

CATERING CENTRAL
SAMPLE

TRADITIONAL THANKSGIVING MENU

FIRST COURSE

Spring Mix and Spinach Salad with Balsamic Vinegar
*Tossed with Apples, Feta Cheese, Gorgonzola Dolce,
Pumpkin Seeds
and Dry Cranberries.*

SECOND COURSE

Carved Oven Roasted Turkey
*Served with Roasted Sweet Potatoes and Root Vegetables
and two sauces;
Sweet Cranberry and Orange Sauce and a flavorful
red wine Demi Glace*

SIDES

Corn bread stuffing with raisins, Spanish Chorizo, sage and apples
...
*Colard greens and Swiss Chard sautéed with roasted garlic and pancetta
in a warm vinaigrette*
...
Hot Buttermilk Biscuits'

DESSERT

Seasonal Pies
Chocolate Truffle Tray