



# THANKSGIVING MENU

Nov 22, 2023



# THANKSGIVING CATERING



**FOOD MINIMUMS: \$350 PICK-UP AND \$750 DELIVERY**

## **A LA CARTE DELIVERY/PICKUP**

All deliveries and pick-ups are on Wednesday, November 22nd as we give our team Thanksgiving Day off to spend with their families. Pick-ups and deliveries will be scheduled between 9 am and 1 pm on November 22nd. Deliveries will be limited and based on staff availability. Bite delivers in oven-ready packaging.

## **WARM MENU ITEMS**

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options. Hot items are delivered in aluminum oven-ready pans with heating instructions.

## **CANCELLATION POLICY**

All sales are final but with enough notice we will apply credit to a future order.

## **ALLERGENS and SPECIAL DIETS**

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution (we recommend those with severe allergies not consume catered food unless from an allergen-specific facility). Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

## **ORDERING INFORMATION (A La Carte only)**

- We deliver in disposable aluminum trays
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 2 business days (48 hours) in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders to reduce waste.



# THANKSGIVING MENU



## GOBBLE, GOBBLE AND SUCH

### WHOLE ROASTED TURKEY

brined for 24 hours - roasted garlic and sage compound butter  
(3 oz gravy per person)  
\$121 per pan (serves 8-10)

### CARVED WHOLE ROASTED TURKEY

carved whole roasted turkey including wings, legs, breast, and thighs  
brined for 24 hours - roasted garlic and sage compound butter  
(3 oz gravy per person)  
\$146 per pan (serves 8-10)

### HERB ROASTED SLICED TURKEY

sliced turkey breast and thigh with garlic and sage compound butter  
(3 oz gravy per person)  
\$139 per pan (serves 8-10)



### SLICED MAPLE HAM

with spiced orange maple glaze  
\$110 per pan (serves 8-10)

### ROASTED BUTTERNUT SQUASH (VGN)

Red curry and herb marinated with sautéed wild mushrooms, roasted broccolini, butternut squash purée and vegetable gravy  
(3 oz gravy per person)  
\$132 per pan (serves 8-10)

## ACCOMPANIMENTS & SIDES

### ROASTED GARLIC YUKON GOLD MASHED POTATOES (V GF)

creamy and delicious!  
\$61 per pan (serves 8-10)

### SWEET ROLL STUFFING (V NF)

with vegetables and autumnal herbs  
\$61 per pan (serves 8-10)

### MACARONI AND CHEESE (V)

with a brown butter panko topping  
\$61 per pan (serves 8-10)

### SEARED BRUSSEL SPROUTS (GF)

with garlic, bacon, parmesan and brown butter  
\$66 per pan (serves 8-10)

### VEGETARIAN SEARED BRUSSEL SPROUTS (V GF)

with garlic, parmesan and brown butter  
\$66 per pan (serves 8-10)

### GREEN BEANS ALMONDINE (V GF)

with garlic, lemon, brown butter and almonds  
\$66 per pan (serves 8-10)

### HERB ROASTED HEIRLOOM CARROTS (V GF)

with orange, thyme, honey and sea salt  
\$66 per pan (serves 8-10)



# THANKSGIVING MENU



## SALADS

### AUTUMN SALAD (V GF)

with mixed greens pomegranate seeds, toasted hazelnuts, Pecorino cheese and a lemon thyme vinaigrette  
\$83 per pan (serves 8-10)

## EXTRAS

### TURKEY GRAVY

slow cooked  
\$9 per pint

### VEGETABLE GRAVY

slow cooked  
\$9 per pint

### SKILLET CORNBREAD

with whipped maple butter  
\$40 per dozen (sold by the dozen)

### PARKER HOUSE ROLLS

with herb butter  
\$27 per dozen (sold by the dozen)

### CRANBERRY SAUCE (V GF)

with orange and ginger  
\$9 per pint (serves 8-10)



## DESSERTS

### CARAMELIZED PUMPKIN PIE

\$41 (serves 8)

### BOURBON PECAN PIE

\$41 (serves 8)

### OLD FASHIONED APPLE CRUMB PIE

\$41 (serves 8)

### WHIPPED CREAM

\$10 per pint (serves 8-10)



want more dessert options or perhaps a selection of appetizers? ask about our a la carte options!



# FEAST STYLE MENU

(8 Person Minimum - Increments of 8)

*Bite*  
THANKSGIVING

Available November 22nd

\*Thanksgiving deliveries and pick-ups are on Wednesday, November 22nd as we give our team Thanksgiving Day off to spend with their families. Bite delivers in oven-ready packaging

## AUTUMN SALAD (V GF)

with mixed greens pomegranate seeds, toasted hazelnuts, Pecorino cheese and a lemon thyme vinaigrette

## PARKER HOUSE ROLLS

with herb butter

## WHOLE ROASTED TURKEY

brined for 24 hours - roasted garlic and sage compound butter (3 oz gravy per person)

## CRANBERRY SAUCE (V GF)

with orange and ginger

## SWEET ROLL STUFFING (V NF)

with vegetables and autumnal herbs

## ROASTED GARLIC YUKON GOLD MASHED POTATOES (V GF)

creamy and delicious!

## GREEN BEANS ALMONDINE (V GF)

with garlic, lemon, brown butter and almonds

## HERB ROASTED HEIRLOOM CARROTS (V GF)

with orange, thyme, honey and sea salt

*feel free to add selections from our entrees, accompaniments, sides and desserts!*

\$45 per person

