

# THANKSGIVING MENU 2018

## PLATTERS

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

### Italian Deli Platter

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

Small \$75 Medium \$100 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, Gouda. 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

### Winter Salad

*Romaine Lettuce, Cranberries, Goat Cheese Pears and Walnut with Cranberry Vinaigrette*

## SOUPS

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

### Italian Wedding Soup

### Butternut Squash Bisque

### Jewish Penicillin (Chicken Noodle)

### Italian Veggie and Rice

## ORDERING INFORMATION

Orders must be received no later than Saturday, November 19th, 2017

## PICKUP & DELIVERY TIME

Thanksgiving Eve, Wednesday, Nov.21 between 9am- 3p.m.

## PICK UP ONLY

Thanksgiving Day, November 22, 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.



**Cozy Caterers**

 A Premier Catering Company 

**CALL:**

**401.351.3111**

**EMAIL YOUR ORDER:**

**COZYCATERERS@GMAIL.COM**

# 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

## WHOLE ROASTED TURKEY

Choose from **Apple Brine** or **Herb Roasted**

Served with one quart of natural gravy

**\*\*\$8.50/lb– Carved \$9.50/lb**

**ITALIAN SAMPLER:** \$18.99 per person

Chicken Parm, Baked Meatballs, Lasagna Roll Ups, and Eggplant Rollitini with Italian Bread

Applewood 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

Roasted Chicken, Lemon Asparagus, Tomato Spinach Penne tossed in a Lemon butter sauce:  
h:\$55 f: \$75

Baked Stuffed Shrimp– \$48/dz

## TURKEY DINNER PACKAGE- \$23 PER PERSON (8 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

Apple, Sage, and Onion Bread Stuffing

Traditional Bread Stuffing

Garlic & Rosemary Roasted Fingerling  
Potatoes

Yukon Gold Mashed Potatoes

Roasted Garlic Mashed

Traditional Candied Yams

Bourbon Maple Glazed Baby Carrots

Rainbow of Fall Vegetables

Mashed Sweet Potatoes

Broccoli Gratin with Parmesan Panko

Green Bean Casserole

Parmesan Baked Potatoes

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

Apple 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

Chocolate Chip Walnut Pie- \$14

Assorted Mini Pastries (3dz)- \$80

**\*\*\*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**

