

one world catering presents our



*thanksgiving menu*

**hors d'oeuvre**

autumn roasted vegetable antipasto

with curried cauliflower, roasted carrots, pearl onions, crimini mushrooms, roasted parsnips

gruyere gougeres

marinated mixed olives

with fresh herbs and citrus flavorings

\$25.00 per 10 guest serving  
of any hors d'oeuvre



**sides**

cherry pecan wild rice

aged cheddar cheese macaroni

buttery mashed potatoes

mustard roasted brussels sprouts

bourbon glazed carrots & parsnips

\$25.00 per 10 guest serving  
of any side dish



**turkey**

herbed maple roasted fresh turkey

\$105.00 per 10 guest serving

extras:

homemade turkey gravy  
cranberry relish

\$25.00 for 10 guest serving  
of either dish

**salads**

organic baby greens, roasted pear, point Reyes blue cheese & walnut with balsamic vinaigrette

\$45.00 per 10 guest serving



**desserts**

fresh pumpkin pie

with cinnamon whipped cream

\$27.00 serves 8-12

southern pecan pie

with vanilla whipped cream

\$32.00 serves 8-12

traditional apple pie made with locally grown apples

\$30 serves 8-12

dutch apple pie made with local apples and a crumb topping

\$30.00 serves 8-12



**special note**

*One World Catering is closed on Thanksgiving Day to allow staff time to celebrate with their families. Pick-ups can be scheduled on Wednesday, 11/25.*

*Please contact us at 812.334.3663 to place your order!*