



ANN'S CATERING



Thanksgiving Specials

Wednesday, November 22nd between 12 and 5 p.m.

Orders **MUST** be placed in advance. We will sell out! Please get your order in as soon as possible!

To place your order, email us at info@anns-catering.com.

Appetizers

Lobster Bisque
\$25 quart

Creamy Butternut Squash Soup
\$20 quart

Mini Sweet Potato Biscuits
\$20 dozen

Mini Cream Biscuits
\$20 dozen

Traditional Deviled Eggs
\$20 for 10 halves

Phyllo Pastry Triangles
Butternut squash, kale & Asiago, OR
Spinach, gruyere, feta & pine nuts
8 for \$20

Classic Caesar Salad
\$18

Cherry Salad
Mixed greens, arugula, radicchio, dried cherries,
toasted hazelnuts, ricotta salata and a cherry
balsamic vinaigrette dressing on the side
\$20

Individual Dinner Entrée

Organic Diestel turkey breast, mashed potatoes
with gravy, herb focaccia stuffing, garlicky French
green beans, fancy baby carrots, cranberry sauce and
an individual pumpkin tart with a pastry crust.
\$55

Ordering multiple entrees? Can be ordered
as family style (each food item packaged together)

For the Feast

Cranberry Sauce
\$18 pint

Garlicky French Green Beans
\$28 quart

Honey Roasted Fancy Baby Carrots
\$30 quart

House-made Turkey Gravy
\$25 quart

Red Skin, Cream Cheese &
Chive Mashed Potatoes
\$28 quart

Macaroni and Cheese
\$25 quart

Herb Focaccia Stuffing
\$30 quart

Organic Diestel Sliced Turkey Breast
\$25 per lb (minimum order of 2 lbs)

Dessert

9" baked Pumpkin Pie with pastry crust \$30

Maple Bulleit Bourbon Whipped Cream \$10 pint

Please Note:

All items are oven-ready and
will require re-heating.
Baking instructions will be provided
with each item.