

# Thanksgiving Menu 2024

WE SERVE ORGANIC, HORMONE FREE, NON GMO WHEREVER POSSIBLE.

GF=GLUTEN FREE DF=DAIRY FREE VEG=VEGETARIAN V=VEGAN

Minimum Order \$250 Delivery Fee \$40

Place your order by 12pm on Thursday, November 21st

Delivery OR Pick Up on Wednesday, November 27th 1pm-5pm

## Signature Dishes

	Price
BACON TREE- Regular, Pepper Ranch, Porcini, Sweet Sriracha, Maple, Mexican (GF).....	\$42/Dozen
PINEAPPLE SHRIMP TOWER Large Wild Shrimp, Cocktail Sauce, Meyer Lemon Aioli (GF, DF)...	\$220 (Serves 10-15)

## Hors D'oeuvres - By The Dozen

Truffled Honey Goat Cheese Tart with Caramelized Onions (VEG).....	\$36
Caprese Skewers with Basil Pesto (GF, VEG).....	\$42
Smoked Salmon Rose On Herbed Waffle.....	\$42
Mini Crab Cakes with Lime Dill Aioli (DF).....	\$54
Cranberry And Brie Bite with Rosemary (VEG).....	\$36
Apricots Wrapped In Bacon (GF, DF).....	\$36
Everything Bagel Pigs In A Blanket with Grain Mustard.....	\$36
Mediterranean Meatballs with Sun-Dried Tomato Dressing.....	\$48
Sweet Potato And Quinoa Croquette with Whipped Goat Cheese And Candied Nuts (VEG).....	\$48
Watermelon, Cucumber, Feta Roll with Mint Puree (GF, VEG).....	\$48

## Salads - Each Item Serves 4

Baby Kale with Apples, Cranberries, Manchego, Cider Dressing, Roast Almonds (VEG).....	\$48
Wedged Acorn Squash with Arugula, Dried Cherries, Maple Dressing, Roast Walnuts (VEG).....	\$48

## Entrees - Each Item Serves 4

Carved Butter Roasted Turkey Breast with Herb Stuffing.....	\$78
Honey Glazed Whole Roast Turkey (Can Be Carved, De-Boned) (GF, DF).....	\$19/Lb
Sour Cherry Bourbon Glazed Ham (GF, DF).....	\$75
Baked Salmon Filet, Pistachio Crust, Citrus Gremolata (DF).....	\$78

## Vegetables - Each Item Serves 4

Maple Caramelized Carrots with Italian Parsley (GF, DF, V).....	\$24
Roasted Brussels Sprouts with Pine Nuts (GF, DF, V) (ADD Bacon \$ 8).....	\$24
Buttery Mashed Potatoes with Chive (GF, VEG).....	\$24
Twice-Baked Sweet Potato (GF, VEG) (ADD Marshmallows \$ 8).....	\$24
Green Bean Almondine with Sauteed Pearl Onions (GF, VEG).....	\$24
Roasted Asparagus with Smoked Tomato Aioli (GF, DF, V).....	\$24
Roasted Fingerling Potatoes with Herbs And Garlic (GF, DF, V).....	\$24

## Sides

Mac & Cheese (Serves 10-12) (VEG) (ADD Truffle \$18) .....	\$58
Herb Stuffing (Extra) (Serves 4) (DF, VEG).....	\$24
Sausage & Apple Stuffing (Extra) (Serves 4).....	\$36
Sage Gravy (DF).....	\$20/Pt / \$36/Qt
Cranberry, Ginger, Orange Sauce (GF, DF, V).....	\$20/Pt / \$36/Qt
Corn Bread Dinner Rolls (VEG).....	\$12/Half Doz / \$24/Doz
Cranberry Walnut Bread (VEG).....	\$14/Loaf

## Dessert (Serves 6 To 8 People)

Pumpkin Pie with Streusel (VEG).....	\$38
Apple Pie with Lemon Meringue Topping (VEG) .....	\$38
Pecan Pie with Bourbon Chantilly (VEG) .....	\$38

## By The Dozen

Thanksgiving Brownies (Chocolate Chips, Cranberries, And Candied Pecan Dust) (VEG).....	\$42
Thanksgiving Theme Macarons (Blueberry Pie, Salted Caramel, Cranberry Pecan)(GF, VEG).....	\$42

TO PLACE YOUR ORDER  
EMAIL [EVENTS@CORKSANDFORKSCATERING.COM](mailto:EVENTS@CORKSANDFORKSCATERING.COM) OR CALL (561) 339-2444