ALA CARTE MENU

ENTREES

Whole Roasted Turkey (12- 4 lbs)	$ 150
Whole Roasted Turkey (18-20 lbs	$ 200
Roasted Sweetheart Turkey Breast (4-5 lbs avg)	$ 100
Maple Dijon Brown Sugar Glazed Ham (10-12)	$110
Whole Roasted Tenderloin of Beef with Horseradish Sauce	$300

DESSERTS

Pumpkin Pie	$35
Apple Pie	$35
Pumpkin Cheesecake	$40
Assorted Cookies and Brownies	$50

SIDES

(serves 8–10)

Glazed Baby Carrots with Herb Compound Butter	$50
Sautéed Brussels Sprouts with Pancetta	$50
French Green Beans with Shallots, Toasted Almonds and Thyme	$50
Apple Sausage Stuffing	$50
Whipped Yukon Gold Potatoes	$50
Southern Style Glazed Sweet Potatoes with Spiced Pecans	$80
Eggplant Rollatini	$50
Cranberry Orange Compote	$20/qt

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MONTEREY
FINE FOODS

Tel. 908-766-2000 | montereyfinefoodsliquor.com
caterin@montereyfinefoodsliquor.com

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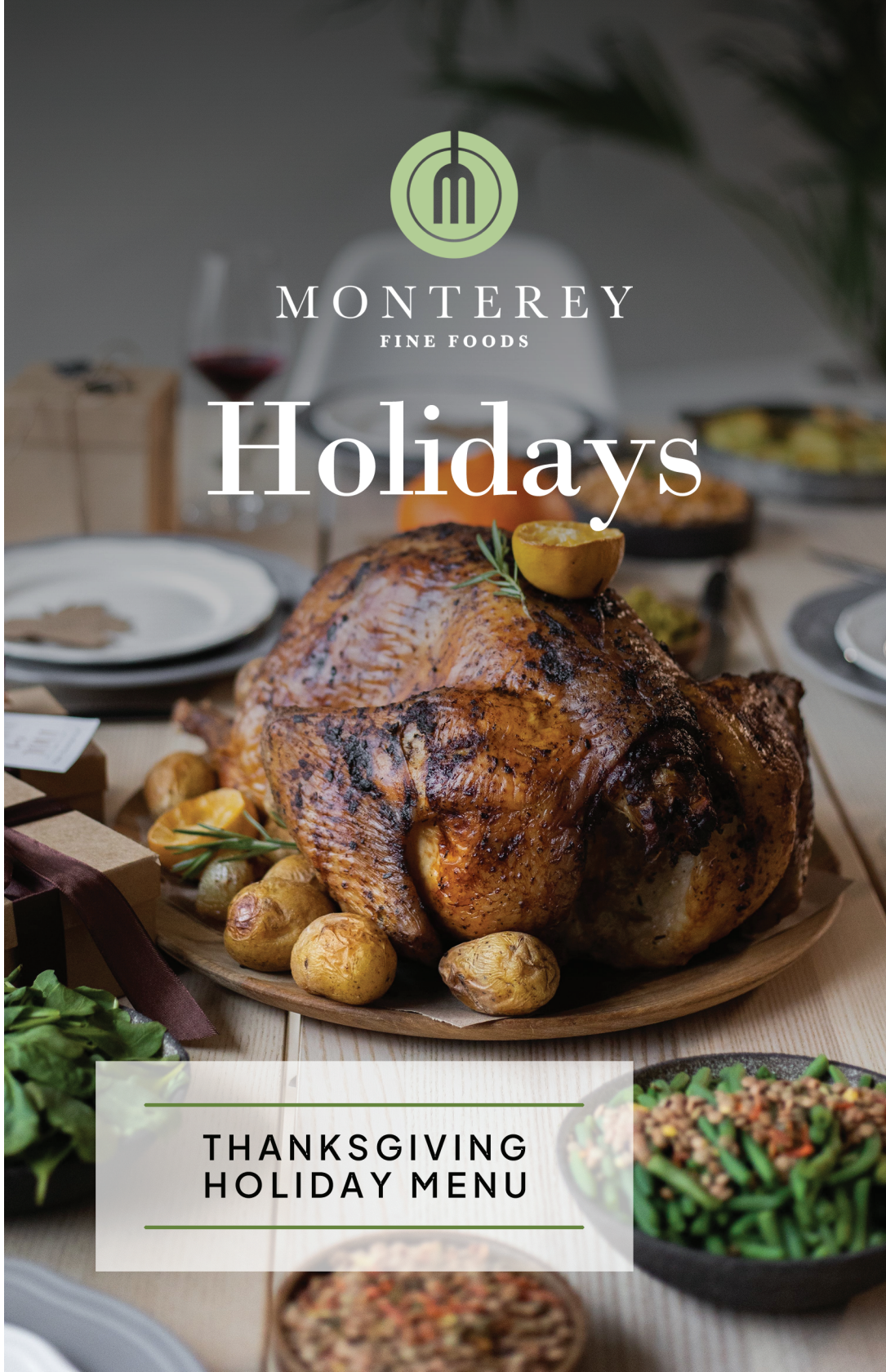
Holidays



THANKSGIVING HOLIDAY MENU

THANKSGIVING

(serves 10) $595+tax

SOUP

Butternut Squash Soup w/
Toasted Pumpkin Seeds (2qts)

ENTRÉE

Herb Roasted Turkey with
Classic Herb Gravy (2 qts),
Apple Sausage Stuffing

DESSERT

Pumpkin Pie

SALAD

Baby Lettuces, Roasted Pears, Spiced Cashews, Dried Cranberries, Pumpkin Vinaigrette Dressing

SIDES

- Whipped Potatoes with Crème Fraiche
- Southern Style Glazed Sweet Potatoes with Spiced Pecans
- Roasted Brussels Sprouts with
- Pancetta
- Roasted Baby Carrots with Herbed Compound Butter
- Cranberry Orange Compote
- Assorted Dinner Rolls



ALA CARTE MENU

(serves 10)

BAR SNACKS

House Spiced Nuts	$18 / qt.
Marinated Olives (mixed imported olives red chili flakes, fresh herbs)	$18 / qt.
House Potato Chips with French Onion Dip (serves 8-10)	$40

SEAFOOD RAWBAR

Jumbo Shrimp Cocktail Platter (12 shrimp, house made cocktail sauce, lemon)	$70 dozen
House Smoked Salmon Platter (capers, red onions, tomato, pumpernickel crostini, hard cooked eggs)	$120

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APPETIZERS

Gravy	$20
Butternut Squash Soup	$20 / qt
Monterey Champagne Cheddar Spread (Wisconsin cheddar spread, sparkling wine, crackers and crisps).	$35
Franks in a Quilt with Honey Mustard Sauce	$25 dozen
Asparagus Wrapped in Phyllo	$35 dozen
Mini Crab Cakes with Remoulade Sauce	$36 dozen
Classic Spinach Artichoke Dip (3 cheeses, crackers, grapes)	$60
Chesapeake Crab Dip (lump crab meat, 3 cheeses, crackers).	$75
Brie en Croute (brie, puff pastry, raspberry and almonds).	$65
Cheese Board (assorted cheeses, fruit, crackers and crisps).	$100
Charcuterie and Cheese Board (assorted salami, prosciutto, cheeses, fruit, chutneys, garnishes, crackers and crisps for 12 people)	$135

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