

Thanksgiving Luncheon



TRADITIONAL TURKEY

herb roasted turkey, carved white + dark meat, turkey gravy, fresh cranberry sauce

ACCOMPANIMENTS

select three:

garden salad, mixed greens, cherry tomato, carrot, cucumber, garbanzo beans, red white vinaigrette or ranch dressing

green beans, shallot garlic butter

butternut squash, sage, brown butter, amaretto cookie crumble

seasonal root vegetables, herbs, extra virgin olive oil

rainbow carrots, honey, caraway seeds

creamy mashed potatoes, yukon gold, roasted garlic purée

sweet potato mash, holiday spices, maple butter

rustic potato gratin, yukon gold, gruyère, cheddar, béchamel, thyme

ciabatta + cornbread stuffing, italian sausage, cranberry, herbs

DESSERTS

spiced apple bread pudding, serves 15
spiced rum custard, caramelized apple, raisins served with crème anglaise and whipped creme + \$60

whole pies, serves 8-10
choice of: apple or traditional pumpkin + \$45 | pecan +\$50

DETAILS

- traditional turkey + 3 accompaniments: \$24 per person
- prices based on a 25 guest minimum, disposables included
- menu available Mon-Fri., 9am-3pm (after 3pm + \$4 pp)
- event staff, tax, delivery + admin fee are additional
- upgrade to VIP holiday buffet + \$6 pp

*IN ADDITION TO MENU PRICES, A 22% ADMINISTRATIVE FEE IS REQUIRED. TAXES, SERVICE STAFFING, EQUIPMENT AND DELIVERY FEES ARE DETERMINED BY YOUR CUSTOM EVENT NEEDS.

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