



Thanksgiving

2022

Thanksgiving Feast

SERVES 10 GUESTS

\$395.00

*All items are delivered cold with heating instructions unless otherwise noted. Hot deliveries can be made upon request. Warming kits and tableware are available upon request

ENTRÉE

CHOOSE 1

Classic Whole Turkey - whole, bone-in turkey with traditional gravy

French Cut Turkey - skin-on, boneless turkey breast with attached wing with traditional gravy

Spiral Cut Ham - brown sugar and dijon crust with raisin sauce

SOUP OR SALAD

CHOOSE 1

Butternut Squash Soup - roasted butternut squash, red peppers, red onions, touch of cinnamon

Tuscan Harvest Salad - mixed greens, apple slices, dried cranberries, candied walnuts, gorgonzola cheese, raspberry dressing

Caesar Salad - romaine, garlic croutons, shaved parmesan, caesar dressing

VEGETABLE SIDES

CHOOSE 2

Roasted Root Vegetables - baby tri colored potatoes, carrots, beets, parsnips

Brussels Sprouts with Crispy Pancetta - imported pancetta, red and yellow peppers, herb oil

Roasted Parmesan Asparagus - roasted asparagus with parmesan cheese

POTATO SIDES

CHOOSE 1

Sweet Potato Casserole - crunchy brown sugar, pecan, oat topping

Red Skin Mashed Potato - whipped creamy roasted garlic mashed potatoes

ALL MEALS INCLUDE

Corn Spoon Bread Stuffing • Cherry Walnut & Parkerhouse Rolls
Cranberry Orange Chutney • Traditional Turkey Gravy or Raisin Sauce

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CLASSIC WHOLE TURKEY



TUSCAN HARVEST SALAD



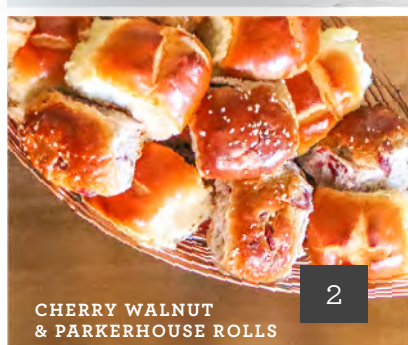
SPIRAL CUT HAM



BRUSSELS SPROUTS
W/ CRISPY PANCETTA



SWEET POTATO CASSEROLE



CHERRY WALNUT
& PARKERHOUSE ROLLS

A La Carte Menu

ENTRÉES

ALL ENTREES SERVE 10

CLASSIC WHOLE TURKEY whole, bone-in turkey
with traditional gravy \$130

FRENCH CUT TURKEY skin-on, boneless turkey breast
with attached wing with traditional gravy. \$130

SPIRAL CUT HAM brown sugar and dijon crust
with raisin sauce \$130

SOUP & SALADS

ALL SOUP AND SALADS SERVE 10

BUTTERNUT SQUASH SOUP roasted butternut squash,
red peppers, red onions, touch of cinnamon \$49

TUSCAN HARVEST SALAD mixed greens, apple,
dried cranberries, candied walnuts, gorgonzola cheese,
raspberry dressing. \$49

CAESAR SALAD romaine, garlic croutons,
shaved parmesan, caesar dressing \$49

SIDES

ALL SIDES SERVE 10

SWEET POTATO CASSEROLE brown sugar, pecan oat topping \$49

RED SKIN MASHED POTATO creamy roasted garlic
mashed potatoes \$49

ROASTED ROOT VEGETABLES baby tri colored potatoes,
carrots, beets, parsnips \$49

GREEN BEANS PROVENCAL haricots verts, cherry tomatoes,
bacon, onions, white wine vinegar. \$49

BRUSSELS SPROUTS WITH CRISPY PANCETTA imported
pancetta, red and yellow peppers, herb oil \$49

ROASTED PARMESAN ASPARAGUS roasted asparagus
with parmesan cheese. \$49

BOXED MEALS

Promote social distancing with these individually boxed meals. Boxed meals are delivered hot and ready to serve! Minimum order of 10.

BEEF TENDERLOIN

24.00/ BOXED MEAL

demi glace, roasted fingerling potatoes

HONEY GLAZED HAM

16.00/ BOXED MEAL

with mac & cheese, sweet potatoes,
green bean casserole

PORK TENDERLOIN PEPPERONATA

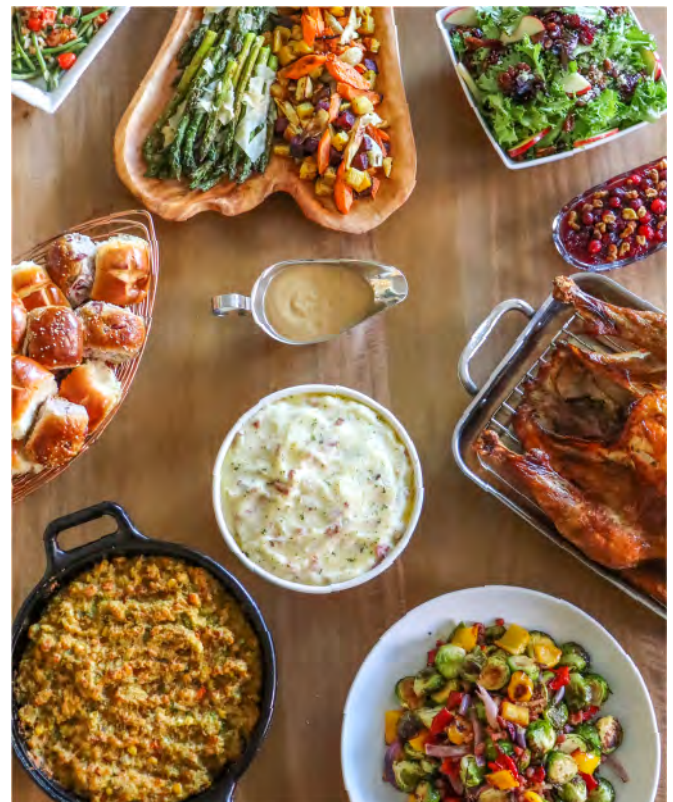
16.00/ BOXED MEAL

with red skin garlic mashed potatoes

TURKEY BREAST

16.00/ BOXED MEAL

stuffing, mashed potatoes, green bean casserole



A La Carte Menu

HOLIDAY APPETIZERS

ALL APPETIZERS SERVE 10-15

VEGETABLE CRUDITÉ sticks of zucchini, jicama, red peppers, carrots, and celery with a creamy chipotle ranch dip. . . . \$42

MEDITERANEAN TRIO tahini hummus, roasted red pepper hummus, spicy eggplant caponata, grilled pita triangles and eggplant chips. . . . \$55

GRILLED & CHILLED VEGETABLES asparagus, mushrooms, zucchini, eggplant, red peppers & more served at room temperature with a balsamic glaze \$52

IMPORTED & DOMESTIC CHEESEBOARD manchego, cheddar, blue, herbed goat, swiss, and fontina cheese, candied walnuts, fig jam, mandarin orange marmalade, grapes, berries and array of distinctive crackers \$49

AUTUMN ANTIPASTO prosciutto, salami, capicola, provolone, fontinella, balsamic glazed squash, citrus marinated olives, dried figs & dates \$75

BRUSCHETTA TRIO tomato caprese, brussels sprout and kalamata olive and mushroom bruschetta. . . . \$49

SHRIMP COCKTAIL horseradish cocktail sauce and lemon wedges \$119

DESSERT

ALL DESSERTS SERVE 10-15

TRADITIONAL PUMPKIN PIE pumpkin, spices, brown sugar. . \$28

GRANNY SMITH APPLE PIE granny smith apples, buttery flaky pastry crust \$28

GEORGIA PECAN PIE pecans, maple syrup, brown sugar . . . \$28

NY CHEESECAKE with raspberry coulis \$79

ASSORTED COOKIES & BROWNIES chocolate chunk, oatmeal raisin, sugar cookies, ghirardelli brownies . . . \$35

CANNOLI DIP TRAY cannoli shell chips & sweet cannoli cream dip \$40

FRESH SLICED FRUIT PLATTER sliced melons & berries . . . \$55

ADD-ONS

- China-like Tableware \$25
- Warming Kit \$8.50

**REAL CHINA, SILVERWARE
AND GLASSWARE RENTALS
ARE AVAILABLE!**

Ask your sales representative
for more information.



ORDERING GUIDELINES

We appreciate 48 hour notice to ensure your order is placed

DELIVERY WINDOWS:

Wednesday, November 23rd
12pm-4pm

No Charge

Thursday, November 24th
9am-12pm

\$60.00

CONTACT US:



312.553.9300



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