

Thanksgiving Menu

\$15.00 per person
Minimum 15 Guests

Salad

Select One

Garden Salad

Topped with Carrots, Cucumbers, Red Peppers, Black Olives, Tomatoes, and Croutons, Served with Bourbon Bacon Ranch Dressing

Harvest Salad

Romaine Lettuce, Candied Pecans, Bacon, Sliced Apples, Cranberries, and Goat Cheese, Served with Sweet Dijon Vinaigrette

Field Greens Salad

Topped with Mandarin Oranges, Toasted Almonds, Purple Onions, and Cherry Tomatoes, Served with Herb Vinaigrette Dressing

Arugula Salad

Topped with Roasted Pears, Toasted Pumpkin Seeds, and Served with Lemon Dressing

Entrees

Select One

Cajun Deep Fried Turkey Breast

Served with Apple Chutney and Pan Cravy

Hickory Smoked Sliced Turkey Breast

Served with Giblet Cravy and Cranberry-Orange Relish

Honey-Glazed Spiral Smoked Ham

Topped with Pineapple Juice, Brown Sugar, and Honey Crust

Chicken Forestiere Roulade

Chicken Breast Stuffed with Wild Mushroom Mousse

Served with Confit Shallot Sauce

Bacon Wrapped Maple Glazed Pork Loin

Served with Fresh Shallot Cravy and Whole Grain Mustard Sauce

(Each Entrée Served with Fresh Assorted Dinner Rolls)

Side Dishes

Select Two

Three Cheese Mashed Potatoes | Sweet Potato Casserole | Classic Celery and Sage Stuffing | Cornbread and Sausage Stuffing | Homemade Macaroni and Cheese | Duchess Baked Potatoes | Scalloped Potatoes with Caramelized Fennel | Herbed Wild Rice | Maple Glazed Brussel Sprouts | Green Bean Almandine | Broccoli Casserole | Baby Carrots with Sweet Ginger Butter | Garlic Roasted Green Beans with Portobello and Parmesan | Fall Corn Pudding with White Cheddar and Thyme | Honey Roasted Butternut Squash

Desserts

Maple Pumpkin Cheesecake Squares 3.50

Cranberry Pecan Cookies 1.85

Pumpkin Whoopie Pies 3

Soft Ginger Molasses Cookies with Pumpkin Buttercream

Pecan Pie 2.5 [Serves 10]

Snickerdoodles 1.85

Salted Carmel Panna Cotta 3

Butter Pecan Cookies 1.85

Topped with Maple Frosting

Pumpkin Pie 2.2 [Serves 10]

Apple Cranberry Pie 2.4 [Serves 10]

Menu Available until December 1st, 2018

Minimum Order of 15 Guests

(Contact us for Smaller Groups)

Please place orders 48 hours in advance

Delivery Fee of \$35.00

(Within the Charlotte Area) Delivery includes Setup and Breakdown
Delivered with Appropriate Chafing Dishes, Serving Utensils, Plastic ware, Plates, and Napkins
We will return the same day between 2pm-4pm to pick up the items

8.25% Sales Tax will apply

CHEF
CHARLES
CATERING.COM