

2026 THANKSGIVING MENU

From our kitchen to yours

HORS D'OEUVRES

Minimum Order Two Dozen

CLASSIC "PIGS IN A BLANKET" | \$4.75 EACH
Topped with "Everything Seasoning",
Pickle Relish, Grain Mustard

DEVEILED EGGS | \$4.75 EACH
Coleman's Mustard, Smoked Paprika,
Applewood Bacon, Chives | GF

SIDE DISHES

Serves 8 - 10 Guests

FOCACCIA AND LEEK STUFFING
Topped with Pistachios | \$45

ROASTED GARLIC MASHED POTATOES | \$40

BAKED YAMS
Brown Sugar, Cinnamon, Orange, Marshmallows | \$40

RICE PILAF
Golden Raisin, Pine Nuts, Soffritto | \$34

CARAMELIZED BRUSSELS SPROUTS
Parsley, Hotel Butter, Applewood Bacon | \$58

GREEN BEAN AMANDINE
Shallot Butter, Almond | \$52

ROASTED MAPLE GLAZED HEIRLOOM CARROTS | \$45

CABERNET POACHED PEAR SALAD | \$49 PER BOWL
Organic Greens, Candied Pecans, Gorgonzola
Giuseppe's Balsamic Dressing

SEASONAL CHOPPED SALAD | \$49 PER BOWL
Pomegranate Jewels, Pepitas, Feta, Celery Hearts
Butternut Squash, Red Wine Shallot Vinaigrette

CONDIMENTS

One Quart Serves 8 - 10 Guests

CRANBERRY - ORANGE CHUTNEY | \$15 PER QUART
SAGE - PAN JUICE GRAVY | \$18 PER QUART

PLATTERS

Serves 15 - 20 Guests

SHRIMP COCKTAIL PLATTER
Poached in Court Bouillon, House Cocktail Sauce,
Remoulade, Lemon Wedges | \$120

CHARCUTERIE PLATTER
Chef's Selection of Artisanal Domestic and
Imported Cheeses, Cured Meats,
Assorted Fresh & Dried Fruit, Marcona Almonds,
Truffle Honey, Fig Spread,
Gourmet Crackers, Cheese Twist | \$105

HAND CRAFTED PIES

8 Slices Per Pie

CHOCOLATE PECAN PIE | \$45

PUMPKIN PIE | \$40

APPLE PIE | \$40

ORDER POLICY

Orders must be received by
Monday, November 16th at 5 PM.

Please book in advance to
secure the best time for you.

All Thanksgiving orders will be
ready for pickup on
Wednesday, November 25th.

Pick up will be between
10 AM - 2 PM from our Catering
Kitchen located at
4901 Morena Blvd #804,
San Diego, CA, 92117

Reheating instructions will be
emailed and included with order.

Credit Card Payment in full will be
processed prior to pick up.