



# ANN'S CATERING

## Thanksgiving Specials

Wednesday, November 25th between 3 - 6 p.m.

Orders must be placed by 10 am on Mon. Nov. 23rd

Call to pre-order today at 510-649-0869

### Hot Entree

Turkey breast, mashed potatoes with gravy, stuffing, green beans and cranberry sauce.

*\$20 per person*

### Appetizers

Roasted Butternut Squash Soup

*\$13 quart*

Traditional Deviled Eggs

*\$13 for 10 halves*

Phyllo Pastry Triangles

Butternut squash, kale & Asiago

*6 for \$13*

DIY Crostini

Crostini, rosemary fig compote, prosciutto,

Manchego cheese

*8 for \$ 15*

Crab & Artichoke Dip

Served with crostini

*\$30 quart*

### Salads & Veggies

Beet salad

Oranges, hazelnuts, fennel & feta cheese

*\$13 quart*

Arugula Salad

Dried cherries, Marcona almonds and ricotta salata with balsamic vinaigrette dressing

*\$15*

Garlicky Green Beans

*\$20 quart*

Honey Roasted Carrots

*\$20 quart*

### For the Feast

Cranberry Sauce

*\$12 pint*

Mini Sweet Potato Biscuits

*\$10 dozen*

House-made Turkey Gravy

*\$12 quart*

Creamy Mashed Potatoes

*\$14 quart*

Herb Focaccia Stuffing

*\$18 quart*

Smoked White Cheddar Potato Gratin

*\$25 quart*

Rack of Ribs With barbeque sauce

*\$30*

Poached Salmon

*\$19.75 per lb*

Uncured Applewood Smoked Niman Ranch Ham

*\$80 (approx. 5 lb, with orange honey glaze)*

Whole Roasted Organic Diestel Turkey

*\$100 (14 to 16 lb)*

### Dessert

9" baked Pumpkin Pie \$25

Spiced Apple Cider \$15 quart

#### Please Note:

All items except the hot entree, are oven-ready and will require re-heating. Baking instructions will be provided with each item