

THANKSGIVING

EVERYTHING BUT THE BIRD

Pick up Wednesday, November 25th, 12-4pm

STARTERS

Classic Cheese Board

Chef selected four cheeses, dried fruit, grapes & crackers
Small \$75. (10-15pp)

Fresh Fruit Platter

Melons, berries, grapes, raspberry whipped cream
Small \$45 (10-12pp)

Fresh Vegetable Crudite

Crunchy garden vegetables with dip
Choose one: hummus or creamy spinach dip
Small \$40. (Serves 10-12)

Shrimp Cocktail (U12-15)

Chilled jumbo shrimp, spicy cocktail sauce, lemon
Small \$68.75 (25pcs) Large \$132. (25pcs)

Fresh Mozzarella, Tomato & Prosciutto

Sliced, fresh basil, cracked peppers, olive oil, garlic crostini
Small \$55 (10-15pp)

Butternut Squash Soup

\$15 per quart

HORS D'OEUVRES

Stuffed Mushroom

Options (choose one): Sausage, Seafood, or Cheese
Three Dozen \$54 | \$18. additional dozen

Chicken Parmesan Bites | Marinara Sauce

Three dozen \$72. | \$18. additional dozen

Chicken Spedini

Sage and pancetta
Three dozen \$72. | \$24. additional dozen

Hazelnut Chicken Bites

Frangelico-orange cream sauce
Three dozen \$72. | \$24. additional dozen

Mini Crab Cakes | Rock Island Tartar

Three dozen \$72. | \$24. additional dozen

Bacon Wrapped Sea Scallops

Three dozen \$72. | \$24. additional dozen

Clams Casino

Three dozen \$72. | \$24. additional dozen

Scampi Nicole

Shrimp wrapped with mozzarella and prosciutto ham,
baked with garlic, lemon, butter and wine
Three dozen \$144. | \$48. additional dozen

Classic Italian Mini Meatballs

Three dozen \$36. | \$12. additional dozen

SIDES

Harvest Stuffing

Classic bread stuffing with carrots, celery, apples, orange zest
Half Pan \$30. (Serves 10-15) | Full Pan \$58. (Serves 20-25)

Roasted Vegetables

Brussel sprouts, cauliflower & butternut squash
Half Pan \$55. (Serves 8-10) | Full Pan \$99. (Serves 20-30)

Grilled Vegetables

Half Pan \$55. (Serves 8-10) | Full Pan \$99. (Serves 20-30)

Green Beans Almondine

Butter, shallots, almonds
Half Pan \$42. (Serves 8-10) | Full Pan \$88. (Serves 20-30)

Sautéed Broccoli

Roasted red peppers, garlic, oil, grated romano cheese
Half Pan \$35. (Serves 10-15) | Full Pan \$88. (Serves 30-40)

Cauliflower Au Gratin

Half Pan \$40. (Serves 10-15) | Full Pan \$95. (Serves 30-40)

Roasted Butternut Squash

Cinnamon cream, maple and toasted pecans
Half Pan \$40. (Serves 10-15) | Full Pan \$60. (Serves 20-24)

Goat Cheese Garlic Mashed Potatoes

Half Pan \$45. (Serves 10-15) | Full Pan \$88. (Serves 20-25)

Roasted Red Skinned Potatoes

Half Pan \$35. (Serves 10-15) | Full Pan \$88. (Serves 30-40)

Mashed Sweet Potatoes

Cinnamon, maple, brown sugar
Half Pan \$35. (Serves 10-15) | Full Pan \$88. (Serves 30-40)

ENTREES

Sliced Turkey Breast

7lb of Turkey | 1 quart Apple Cider Gravy \$115.

Pumpkin Ravioli

Maple cream sauce, topped with toasted walnuts
Half Pan \$55. (25 ravioli) | Full Pan \$99. (48 ravioli)

Eggplant Parmesan

Half Pan \$55. (Serves 8-10) | Full Pan \$125. (Serves 20-25)

Please place order by 11/18 to guarantee availability
Call 518-436-4952 or email info@nicolescatering.com