



Happy Thanksgiving

EVENTFULLNYC
CATERING & EVENT PLANNING





Thanksgiving

Soup

Serves 6-8 ^{GF} ^V

- Parsnip Potato - \$9.00
- Butternut Carrot Ginger - \$9.00
- Wild Mushroom Bisque - \$11.00

Gravy

Serves 8-10

- Classic - \$9.50
- Wild Mushroom - \$10.00

Stuffing

Serves 8-10

- Herb & Apple Traditional - \$40.00 ^V
- Corn Bread with Sweet Sausage - \$50.00 ^{GF}
- Wild Rice with Chestnuts & Vegetables - \$45.00 ^V

Sauce

Serves 6 ^{GF} ^V

- Orange Cranberry Relish - \$15.00
- Cranberry with Fresh Ginger - \$15.00

Accomplishments

Serves 8-10

- Herb Roasted Vegetables with Tri-Colored Carrots - \$40.00 ^{GF} ^V
- Green Beans with Garlic & Crispy Onions - \$25.00 ^V
- Candied Yams with Bourbon & Gingersnap - \$35.00 ^V
- Sweet Potato Grain with Chipotle Cream - \$35.00 ^{GF} ^V
- Creamy Roasted Garlic Mashed Potatoes - \$30.00 ^{GF} ^V
- Baked Macaroni & Cheese - \$30.00 ^V
- Creamed Kale & Garlic - \$40.00 ^{GF} ^V
- Corn Pudding - \$30.00 ^{GF} ^V

Free Range Turkey

Serves 12-15 - \$140.00

Roasted Turkey Breast

Serves 8-10 - \$65.00

\$200 Minimum Order

*Must be ordered two weeks in advance

Delivery

- Pick Up - Free // Brooklyn - \$25 // Manhattan, Queens & Staten Island - \$75
- Long Island, Bronx, New Jersey - Price Upon Request/Delivery



Happy Holidays
Happy New Year

Celebrate

Soup

Creamy Winter Chestnut ^{GF} ^V
Hint of Grappa

Roasted Tomato ^{GF} ^V
with Basil Puree

Salad

Parmesan & Brussels Sprout ^{GF} ^V
Pomegranates, Celery Root & Toasted Almonds

Mixed Greens ^{GF} ^V
Sautéed Pears, Candied Pecans & Blue Cheese

Festive Winter ^{GF} ^V
Mixed Greens with Orange Supremes,
Pomegranate Seeds & Goat Cheese

1st Course

Seafood Newburg
with Sherry Cream Sauce

Lobster Pot Pie
Puff Pastry Crust

Entrees

Roast Pork - Of the Bone ^{GF}
with Lady Apples & Shallots

Standing Rib Roast
with Black Currant Pork Glaze
Yorkshire Pudding

Onion Braised Brisket ^{GF}
with Gravy

Filet Mignon ^{GF}
with Horseradish Sauce &
Red Wine Demi-Glace

Porcini Crusted Rack of Lamb ^{GF}
Red Wine Sauce

Spiced Rubbed Venison Loin ^{GF}
Red Wine Sauce

Four Cheese White Lasagna
Mozzarella, Fontina, Parmesan & Fresh Ricotta

Accomplishments

Truffle Potato Gratin ^{GF}

Crispy Garlic Roasted Potatoes ^V

Roasted Winter Root Vegetables ^{GF} ^V
with Fresh Thyme

Roasted Brussels Sprouts ^{GF} ^V
Roasted Shallots & Roasted Hazelnuts

Baked Cauliflower ^{GF} ^V
with White Cheddar & Parmesan

Hasselback Butternut Squash ^{GF} ^V
with Sage Butter

Creamed Spinach ^{GF} ^V
Shallots & Garlic

Wild Rice ^{GF} ^V
with Toasted Pecans & Cranberries

Dessert

Buche De Noel

*must be ordered three weeks in advance

Black & White Mousse ^{GF}
with Raspberries

Dark Chocolate Pate
Grand Marnier Sauce

Decorated Holiday Cookies
Sugar & Gingerbread

Sticky Pudding Cake
Bourbon Caramel Sauce

Panna Cotta
Peppermint or Eggnog

Brioche Bread Pudding
with Dried Fruit in a Spiced Rum Sauce

Warm Chocolate Souffle Cake
Raspberry Sauce & Whipped Cream