

# COBBLESTONE

## CATERING & FINE FOODS

# THANKSGIVING MENU

Place orders by NOV 21

ALL ORDERS MUST BE PLACED THROUGH THE CATERING DEPARTMENT. PLEASE CALL OR EMAIL.

### CHEF'S SPECIAL \$425 (Serves 10-12 people)

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

### CHEF'S SPECIAL \$225 (Serves 4-6 people)

1/2 Turkey, 3 Sides (1 qts. of each),  
2 Sauces (1 pt. of each), 1 Soup (2 qts.)

#### FROM THE ROTISSERIE

_____	Free Range Chickens (3 lbs) 3-4ppl	\$16
_____	Free Range Turkeys (14-16 lbs) 12-15ppl	\$160
	Carved + \$20	
_____	1/2 Free Range Turkeys	\$85
	Carved + \$15	
_____	Herb Roasted Turkey Breast 8-10ppl	\$65

#### HOMEMADE SOUPS & SAUCES serves 3-5

_____	Chicken Noodle Soup	\$12 / qt
_____	Tomato Bisque	\$12 / qt
_____	Butternut Squash Soup	\$12 / 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
_____	Famous Chocolate Chunk Cookies	\$3 ea
_____	VEGAN Chocolate Chunk Cookies	\$4 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

#### HOR D'OEUVRES BY THE DOZEN?

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

#### SIDES DISHES

Each order is 1 quart and serves 3-5

_____	Asparagus / Mushrooms & Parmesan	\$18
_____	Haricots Verts w/ Almonds & Shallots	\$20
_____	Roasted Sweet Potatoes w/ Sage	\$16
_____	Roasted Brussels Sprouts	\$20
_____	Roasted Cauliflower	\$18
_____	Sautéed Spinach w/ Onion & Garlic	\$30
_____	Macaroni & Cheese	\$26
_____	Herb Roasted Mushrooms	\$20
_____	Steamed Broccoli Simply w/ Salt	\$14
_____	Roasted Broccoli w/ Garlic & Parm	\$20
_____	Green Beans / Bacon & Pecans	\$20
_____	Cheddar Corn Pudding	\$30
_____	Braised Kale w/ Chickpeas & Tomato	\$20
_____	Spätzle/ Brussels Sprouts & Bacon	\$26
_____	Roasted Root Vegetables	\$18
_____	Wild Rice w/ Cranberries & Pecans	\$30
_____	Whipped Sweet Potatoes	\$18
_____	Mashed Potatoes w/ Garlic	\$18
_____	Herb Roasted Tiny Marble Potatoes	\$20
_____	Traditional Sage Stuffing	\$24
_____	Cornbread Stuffing w/ Sausage & Fig	\$28
_____	Roasted Beets w/ Red Onion & Honey	\$16
_____	Roasted Acorn Squash w/ Sage	\$18
_____	Creamed Spinach	\$30
_____	Roasted Butternut w/ Pomegranate	\$20
_____	Honey Roasted Carrots	\$18
_____	Brown Rice Pilaf	\$16
_____	Roasted Fennel / Shallots & Honey	\$28

#### SALADS (serves 4ppl)

_____	Shaved Brussels Salad	\$52
	Gala Apple, Pecorino, Celery Root, Hazelnuts	
_____	Organic Kale Salad	\$48
	Sweet Potato, Pear, Shallots, Crispy Parmesan	

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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 \$125  
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 Vets Served with Caramelized Onion and Chive Dip*

Serves 10 - 15 Guests \$125  
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 \$125  
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 \$148  
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 \$125  
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 \$125  
Serves 16 – 20 Guests \$144  
Serves 21 – 25 Guests \$195

## ORDER INFORMATION

Submit to [info@cobblestonecatering.com](mailto: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. 25<sup>th</sup> (10 am–8 pm)  
Nov. 26<sup>th</sup> (9am–2pm) Thanksgiving Day  
Nov. 27<sup>th</sup> (CLOSED)

**Delivery \$100.00 (\$200.00 minimum order)**  
**Delivery Window: 9am – 12pm**  
**12pm – 3pm**