

COBBLESTONE

CATERING & FINE FOODS

THANKSGIVING MENU

Place orders by NOV 14

CHEF'S SPECIAL \$350 (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) Serves 3-4	\$16
_____	Free Range Turkeys (13-15 lbs) Serves 12-15 Carved + \$20	\$140
_____	Herb Roasted Turkey Breast Serves 8 - 10	\$65

HOMEMADE SOUPS & SAUCES serves 3-5

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

HOMEMADE DESSERTS & SWEETS

_____	Old Fashioned Apple Pie	\$42
_____	Traditional Pumpkin Pie	\$42
_____	Bourbon Pecan Pie	\$42
_____	Homemade Apple Cider Doughnuts	\$2 ea
_____	Toasted Marshmallow S'mores Cake	\$55 7" \$85 10"
_____	Flourless Chocolate Cake w/ Ganache Glaze	\$50 7" \$80 10"
_____	Famous Chocolate Chunk Cookies	\$2.25 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	\$1.25 ea
_____	Whole Wheel Tear Off Rolls (35)	\$35
_____	Pocket Olive Rolls	\$2 ea
_____	Tear Away Multigrain Rolls	\$1.5 ea

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	\$18
_____	Herb Roasted Mushrooms	\$18
_____	Roasted Broccoli w/ Fried Garlic	\$14
_____	Green Beans / Bacon & Pecans	\$18
_____	Corn Pudding	\$24
_____	Braised Kale w/ Chickpeas & Tomato	\$16
_____	Vegetarian Collard Greens	\$16
_____	Spätzle/ Brussels Sprouts & Bacon	\$22
_____	Chestnut Farro w/ Quince, Cranberries	\$32
_____	Roasted Root Vegetables	\$16
_____	Caramelized Baby Turnip, Radish, Carrot	\$25
_____	Wild Rice w/ Cranberries & Pecans	\$26
_____	Whipped Sweet Potatoes	\$14
_____	Organic Quinoa / Dried Fruit & Nuts	\$18
_____	Mashed Potatoes w/ Garlic	\$16
_____	Herb Roasted Red-Skinned Potatoes	\$14
_____	Traditional Sage Stuffing	\$20
_____	Cornbread Stuffing w/ Sausage & Fig	\$28
_____	Roasted Beets w/ Red Onion & Honey	\$15
_____	Roasted Acorn Squash w/ Sage	\$16
_____	Creamed Spinach	\$30
_____	Honey Roasted Carrots	\$16
_____	Wild Mushroom Bread Pudding (1 lb)	\$9
_____	White Rice Pilaf	\$12
_____	Roasted Fennel / Shallots & Honey	\$22

HOR D'OEUVRES

WE HAVE TOO MANY TO LIST!

For more options, e-mail us at:
INFO@COBBLESTONECATERING.COM

COBBLESTONE

CATERING & FINE FOODS

THANKSGIVING MENU

Place orders by NOV 14

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

HOME-MADE DIPS - 16 oz

Pico De Gallo	\$6
Guacamole	\$12
Charred Tomatillo Salsa	\$9
Tzatziki	\$9
Baba Ganoush	\$12
Kalamata Olive Tapenade	\$16
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

HOME-MADE CHIPS - 8 oz

Fresh Tortilla Chips	\$6
Plantain Chips	\$9
Homemade Potato Chips	\$6
Homemade Sweet Potato 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. 21st (10 am–8 pm)
Nov. 22nd (9am–2pm)
Nov. 23rd (CLOSED)

Delivery \$100.00 (\$200.00 minimum order)

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