

Silver Spoon Catering

200 East Main Street, Mount Kisco, NY 10549

(914) 241-0955

SilverSpoonCateringNY.com



Thanksgiving 2018

Please place orders by Friday, November 15 Orders Start at \$400

Pick up: Wednesday, November 22nd or Thanksgiving Day Morning

The Starters

Butternut Squash-Apple Bisque Soup (Vegetarian)	\$10/quart
Our Signature Baked Brie(2.2 Lbs.) Pastry, Caramelized Fall Fruit	\$42 (serves 12)
Cranberry-Orange Relish with a touch of Cinnamon	\$8/Pint.
Risotto Asiago Croquettes, Ratatouille Garden Dip	\$24/Dz.
Mini Potato Pancakes + Empire Fresh Apple Sauce	\$28/Dz.
Mini Duck Confit Potato Pancakes + Empire Fresh Apple Sauce	\$36/Dz.
Stuffed Cremini Mushrooms, Artisanal Bread, Chevre	\$32/Dz.
Coconut Shrimp, Sweet and Sour Sauce	\$36/Dz.

Salad (Serves 10)

Baby Mesclun Greens, Chevre, Dried Cranberries, Walnuts, Fig Balsamic \$65

Fresh Empire Brined Turkeys + Garnishes for a Beautiful Platter 11.50/Lb.

Seasoned with fresh fall herbs (rosemary, thyme and sage)

Turkey Gravy, Cranberry Orange Relish,

Let us know which size works best. **15-18 Lbs.**

20-25 Lbs.

Free Roaming, Antibiotic and Hormone Free.

New Zealand Rack of Lamb Mint Jelly	\$54/Rack (8 pc)
Whole Roasted Filet Mignon, Horseradish-Mustard Aioli	\$48/Lb. (Min 4 Lbs.)

The Sides

	<u>(Serves 8-10)</u>	<u>(Serves 18-20)</u>
Sweet Potato Casserole, Marshmallow-Pecan Crunch	\$36	\$68
Roasted Vegetable and Artisanal Bread Stuffing	\$36	\$68
Roasted Garlic Whipped Mashed Potatoes	\$34	\$64
Potato Au Gratin with Smoked Gouda	\$38	\$72
French Haricot Vert, Candied Pearl Onions	\$38	\$72
Roasted Brussel Sprouts & Baby Carrots, Maple Glaze	\$38	\$72
Wild Rice and Mushroom Strudel (with/out Chevre)	\$48 (Serves 6)	

Dessert (Serve 8)

Buttery Pies: Cranberry-Apple, Chocolate Butter-Pecan	\$28 Each
Fresh Diced Fruit or Sliced Platter with Berries	\$55 serves 10-12

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CATERING**



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Pre-Fix Thanksgiving 2018

Starters

Passed Hors D'oeuvres

Mini Potato Pancakes + Empire Fresh Apple Sauce
Filet Mignon Canapé with Horseradish Dijon dressing
Risotto Asiago Croquettes, Ratatouille Garden

Farmers Market/Dips

Elaborate Raw Crudité in Wicker Baskets Lined with Edible Greens,
Beautifully Garnished with Flowering Vegetables
Blue Cheese and Hummus Dips

The Main Course

Brined Empire Turkey

Fresh Fall Herb Gravy, Cranberry-Orange Relish

Roasted Vegetables and Herb Stuffing

Garlic Mashed Yukon Gold Potatoes

Smashed Sweet Potatoes with Marshmallow Topping

French Green Beans, Roasted Baby Carrots, Caramelized Pearl Onions

“Jazzed up” Salad of Mesclun Greens with Fig Balsamic Dressing

Dessert

Our Buttery Fresh Apple-Cranberry and Chocolate Pecan Pies

Fresh Diced Fruit and Berries

\$85 /Adult (minimum 10 Guests)