

# Thanksgiving CATERING

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## Sides

### Corn Bread Stuffing

*Moist, golden corn bread crumbles, perfectly seasoned with a blend of savory herbs and spices. Combined with sautéed onions, celery, and a hint of garlic*

### Garlic Mashed Potatoes

*With Gravy*

*Creamy Idaho mashed potatoes, infused with the rich, savory flavor of roasted garlic. These velvety potatoes are whipped to perfection*

### Roasted Butternut Squash

*Caramelized & roasted with aromatic herbs and a touch of olive oil*

### Green Beans

*Oven baked with a hint of garlic and salt finished with olive oil*

## Entree

*Served with Bread and Butter*

### Rosemary Roasted Turkey Breast

*Marinated with a blend of fresh rosemary, garlic, and lemon, then roasted to perfection served with a side of cranberry- orange chutney*

## Pie

*Choose One*

### Sweet Potato Pie

*Classic and smooth, creamy filling made from perfectly spiced sweet potatoes, nestled in a flaky, buttery crust*

### Spiced Apple Pie

*This classic dessert features a flaky, buttery crust filled with tender, juicy apples, perfectly spiced with cinnamon, nutmeg, and a hint of cloves*

### Pecan Pie

*Pecan pie- buttery flaky crust filled with crunchy caramel filling and a dollop of whipped cream*