

COBBLESTONE

CATERING & FINE FOODS

THANKSGIVING MENU

Place orders by NOV 16

CHEF'S SPECIAL \$265

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 (12-14 lbs) Serves 12-15	\$140
_____ Herb Roasted Turkey Breast Serves 8-10	\$65

BREADS & DINNER ROLLS

_____ Pane Pugliese	\$7.5
_____ Pane Sesamo	\$7.5
_____ Seven Grain Pullman (1.5 lb)	\$6.5
_____ Semolina Bread w/ Fennel & Raisins	\$10.5
_____ French Baguette	\$3
_____ Chive & Garlic Buttermilk Biscuits	\$3
_____ Multigrain Baguette	\$4.5
_____ French Tear Offs	\$0.90 ea
_____ Pocket Olive Rolls	\$1.25 ea
_____ Multigrain Rolls	\$1 ea
_____ Whole Wheel Tear Off Rolls (35)	\$30

HOMEMADE SOUPS & SAUCES

Each order serves 3-5

_____ Chicken Noodle Soup	\$9 / qt
_____ Tomato Bisque	\$9 / qt
_____ Butternut Squash Soup	\$9 / qt
_____ Potato Leek Soup (Creamless)	\$9 / qt
_____ Cranberry Sauce	\$8 / pt
_____ Turkey Gravy	\$8 / pt

SIDES DISHES

Each order is 1 quart and serves 3-5

_____ Swiss Chard Gratin	\$6.25 ea
_____ Roasted Asparagus w/ 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 w/ Caramelized Onion	\$18
_____ Roasted Broccoli w/ Fried Garlic	\$14
_____ Sautéed Green Beans w/ Bacon & Pecans	\$18
_____ Corn Pudding	\$24
_____ Braised Kale w/ Chickpeas & Tomato	\$16
_____ Vegetarian Collard Greens	\$16
_____ Toasted Spaetzle w/ Shaved Brussels Sprouts & Bacon	\$22
_____ Chestnut Farro w/ Quince, Cranberries	\$22
_____ Roasted Root Vegetables	\$16
_____ Caramelized Baby Turnip, Radish, Carrot	\$20
_____ Wild Rice w/ Cranberries & Pecans	\$26
_____ Whipped Sweet Potatoes	\$14
_____ Organic Quinoa w/ Dried Fruit & Pine Nuts	\$18
_____ Mashed Potatoes w/ Garlic	\$16
_____ Herb Roasted Red-Skinned Potatoes	\$14
_____ Traditional Sage Stuffing	\$17
_____ Cornbread Stuffing w/ Sausage & Fig	\$24
_____ Roasted Beets w/ Red Onion & Honey	\$15
_____ Roasted Acorn Squash w/ Sage	\$16
_____ Creamed Spinach	\$26
_____ Honey Roasted Carrots	\$13
_____ Wild Mushroom Bread Pudding (1 lb)	\$9
_____ White Rice Pilaf w/ Thyme, Onion, Parsley	\$12
_____ Roasted Fennel w/ Picked Shallots & Honey	\$22

COBBLESTONE

CATERING & FINE FOODS

THANKSGIVING MENU

Place orders by NOV 16

HOMEMADE DESSERTS & SWEETS

_____	Old Fashioned Apple Pie	\$38
_____	Caramelized Apple Tart	\$32
_____	Traditional Pumpkin Pie	\$38
_____	Bourbon Pecan Tart	\$38
_____	Homemade Apple Cider Doughnuts w/ Cinnamon Sugar	\$1.75 ea
_____	Toasted Marshmallow S'mores Cake	\$35 7" \$55 10"
_____	Flourless Chocolate Cake	\$32 7" \$56 10"
_____	Famous Cobblestone Chocolate Chunk Cookies	\$1.75 ea

PLATTERS

Small serves 10-15 / Large serves 20-25

Cheese Display w/ Olives, Pickled Peppers & Crostini

_____	Small (3 Cheeses)	\$55
_____	Large (5 Cheeses)	\$115

Baby Vegetable Crudité Tray w/ Caramelized Onion Dip

_____	Small	\$55
_____	Large	\$90

Grilled Market Vegetables w/ Romesco Sauce

_____	Small	\$55
_____	Large	\$115

Seasonal Market Fruit Platter

_____	Small	\$55
_____	Large	\$90

Assorted Mini Cookies & Brownies

_____	Small (appx. 45 pieces)	\$55
_____	Large (appx. 75 pieces)	\$90

DIPS

Each order is 8 oz

_____	Baked Crab Dip w/ Red Pepper, Herbs	\$8
_____	Caramelized Onion & Chive Dip	\$4.5
_____	Guacamole	\$6
_____	Pico de Gallo	\$4
_____	Tomatillo Salsa	\$4
_____	Spinach Artichoke Dip	\$5
_____	Green Goddess Tofu Spread	\$5
_____	Tuscan White Bean Dip	\$4.5
_____	Homemade Ricotta Bruschetta Topping	\$8
_____	Tomato Basil Bruschetta Topping	\$4

CHIPS

_____	Fresh Tortilla Chips	\$5 / 8 oz
_____	Plantain Chips	\$5 / 8 oz
_____	Homemade Potato Chips	\$5 / 6 oz
_____	Sweet Potato Chips	\$6 / 8 oz
_____	Plain Crostini	\$3 / 4 oz
_____	Rosemary Crostini	\$4 / 4 oz

HORS D'OEUVRES & ORDERING INFORMATION

(next page)

Place orders by NOV 16

HORS D'OEUVRES

Priced per dozen; Minimum of two dozen

CHILLED:

_____	Vegetarian Summer Rolls <i>Soba, Pickled Vegetables, Cilantro, Sweet Chili Sauce</i>	\$21
_____	Organic Cherry Tomato Tartlet <i>Caramelized Onions, Thyme, Chevre</i>	\$21
_____	Pesto Palmiers <i>Parmigiano Reggiano, Pine Nuts, Basil</i>	\$21
_____	Hoisin Duck Rolls <i>Peking Duck, Mint, Pickled Vegetables Chili Sauce</i>	\$24
_____	B.L.T. Bites <i>Smoked Bacon, Cherry Tomatoes, Romaine, Peppercorn Aioli</i>	\$27
_____	Smoked Salmon Pinwheels <i>Dill Crepe, Crème Fraiche, Asparagus</i>	\$36
_____	Deviled Eggs w/ Smoked Paprika	\$22
_____	Jumbo Shrimp Cocktail <i>Homemade Cocktail Sauce (U12 size), Lemon</i>	\$42 / lb
_____	Spicy Lobster Cocktail <i>Lemon, Celery Leaves, Calabria, Chili (Tail & Claw Meat)</i>	\$42 / lb

WARM:

_____	Potato & Pea Samosa <i>Spiced Cilantro Sauce</i>	\$24
_____	Mini Truffle Grilled Cheese <i>Gruyere, Truffle Butter, Brioche</i>	\$24
_____	Petit Pulled Pork <i>Brioche Buns, Chipotle Sauce</i>	\$36
_____	Mini Cubano Sandwiches <i>Gus' Pickles, Grainy Mustard, Swiss Cheese, Ham</i>	\$24
_____	Mini Banh Mi <i>Vietnamese Seasoned Pork, Herbs, Pickled Vegetables, Sriracha Aioli</i>	\$42
_____	Tiny Potato Skins <i>Vermont Cheddar, Scallion, Crème Fraiche (Bacon optional)</i>	\$24
_____	Crispy Shrimp Lollipops <i>Lemongrass Dipping Sauce</i>	\$42
_____	Mini Swiss Burger <i>Pickle, Tomato Ketchup, Brioche Bun</i>	\$39
_____	Asian Crab Cakes <i>Cilantro, Ginger, Sriracha Aioli</i>	\$36
_____	Devils on Horseback <i>Dates, Smoked Almonds, Bacon, Sweet Chili Glaze</i>	\$30

Hors d'oeuvres are packaged in aluminum trays and are accompanied by heating instructions when necessary. We will be happy to arrange any hors d'oeuvres on nice, clear plastic platters for an additional \$5 per selection.

ORDER INFORMATION

OPEN Nov 23 10 am – 8 pm
Nov 24 9 am – 2 pm

Email orders to
info@cobblestonecatering.com

Call in orders to **212-991-5634**
Delivery \$100.00 (\$200.00 minimum)

Name		Phone
Email		
Address		
Credit Card #	Exp. Date	CVV
Pick Up Date/Time	Delivery Date/Time	
Subtotal	Order Taken By	