THE MARSHAL

Thanksgiving Catering Package

HIGH-END DROP-OFF CATERING

$21 per person

Choose 1 salad + 3 entrées + 2 sides + 1 dessert

Additional sides:	Minimum order:	Orders:
+$3.50 per person	$1000	placed as far in advance as possible

SALAD SELECTIONS *Choose One*

1. **Arugula, Goat Cheese & Cranberry Salad**
   candied walnuts, white balsamic dressing.
   Vegetarian, GF.
2. **Autumn Squash Salad**
   roasted delicata squash, goat cheese, candied walnuts, butternut squash seed oil vinaigrette, dried cranberries.
   Vegetarian, GF.
3. **Red & Golden Beet Salad**
   mesclun, chilled red and golden beets, blue cheese, candied walnuts, white balsamic vinaigrette.
   Vegetarian, GF.
4. **Farmers Market Salad**
   local cherry tomatoes, mushrooms, cut corn, choice of buttermilk, balsamic, or honey mustard dressing.
   Vegetarian / Vegan, GF.

ENTRÉE SELECTIONS *Choose Three*

1. **Wood-Fired DiPaola Farm Turkey Breast**
   turkey gravy, cranberry sauce. *GF.*
2. **Goat Cheese Stuffed Chicken Breast**
   lemon beurre blanc. *GF.*
3. **Wood-Fired Beef Pot Roast**
   with horseradish cream. *GF.*
4. **Wood-Oven Roasted Spiral Ham**
   with New York maple glaze. *GF.*
5. **Roasted Icelandic Cod**
   in sundried tomato beurre blanc. *GF.*
6. **Vegetarian Butternut Squash Lasagne**
   butternut squash, local ricotta, mozzarella, Parmesan, New Jersey tomato marinara, fresh herbs.
   Vegetarian, GF.
7. **Vegan Butternut Squash Lasagne**
   butternut squash, local winter squash purée, New Jersey tomato marinara, fresh herbs.
   Vegan, GF.

SIDE SELECTIONS *Choose Two*

Additional sides available for +$3.50 per person

1. **Eastern Mashed Potatoes**
   with vegan gravy.
   Vegan, GF.
2. **Sweet Potato & Kale Gratin**
   with cream and local mozzarella.
   Vegetarian, GF.
3. **Roasted Green Beans**
   crispy onions, garlic.
   Vegan, GF.
4. **Roasted Candied Yams**
   topped with homemade maple marshmallows.
   Vegan, GF.
5. **Maple Glazed Carrots**
   fresh local maple butter.
   Vegetarian, GF.
6. **Roasted Brussels Sprouts**
   pickled red onion.
   Vegan, GF.
7. **Roasted Cut Corn**
   herbs and Parmesan.
   Vegetarian, GF.
8. **Wood-Fired Macaroni & Cheese**
   mozzarella Mornay.
   Vegetarian.
9. **Wood-Fired Focaccia Stuffing**
   Vegan, Contains Gluten.
10. **Roasted Butternut Squash**
    brown butter & sage.
    Vegetarian, GF.

DESSERT SELECTIONS *Choose One or Half & Half*

1. **Pumpkin Pie**
   whipped cream.
   Vegetarian.
2. **Apple Crumble Pie**
   whipped cream.
   Vegetarian.
3. **Apple Cobbler**
   whipped cream.
   Vegetarian; vegan on request; GF on request.

PACKAGE DETAILS | The Marshal's High-End Thanksgiving Drop-Off Catering menu is priced as a package. The base price includes one salad, three entrées, two sides, and one dessert. Additional sides are available for $3.50 per person. The minimum order is $1000.

Final selections and guest count to be confirmed in advance. Applicable tax additional.