasted butternut squash, dried cranberries, toasted pumpkin seeds, goat cheese, & apple cider vinaigrette.

Kale Caesar with roasted sweet potato & crispy prosciutto

Tuscan kale tossed in classic Caesar dressing with roasted sweet potato, crispy prosciutto, & shaved pecorino.

PASTA or SOUP (Choose 1)

Butternut squash soup

velvety purée with maple pepitas, crème fraîche, & micro sage.

Sausage & Sun-dried tomato gnocchi

pillow-soft potato gnocchi with Italian sausage, sun-dried tomatoes, caramelized onions, & Parmesan cream, finished with fresh basil.

ENTREES (Choose 1)

24-Hour apple cider brined turkey

served with Chef Mike's turkey gravy and house-made cranberry-orange sauce.

Bourbon-glazed salmon

toasted pecan crust with roasted shallot-bourbon glaze.



SIDES

(Choose 3; additional for \$4.50ea)

Classic mashed potatoes

whipped with cream & butter.

Truffle mac & cheese

aged cheddar & fontina with a hint of truffle.

Crispy brussels sprouts with hot honey & pancetta

flash-fried Brussels tossed in hot honey glaze with pancetta & shaved Parmesan.

Carrot soufflé

light, buttery, and sweet with a touch of cinnamon & a nutty crust on top.

Creamed Corn with smoked gouda & scallions

fresh sweet corn folded into a rich smoked-Gouda cream with scallions & cracked black pepper.

Roasted carrots with brown butter, thyme & pistachio gremolata

heirloom carrots roasted in brown butter & sea salt, topped with pistachio-parsley-lemon zest gremolata.



Starting at \$58 per person

Pick-up |or| Delivery Available

**food is prepared & delivered cold & ready to re-heat.*

Order Deadline: NOVEMBER 17th

to order...

Call: 570.388.2911 | email: epicureanbooking@gmail.com