



ANN'S CATERING



Thanksgiving Specials

Wednesday, November 24th between 3 and 6 p.m.

Orders MUST be placed in advanced. It is likely we will sell out so get your order in as soon as possible!

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

Appetizers

Lobster Bisque
\$25 quart

Mini Sweet Potato Biscuits
\$16 dozen

Traditional Deviled Eggs
\$16 for 10 halves

Phyllo Pastry Triangles
Butternut squash, kale & Asiago
6 for \$15

DIY Crostini
Crostini, rosemary fig compote, prosciutto,
Manchego cheese
OR
Crostini, brie, apple cranberry chutney, crispy sage
8 for \$15

Cocktail Prawns
Poached prawns; served with cocktail sauce
\$30 – 12 prawns

Cherry Salad
Mixed greens, arugula, radicchio, dried cherries,
toasted hazelnuts, ricotta salata and a cherry
balsamic vinaigrette dressing on the side
\$15

Please Note:

All items are oven-ready and
will require re-heating.

Baking instructions will be provided
with each item.

For the Feast

Cranberry Sauce
\$15 pint

Garlicky Green Beans
\$22 quart

Honey Roasted Fancy Baby Carrots
\$22 quart

House-made Turkey Gravy
\$20 quart

**Red Skin, Cream Cheese &
Chive Mashed Potatoes**
\$20 quart

Herb Focaccia Stuffing
\$25 quart

Whole Roasted Free Range Mary's Turkey
\$130 (14 to 16 lb)

Dessert

9" baked Pumpkin Pie with gingersnap crust \$25

Vanilla Whipped Cream \$6 pint

Individual Dinner Entrée

Sliced turkey breast, mashed potatoes with gravy,
herb focaccia stuffing, garlicky green beans,
fancy baby carrots, cranberry sauce and an
individual pumpkin tart with a pastry crust.
\$40

*Ordering multiple entrees? Can be ordered
family style (each food item packaged together)*