

catering sensation

sensational food & events

www.Catering-Sensation.com | 630-475-8552

November - Thanksgiving Menu Content 2022

Eat, Drink and Be Thankful! Take the stress out of your holiday event with Catering Sensation! These menus will make your guests 'gobble' with excitement! 15 people minimum. Menus include disposable white plates, disposable forks, knives, napkins, stainless steel chafing units, sterno, and stainless-steel serving utensils. Offer good from November Through December.

Traditional Menu

\$19.00 per person (over 300 call for pricing)

2 Entrees 3 Side Accompaniments

Add +2.00 per side | Add + 3.00 per Entree

Roasted, Carved Fresh Turkey Breast ** with Turkey Gravy** & Cranberry Relish to the Side

Oven Baked, Sliced Honey Ham in Natural Juices

Mashed Potatoes or Twice Baked Mashed Potatoes (chef's special)

Sage & Herb Bread Stuffing/Dressing with Sausage

Buttered Green Beans or Seasoned & Buttered Corn

Dinner Rolls & Butter

*No substitutions please *prices subject to change per market conditions | *Individually Prepared, Call for Pricing.

Build Your Own Thanksgiving Menu

* Individually Prepared, Call for Pricing. Packaging May Cost Extra.

Entrée Selections:

Signature Boneless Breast of Chicken De Jonghe

Oven Baked, Sliced Honey Ham in Natural Juices

Boneless Breast of Chicken with Chicken Gravy & Cranberry Relish to the Side

Roasted, Carved Fresh Turkey Breast** with Turkey Gravy** (+ \$1.50 per person)

Fresh OR Smoked Polish Sausage on a Bed of Sauerkraut

Bone-In Chicken with Apples, Walnuts & Pecans

Boneless Breast of Chicken with Warm Apple & Walnuts & Pecans (apple glaze drizzle)

London Steak with Beef Gravy (+ \$2.00 per person)

Pasta Florentine with Mushrooms, Spinach and Chicken (+ \$1.00 per person)

Pumpkin, Mushroom and Spinach Pasta (vegetarian)

Starch Side Selections:

New Potatoes Bistro Style

Pasta Florentine with Mushrooms and Spinach (vegetarian) (+ \$0.50 per person)

Herbed Garlic & Parmesan Potato Wedges

Mashed Potatoes

Twice Baked Mashed Potatoes

Mashed Sweet Potatoes with Cinnamon & Brown Sugar

Potato & Cheddar Cheese Pierogi Tossed with Sautéed Onions

Vegetable Side Selections:

7 Vegetable Mélange

Buttered Corn Kernels

Brown Sugar Glazed Carrots

Wild Rice Pilaf with Squash, Pecans and Cranberries

Garden Salad with Tomatoes, Carrots, Cucumbers, Ranch Dressing, and Italian Dressing

Ditalini Chopped Salad with House Dressing (+ \$1.00 per person)

Sweet Potato Salad (Chef's Sensational Recipe)

Build Your Own Holiday Menu Pricing

\$15.50 per Guest	1 Entrée + 3 Accompaniments
\$18.50 per Guest	2 Entrées + 3 Accompaniments

Over 300 Guests, Call for Pricing

Add +2.00 per side | Add 3.00 per Entree

Minimum of 15 guests. Orders with less than 15 guests are subject to an additional \$2 (per person) service charge.

No substitutions please. We are happy to add-on additional entrees, sides, or desserts.

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Sensational Extras

Cranberry Relish (16oz container)	\$7.00
Turkey Gravy (16oz container)	\$10.00
Dinner Rolls & Butter (per dozen)	\$16.00

Harvest Sweets

Carmel Glazed Pumpkin Cake Bars	\$1.95 each
Pumpkin Decorated Shortbread 4" Cookie	\$2.30 each (Wrapped 2.50 each)
Taffy Apples (minimum of 24, individually wrapped)	\$2.15 each
Taffy Apple Crumble Dessert Bar	\$1.95 each
Pecan Pie Bar	\$1.95 each
Chocolate Pumpkin Cheesecake Bar	\$1.95 each
Chocolate Chip Caramel Bar	\$1.95 each

**We are happy to individually wrap dessert bars for an additional \$0.60 per item*

Warm Beverages

Hot Apple Cider	\$1.60 per person
Hot Chocolate with Marshmallows	\$1.80 person
Hot Chocolate Bar with Marshmallows, Sprinkles, & Whipped Cream	\$2.75 per person

**All warm beverages are made in our kitchen, served in bulk, include disposable cups, and are delivered ready to drink from air pots or Cambro beverage dispensers.*

*** With current market conditions, supply chain issues & demand, any turkey menu items are based-on availability & priced based-on market value. If our suppliers are unable to deliver turkey menu items, we will work with you on providing a substitution. We appreciate your understanding and support for our small business.**

ORDERING GUIDELINES

1. We ask all Thanksgiving orders for Wednesday 11-23-22 or Thursday 11-24 22 (Thanksgiving Day) **need to be placed by November 7th.**
2. Menu items can be prepared hot ready to serve or fully cooked with warning instructions.
3. Pick-ups or deliveries are scheduled by 1:30pm Thanksgiving day.
4. **For larger corporate events, call early to reserve your date. Our catering calendar is filling up quickly!**

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