

COBBLESTONE

CATERING & FINE FOODS

THANKSGIVING MENU

Place orders by NOV 21

CHEF'S SPECIAL \$365 (Serves 10-12 people)

1 Whole Turkey, 3 Sides (2 qts. of each), 2 Sauces (1 qt. of each), 1 Soup (4 qts.)

FROM THE ROTISSERIE

_____	Free Range Chickens (3 lbs) 3-4ppl	\$16
_____	Free Range Turkeys (13-15 lbs) 12-15ppl Carved + \$20	\$140
_____	Herb Roasted Turkey Breast 8-10ppl	\$65

HOMEMADE SOUPS & SAUCES serves 3-5

_____	Chicken Noodle Soup	\$11 / qt
_____	Tomato Bisque	\$11 / qt
_____	Butternut Squash Soup	\$11 / qt
_____	Potato Leek Soup	\$11 / qt
_____	Cranberry Sauce	\$9.5 / pt
_____	Turkey Gravy	\$9.5 / pt

HOMEMADE DESSERTS & SWEETS

_____	Old Fashioned Apple Pie (10")	\$48
_____	Traditional Pumpkin Pie (10")	\$48
_____	Bourbon Pecan Pie (10")	\$48
_____	Homemade Apple Cider Doughnuts	\$2 ea
_____	Toasted S'mores Cake \$55 7"	\$85 10"
_____	Flourless Chocolate Cake \$50 7"	\$80 10"
_____	Famous Chocolate Chunk Cookies	\$2.50 ea

BREADS & DINNER ROLLS

_____	Chive & Garlic Buttermilk Biscuits	\$3.50
_____	Buttermilk Biscuits	\$3
_____	10" Skillet Bacon-Cheddar Corn Bread	\$55
_____	10" Skillet Plain Corn Bread	\$40
_____	French Tear Offs / Whole Wheel (35)	\$2 ea / \$50
_____	Pocket Olive Rolls	\$2.50 ea
_____	Tear Away Multigrain Rolls	\$2 ea

SALADS (serves 4ppl)

_____	Shaved Brussels Salad	\$52
	Gala Apple, Pecorino, Celery Root, Hazelnuts	
_____	Organic Kale Salad	\$48
	Sweet Potato, Pear, Shallots, Crispy Parmesan	
_____	Radicchio, Fennel & Olive Panzanella	\$56
	Butternut, Soft Herbs, Manchego	
_____	Bibb Lettuce w. Shaves Radishes	\$48
	Lemon-Herb Vinaigrette, Sorrel	

SIDES DISHES

Each order is 1 quart and serves 3-5

_____	Swiss Chard Gratin	\$6.25 ea
_____	Asparagus / Mushrooms & Parmesan	\$16
_____	Haricots Verts w/ Almonds & Shallots	\$18
_____	Roasted Sweet Potatoes w/ Sage	\$14
_____	Roasted Brussels Sprouts	\$16
_____	Roasted Cauliflower	\$14
_____	Sautéed Spinach w/ Onion & Garlic	\$24
_____	Macaroni & Cheese	\$22
_____	Herb Roasted Mushrooms	\$18
_____	Steamed Broccoli Simply w/ Salt	\$14
_____	Roasted Broccoli w/ Garlic & Parm	\$20
_____	Green Beans / Bacon & Pecans	\$18
_____	Cheddar Corn Pudding	\$28
_____	Braised Kale w/ Chickpeas & Tomato	\$16
_____	Collard Greens w or w/o Sm. Turkey	\$20
_____	Spätzle/ Brussels Sprouts & Bacon	\$22
_____	Chestnut Farro w/ Quince, Cranberries	\$32
_____	Roasted Root Vegetables	\$16
_____	Caramelized Baby Turnip, Radish, Carrot	\$28
_____	Wild Rice w/ Cranberries & Pecans	\$26
_____	Whipped Sweet Potatoes	\$14
_____	Organic Quinoa / Dried Fruit & Nuts	\$18
_____	Mashed Potatoes w/ Garlic	\$16
_____	Herb Roasted Tiny Marble Potatoes	\$20
_____	Traditional Sage Stuffing	\$24
_____	Cornbread Stuffing w/ Sausage & Fig	\$28
_____	Roasted Beets w/ Red Onion & Honey	\$15
_____	Roasted Acorn Squash w/ Sage	\$16
_____	Creamed Spinach	\$30
_____	Cheesy Brussels Sprouts w or w/o Bacon	\$32
_____	Mashed Cauliflower w/ Garlic	\$20
_____	Roasted Butternut w/ Pomegranate	\$16
_____	Honey Roasted Carrots	\$16
_____	Wild Mushroom & Bacon Bread Puddin'	\$30
_____	Brown Rice Pilaf	\$12
_____	Roasted Fennel / Shallots & Honey	\$28

HOR D'OEUVRES BY THE DOZEN?

ASK US...WE HAVE TOO MANY TO LIST!

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PLATTERS

Artisanal Cheeses

Fromage D’Affinois, Manchego, Silver Mountain Cheddar, Marieka Gouda Reserve, Fourme D’Ambert, Dried Figs, Apricots, Assorted Crackers & Flatbreads

Serves 10 - 15 Guests \$118
Serves 16 – 20 Guests \$165
Serves 21 – 25 Guests \$213

Vegetable Crudité

Baby Carrots, Cucumber, Cauliflower, Broccoli, Fennel, Grape Tomatoes, Asparagus, Red Peppers and Haricot Verts Served with Caramelized Onion and Chive Dip

Serves 10 - 15 Guests \$110
Serves 16 – 20 Guests \$144
Serves 21 – 25 Guests \$195

Grilled Market Vegetables

Asparagus, Endive, Zucchini, Baby Vegetables, Broccoli, Cauliflower, Red Peppers, Fennel and Mushrooms Served with Romesco Sauce

Serves 10 - 15 Guests \$110
Serves 16 – 20 Guests \$144
Serves 21 – 25 Guests \$195

Italian Antipasto

A mix of our Charcuterie and Grilled Market Vegetables Including Prosciutto, Salami, Coppa, Parmesan, Fresh Mozzarella, Marinated Mushrooms, Asparagus, Fennel & Red Peppers

Serves 10 - 15 Guests \$136
Serves 16 – 20 Guests \$189
Serves 21 – 25 Guests \$241

Seasonal Market Fruit

Melon, Mango, Kiwi, Strawberries, Grapes, Blueberries, Blackberries, Pineapple

Serves 10 - 15 Guests \$110
Serves 16 – 20 Guests \$144
Serves 21 – 25 Guests \$195

Assorted Mini Sweet Platter

A selection of cookies, brownies & bites, garnished with fresh berries. 3 pcs per person

Serves 10 - 15 Guests \$110
Serves 16 – 20 Guests \$144
Serves 21 – 25 Guests \$195

HOMEMADE DIPS - 16 oz

Pico de Gallo	\$6
Charred Tomato Salsa	\$10
Guacamole	\$16
Charred Tomatillo Salsa	\$9
Tzatziki	\$9
Baba Ganoush	\$12
Tuscan White Bean Spread	\$9
Basil Pesto	\$16
Hummus	\$8
Baked Crab Dip	\$20
Spinach Artichoke Dip	\$12
Buffalo Chicken Dip	\$12
Caramelized Onion & Chive Dip	\$12

HOMEMADE CHIPS - 8 oz

Fresh Tortilla Chips	\$6
Plantain Chips	\$9
Homemade Potato Chips	\$6
Homemade Sweet Potato Chips	\$6
Pita Chips	\$6
Lavash (Z'tar, Cheese or Garlic)	\$16
Crisps (Raisin Nut or Parmesan)	\$16

ORDER INFORMATION

Submit to info@cobblestonecatering.com / 718-568-0274

Name Phone

Email

Address

Credit Card # Exp. Date CVV

Pick Up Date/Time Delivery Date/Time

Subtotal Order Taken By

HOURS: Nov. 27st (10 am–8 pm)
Nov. 28nd (9am–2pm) Thanksgiving Day
Nov. 29rd (CLOSED)

Delivery \$100.00 (\$200.00 minimum order)

**Delivery Window: 9am – 12pm
12pm – 3pm**