

# THANKSGIVING PICK UP MENU 2019

## Turkey Dinner Package:

\$23 pp ~ One Entrée, Three Sides, Breads and Relish

\$25 pp ~ One Entrée, Four Sides, Breads and Relish

(Minimum Order 10 Guests.

Picked up cold the day before Thanksgiving,

Picked up hot or cold Thanksgiving Morning from 9 am– 12 p.m.)

## Entree

Herb Roasted Whole Turkey with Pan Roasted Gravy  
Herb Roasted Sliced Turkey Breast with Pan Roasted Gravy

## Sides

Apple, Sage, and Onion Bread Stuffing

Traditional Bread Stuffing

Garlic Rosemary Fingerling Potatoes

Buttered Corn Tossed in Sea Salt

Bacon Roasted Green Beans

Yukon Gold Mashed Potatoes

Rustic Garlic Mashed

Traditional Candied Yams

Bourbon Maple Glazed Baby Carrots

Mashed Sweet Potatoes

Apricot Glazed Sweet Potato Wedges

Roasted Cauliflower and Cranberries

Broccoli Gratin with Parmesan Panko

Green Bean Casserole

## ORDERING INFORMATION

Orders must be received no later than Saturday, November 23rd, 2019

## PICKUP & DELIVERY TIME

Thanksgiving Eve, Wednesday,  
Nov.27 between 9am- 3p.m.

## PICK UP ONLY

Thanksgiving Day, November 28,  
between 9AM and 12PM

## PICK UP LOCATION:

2 Bay Ave  
Warwick, RI 02889

**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.

## PAYMENTS

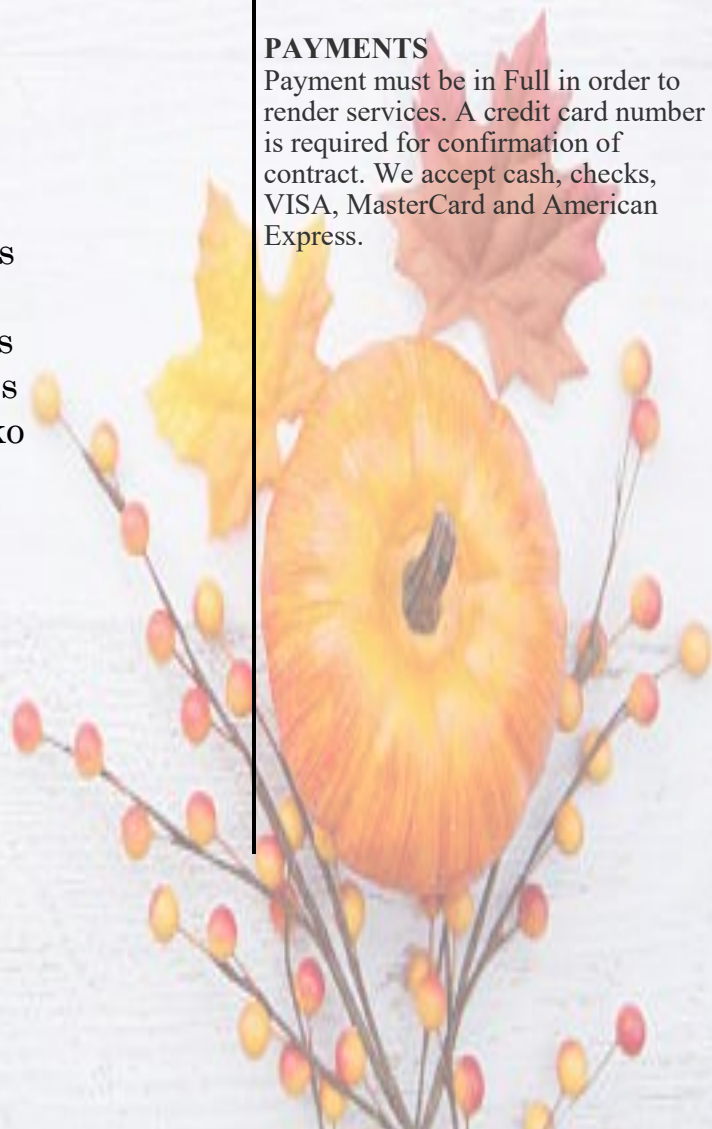
Payment must be in Full in order to render services. A credit card number is required for confirmation of contract. We accept cash, checks, VISA, MasterCard and American Express.



# Cozy Caterers

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# ALA'CARTE THANKSGIVING MENU

## PLATTERS

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

### Antipasto Platter

*Capicola, Salami, Mortadella, Provolone, Fresh Mozzarella, Pickled Peppers and Roasted Red Peppers.*

*Served with Italian Bread.*

Small \$75 Medium \$100 Large \$135

### 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

## SALADS

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

### Fall Apple Salad

*with Gorgonzola, Cranberries and Spiced Pecans*

### Caesar Salad

### Farmers Market Garden Salad

## SOUPS

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

### Italian Wedding Soup

### Butternut Squash Bisque

### Jewish Penicillin (Chicken Noodle)

### Italian Veggie and Rice

## DESSERT

10' Pie or Cake serves 8-10 ppl

Pumpkin Pie- 10" \$11.95

Pecan Pie- 10" \$16

Apple Pie- 10" \$13

Brownies, Cookies and Spiced Nuts- \$2.50pp

Pumpkin Cheesecake- 10" \$42

Apple Tart-\$3.50 pp

Cheesecake with a Blueberry or Strawberry Compote-  
10" \$25.00

Assorted Mini Pastries (3dz)- \$80

## 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

### Applewood Smoked Spiral Ham

*with a Bourbon Maple Glaze*

h:\$55 f:\$100

Herbed Roasted Pork Loin

*With Pancetta, pear, walnut stuffing*

h:\$60 f: \$105

### 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

## ACCOMPANIMENTS

h: \$35 f:\$55

Apple, Sage, and Onion Bread Stuffing

Traditional Bread Stuffing

Garlic Rosemary Fingerling Potatoes

Buttered Corn Tossed in Sea Salt

Bacon Roasted Green Beans

Yukon Gold Mashed Potatoes

Rustic Garlic Mashed

Traditional Candied Yams

Bourbon Maple Glazed Baby Carrots

Mashed Sweet Potatoes

Apricot Glazed Sweet Potato Wedges

Roasted Cauliflower and Cranberries

Broccoli Gratin with Parmesan Panko

Green Bean Casserole

Artisan Dinner Rolls- \$8 dz

Turkey Gravy: \$3.95/qt

Cranberry Sauce- \$6.50/qt

Garlic and Olive Oil with Ciabatta- \$10