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## THANKSGIVING MENU OFFERINGS

# **APPETIZERS NEW!**

#### **Deluxe Charcuterie Platter**

A selection of cured meats, sausages, domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, Dijon mustard, olives, fresh baguette and assorted gourmet crackers

### **Gourmet Cheese Platter**

domestic and imported cheeses, assorted fresh and dried fruit, nuts, apricot preserves, crackers & fresh baguette

# Vegetable Crudite Platter with Hummus or Blue Cheese Dip or Ranch Dip

cucumbers, cherry tomatoes, bell peppers, broccoli, carrots

# **Sugared Cranberries**

## **Assorted Puff Pastries**

cheese, cheese & spinach, potato (vegan)

#### Mini Beef Wellingtons

### **Wild Mushroom Tartlets**

## **Artichoke Beignets with Remoulade Sauce**

quartered artichoke hearts topped with herbed cream cheese, coated in a light batter and rolled in a mixture of breadcrumbs and Parmesan cheese

#### Three Cheese Arancini with Marinara Sauce

risotto mixed with a blend of asiago, mozzarella and herbed cream cheese, battered in a panko Parmesan crust

## **Spinach & Cheese Stuffed Mushrooms**

## **Italian Sausage Stuffed Mushrooms**

## Smoked Candied Bacon Jam Tart (GF)

hardwood smoked bacon, balsamic vinegar, port wine, brown sugar, onions, cream, blue cheese in a quinoa tart

### **Candied Apple Pork Belly Bites**

applewood smoked pork belly and roasted Fuji apples in a rich brown sugar glaze

## **Coconut Shrimp with Sweet Chili Sauce**

	SOUP
	Roasted Butternut Squash Soup
	SALADS
	Pomegranate, Fresh Pear & Walnut Salad baby greens, pomegranate arils, pear, goat cheese, toasted walnuts, balsamic vinaigrette on the side
Orga	Inic Sonoma Greens & Roasted Beet Salad toasted almonds, infused cranberries, goat cheese, lemon-thyme vinaigrette on the side
	Roasted Apple & Toasted Pecan Salad baby greens, apples, toasted pecans, dried cranberries, crumbled blue cheese, balsamic vinaigrette on the side
	Cranberry Citrus Couscous or Quinoa Salad red bell pepper, red onion, parsley, orange chunks, orange zest, citrus vinaigrette
	ENTRÉES
	Herb Rubbed Roasted Turkey
	Herb Rubbed Pork Roast
	Apricot-Dijon Glazed Sliced Ham with Baked Apples
	Herb Rubbed Rib Roast
	Grilled Salmon with Lemon Caper Sauce NEW!
	Herb Rubbed Roasted Leg of Lamb NEW!  garlic, rosemary, pomegranate seeds
	Vegan Spanish Saffron Paella NEW! rice, artichoke hearts, zucchini,peas, tomatoes
	Vegan Mixed Bean Chili with Corn and Winter Squash NEW! butternut squash, onion, garlic, tomatoes, tomato paste, cumin, fresh corn, cilantro
	Wild Mushroom Ravioli with Creamy Garlic Parmesan Sauce NEW! (vegetarian)
	Butternut Squash Ravioli with Brown Butter Sage Sauce NEW! (vegetarian)
	Macaroni & Cheese NEW! (vegetarian)
	ALL ABOUT THE SIDES!
	Classic Stuffing
	Haute Cuisine Stuffing with Sausage, Apples, and Pecans
	Chestnut Stuffing
	Creamy Mashed Potatoes
	Roasted Potatoes with Thyme & Paprika

Brown Sugar Glazed Baby Carrots NEW!
Roasted Brussels Sprouts with Caramelized Shallots & Pecans
Sautéed Green Beans with Garlic, Toasted Almonds & Dried Cranberries
Baked Yams & Sweet Potatoes with Dried Fruit & Coconut Flakes
Assorted Seasonal Grilled Vegetables
Assorted Roasted Root Vegetables
red potatoes, yams, carrots, parsnips, red onions
Old Fashioned Corn Pudding NEW!
fresh corn, creamed corn, cornmeal, flour, sugar, eggs, butter, cream
Rice Pilaf
$\square$ wild rice $\square$ white rice $\square$ brown rice
Corn Bread
Dinner Rolls
Turkey Gravy
Vegan Gravy
Cranberry Orange Relish
DESSERTS
Traditional Pumpkin Pie
Classic Pecan Pie
Apple Pie