



# Thanksgiving

## APPETIZERS

**Artisanal Cheese Display**  
Fresh Fruit | Garlic Bruschetta | (serves 4) \$28

**Raw Vegetable Display**  
Caramelized Onion Aioli | (serves 4) \$20

**Baked Brie en Croute**  
Mushrooms | Crisps | \$24/4" wheel

**Jumbo Shrimp**  
Cocktail Sauce | \$15/half dozen

**Hudson Valley Charcuterie**  
Pickles | Griddled Bruschetta |  
Mustard Seed Caviar | (serves 4) \$38

**Soft Mushroom Pate**  
Garlic Crostini | (serves 5) \$20/pint

**White Bean Tapenade**  
Candied Garlic Tomato Jam |  
Bruschetta | (serves 4) \$16

## SOUP

1 Quart serves 2-3 people

**Butternut Squash | Apple | \$12/qt**  
**Roasted Fennel | Potato | Leek | \$12/qt**

## SALAD

**Organic Field Greens**  
Crisp Vegetables | Balsamic Vinaigrette | \$5/person

## ENTRÉES

Local, Natural, Hormone Free Turkeys

**Boneless Dark & White Meat** (½ lb/person) \$21/lb

**Boneless Breast Only** (½ lb/person) \$23/lb

**Pan Seared Faroe Island Salmon**  
Fall Greens | Tomato Confit | \$18/person

## WHOLE TURKEYS

Murray's Organic Free Range Turkeys (includes gravy)

**\$14/lb (limited quantities)**

10-14 lbs    14-18 lbs    18-22 lbs    22-26 lbs  
(final price based on actual weight)



## COMPLETE DINNER

**\$34/person | Includes:**

*no substitutions, please*

Salad, White & Dark Meat Turkey, Gravy, Stuffing,  
Cranberry Sauce, Mashed Potatoes, Roasted Fall Vegetables

*For more than 4 people, please order a la carte*

## VEGETARIAN ENTRÉES

**Fall Vegetable Lasagna**  
Fresh Pasta | House Made Ricotta  
| Blistered Tomato Sauce | \$85/pan

**Roasted Half Acorn Squash**  
Mushroom + Quinoa Porridge | Tofu |  
Pecan Streusel Topping | \$16/person

## TRIMMINGS

1 lb serves 2-3 people

### VEGETABLES \$14/LB

**Roasted Brussels Sprouts, Butternut  
Squash + Dried Cranberries**

**Roasted Fall Vegetables**  
Cauliflower | Brussels Sprouts | Delicata Squash  
| Parsnips | Carrots | Pearl Onions

**Roasted Pine Island Carrots + Parsnips**

**Main Course Green Bean Casserole**  
Mushroom Fricassee + Crispy Fried Onions

**Roasted Delicata + Kabocha Squash, Maple Drizzle**

**Whole Roasted Cauliflower Au Gratin | \$14/head**

### STARCHES \$12/LB

**Whipped Yukon Gold Potatoes**

**Whipped Sweet Potatoes, Pecan Praline Streusel**

**Traditional Chestnut Stuffing**

**Cornbread Stuffing, Caramelized Fennel**

**Gluten Free Stuffing (+\$6/lb)**

**Four Cheese Mac + Cheese**  
(serves 10-12) \$60/pan

**Gravy by the quart | \$12/qt**  
(Gluten free gravy also available)

**House Made Cranberry Sauce | \$9/pint**

**House Made Parker House Rolls | \$10/half dozen**

## DESSERTS

**Chocolate Bread Pudding** (serves 8-10) \$48 / \$6.75

**Vanilla Salted Caramel Bread Pudding**  
(serves 8-10) \$48 / \$6.75

**Dutch Apple Pie** (serves 8) \$24 / \$6

**Pumpkin Pie** (serves 8) \$20 / \$5

**Pecan Pie** (serves 8) \$24 / \$6

**Main Course Pie** \$7.25/slice

**Coconut Quinoa Pudding** (vegan + GF) \$4.50/person

**Butterscotch Pudding** (GF) \$5/person

**Apple Coffee Cake** \$12

**Banana Nut Bread** \$12

**Pumpkin Spice Bread** \$12

**Jalapeno Cheddar Corn Bread** \$12

## PICK UP

**5pm - 8pm on WEDNESDAY**  
**9am - 11am on THANKSGIVING DAY**

## FINAL ORDERS

Order by Wednesday, Nov. 15th at Noon  
(Ordering may close early based on product  
availability)

To order online, scan the QR code or visit:  
**maincoursecatering.com/thanksgiving**



**Name:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Phone #:** \_\_\_\_\_

**Date of Pick Up:** \_\_\_\_\_ **Time:** \_\_\_\_\_

**Credit Card #:** \_\_\_\_\_

**Type of Card:** MC | Visa | Amex | Discover

**Expiration Date:** \_\_\_\_\_

175 Main Street | New Paltz | NY | 12561  
845-255-2600 | [www.maincoursecatering.com](http://www.maincoursecatering.com)