

Thanksgiving Menu 2014

Appetizers

Sweet Potato Pancakes with Cranberry Relish	\$18.00/Dz
Pear, Onion, White Cheddar Strudel	\$16.95/Dz
Baked Brie with Cranberries	\$55.00/Lg \$42.00/Sm
Baked Brie with Caramelized Apples	\$50.00/Lg \$42.00/Sm
Baked Brie with Walnuts & Bourbon	\$50.00/Lg \$42.00/Sm
Shrimp Cocktail (Serves 8-10. Extra Large Shimp)	\$75.00
Cheese & Artichoke Dip In Brooklyn Bread	\$45.00
Brie & Raspberries In Phyllo Pastry	\$21.95/Dz
Pumpkin Pie Dip	\$25.00/Dz
Caramelized Onion Pear and Gorgonzola Pizette.....	\$14.00/Dz
Goat Cheese and Fig Pizette	\$14.00/Dz
Escarole and Bean Pizette (Vegan)	\$16.95/Dz
Stuffed Mushrooms (Traditional or with Crab Meat) ..	\$14.00/Dz
Home Made Pigs in the Blanket	\$14.95/Dz
Butternut Squash Soup	\$10.00/Qt
Mini Cauliflower Crust Pizza	\$24.95/Dz
Mini Crab Cakes	\$21.95/Dz

Main Course

Fresh Roasted Turkey	\$7.99/Lb
Fresh Roasted Turkey Breast	\$10.00/Lb
Honey Bourbon Spiral Smoked Ham	\$8.50/Lb
Turkey Gravy (Comes with Turkey Order)	\$12.00/Qt
Vegetarian Gravy	\$10.00/ 1/2 Qt
Vegan Lasagna	\$65.00
Traditional Meat Lasagna	\$75.00
Vegan Vegetarian Lentil Loaf	\$30.00
Squash Stuffed with Quinoa & Mushrooms	\$30.00

Half Tray Serves 4 - Vegetarian and Gluten Free
Can Be Made Vegan

Side Dishes

Butternut Squash Casserole	\$35.00
Traditional Sweet Potatoes	\$30.00
Sweet Potato Mash with Caramelized Apples	\$35.00
Potato Gratin with Horseradish Cheddar	\$35.00
Mashed Potato Souffle	\$30.00
Macaroni & Cheese	\$40.00
Creamed Spinach Casserole	\$38.00
Green Beans Almondine	\$10.95/Lb
Roasted Asparagus (w/ toasted bread crumbs)	\$14.95/Lb
Roasted Broccoli and Cauliflower (w/ parmesan)	\$12.95/Lb
Roasted Brussels Sprouts	\$14.95/Lb (w/ squash, apples, & candied walnuts)
Creamed Onions	\$7.99/Lb
Brussels Sprouts with Shallots & Bacon	\$12.95/Lb
Honey Bourbon Carrots	\$7.99/Lb
Carrots with Pistachio Herb Butter	\$10.95/Lb
Fresh Cranberry Compote (w/ oranges & walnuts)	\$9.50/Lb
Sautéed Kale	\$9.95/Lb
Autumn Root Vegetables (w/ dried cherries)	\$35.00
Mesclin Salad	\$65.00/Lg (w/ poached pears, walnuts, & gorgonzola) \$45.00/Sm
Mesclin Greens	\$65.00/Lg (w/ cranberries, walnuts, & goat cheese) \$45.00/Sm
Traditional Stuffing	\$12.00/Lb
Corn Bread Stuffing (w sausage & dried cranberries) ..	\$14.00/Lb
Italian Stuffing (w/ sausage & mushrooms)	\$14.00/Lb
Wild Rice Stuffing (w/ cranberries & almonds)	\$12.00/Lb
Apple, Leek, and Sage Stuffing	\$14.00/Lb
Corn Pudding	\$30.00

All CASSEROLES SERVE 8-10 PEOPLE

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Cheesecakes

Traditional Cheesecake	\$28.00
Pumpkin Cheesecake	\$30.00

Pies

Apple Pie	\$28.00
Apple Caramel Streusel	\$20.00
Pecan Pie	\$18.00
Pumpkin Pie	\$18.00

Crisps

Apple Crisp	\$35.00
Mixed Berry Crisp	\$30.00

All Deserts Made On Premises

Breads

Biscuits and Rolls	\$8.95/Dz
Traditional Buttermilk Biscuits	Pumpkin Biscuits
Soft Dinner Rolls	Cheddar Biscuits
Olive Rosemary Rolls	
Cornbread	\$25.00/ 1/2 Tray



ANGELIC DELIGHTS
CATERING

**All Orders Must Be Placed By
Saturday November 22, 2014.**

Limited Waitstaff Available.

Please Book Early.

angelic7@optonline.net

631-427-6383