

Thanksgiving MENU 2017

PLATTERS

Small: 10-12 ppl Medium: 13-19 Large: 20-25

Italian Deli Platter

Prosciutto, Capicola, Salami, Mortadella, Provolone, Fresh Mozzarella, Pickled Peppers and Roasted Red Peppers. Served with Italian Bread.

Small \$60 Medium \$95 Large \$135

Hummus Platter

Homemade Hummus (Traditional and Pumpkin Spice with Herbed and Cinnamon Sugar pita Chips with Garden Carrots and Celery Sticks.

Small: \$30 Medium \$45 Large \$65.00

Fresh Fruit Platter

Small \$30 Medium \$48 Large

Artisan Cheese Platter

Seasonal Fruits, Spicy Sesame Goat Cheese Ball, Manchego, Jalsberg, Brie, Gorgonzola, Dried Figs, Apricots, Cranberries, Sweet and Spicy Mixed Nuts. Served with Gourmet Crackers and Sliced Baguette.

Small \$65 Medium \$130 Large \$195

Customer Top Rated Homemade Chips with Gorg Dip

Small: \$15 Medium: \$28 Large: \$45

Thanksgiving Granny Smith Apple Chips

With Cinnamon Walnut Dip

Small: \$18 Medium: \$35 Large: \$55

SALADS

Small \$35 Medium: \$45 Large \$60

Fall Apple Salad

with Gorgonzola, Cranberries and Spiced Pecans

Caesar Salad

Farmers Market Garden Salad

Pomegranate and Arugula Salad

With Goat Cheese, Sliced Almonds and Mandrin Oranges

SOUPS

\$6/pt \$12/qt \$48/gal

Potato and Leak

Cream of Butternut

Sweet Potato and Apple Cinnamon

Jewish Penicillin (Chicken Noodle)

Minestrone

ORDERING INFORMATION

Orders must be received no later than Saturday, November 18th, 2017

PICKUP & DELIVERY TIME

Thanksgiving Eve, Wednesday, Nov.22 between 9am & 3p.m.

PICK UP ONLY

Thanksgiving Day, November 23, between 7:30AM and 11AM

Cancellations must be made 7 days prior to event. If the event is cancelled 2 to 4 days prior, customer is responsible for paying for 50 % of the food total. If cancelled the day before or day of the event, customer is responsible for paying for food total and balance will either be charged to the credit card or check or cash must be brought in person.

DEPOSITS & PAYMENTS

A credit card number is required for confirmation of contract. We accept cash, checks, VISA, MasterCard and American Express.

GUARANTEE

The total number of people in attendance at your event is required 7 days prior to the function. This total will be considered final and is not subject to reduction. Should your guest count increase, you will be billed for additional guests at the rate agreed upon in the contract.

POLICY FOR CORPORATE CATERING

Cozy Caterers is a full-service catering company.

Delivery, drop-off and carry-out services are available for corporate functions.

We can do as much or as little catering for your function as you'd like.

The menu choices shown here offer a starting point for your selection, but we're happy to customize a menu to meet your specific needs.

Call:

401.351.3111

Email your Order:

cozycaterers@gmail.com



Cozy Caterers

 A Premier Catering Company 

Entrees

Please specify weight; all meats are weighed before cooking.

Weights are as follows: 12–14 lbs., 14–16 lbs., 18–20 lbs., 20–22 lbs., 22–24 lbs

****due to a shortage in turkeys this holiday season, Cozy Caterers cannot guarantee that all sizes for turkey will be available****

WHOLE ROASTED TURKEY

Choose from Apple Brine or Herb Roasted

Served with one quart of natural gravy

**\$8.50/lb– Carved \$9.50/lb

Applwood Smoked Spiral Ham with a Bourbon Maple Glaze h:\$55 f:\$100

Herbed Roasted Pork Loin h:\$60 f: \$105

With Pancetta, pear, walnut stuffing

Whole Roasted Turkey Breast– 10lbs Minimum \$9.99/lb

Marinated Flank Steak with a Dark Chocolate Demi Glace h: \$70 f: \$140

Pasta all Carbonara: h:\$55 f: \$75

Baked Stuffed Shrimp– \$48/dz

Wild Mushroom and Cheese Ravioli with a Sherry Cream Sauce– h:\$60 f: \$85

Turkey Dinner Package- \$23 per person (6 Person Minimum)

Carved Herb Roasted Turkey, Mashed Potatoes, Gravy, Dinner Rolls, Cranberry Orange Sauce, Traditional Stuffing, Glazed Carrots, Green Bean Casserole

Accompaniments

h: \$35 f:\$55

Sausage and Sage Cornbread Stuffing

Apple, Sage, and Onion Bread Stuffing

Traditional Bread Stuffing

Garlic & Rosemary Roasted Potatoes

Red Bliss Mashed Potatoes

Roasted Garlic Mashed

Traditional Candied Yams

Bourbon Maple Glazed Baby Carrots

Rainbow of Fall Vegetables

Mashed Sweet Potatoes

Twice Baked Potatoes

Broccoli Gratin with Parmesan Panko

Green Bean Casserole

Artisan Dinner Rolls- \$8 dz

Turkey Gravy: \$3.95/qt

Cranberry Orange Sauce- \$6.50/qt

Garlic and Olive Oil with Ciabatta- \$10

Dessert

10' Pie or Cake serves 8-10 ppl

Pumpkin Pie– 10" \$11.95

Chocolate Cream Pie– 10" \$16

Pecan Pie– 10" \$16

Apple Pie– 10" \$13

Brownies, Cookies and Spiced Nuts- \$2.50pp

Pumpkin Cheesecake– 10" \$42

Cranberry Pear Tart-\$3.50 pp

Rustic Sweet Potato Tart

Cheesecake with a Blueberry or Strawberry

Compote– 10" \$25.00

S'more Lava Cake- \$6.50 pp

*****Please let us know of any food allergies. Cozy Caterers cannot be held responsible if we are not made aware of dietary restrictions. Prices Subject to change**