

The Bee's Knees Catering

Thanksgiving Menu

Orders must be in by 5 pm Friday 11/17
Pick up on Wednesday 11/23 10-6

Each pan serves 8-10 unless otherwise indicated
Packed in containers ready to reheat
*indicates gluten free items

Appetizers

Minimum order or 2 dozen each
Priced per dozen

Stuffed mushrooms/sausage or vegetable 20. Crab 25.
Chicken and Vegetable potstickers/sweet and spicy sauces/scallions/sesame 18.
***Polenta pizzas**/mushroom duxelles/fontina 22.
French onion flatbreads/gruyere/fresh herbs 18.

***Jumbo Chilled shrimp cocktail** /lemon/horseradish sauce 2.75 each

***House made Cranberry Orange Pomegranate Sauce** /\$16/per quart
***House Honey Balsamic vinaigrette** /\$14/per quart
***House made Champagne Vinaigrette** /\$14 per quart
***Green Goddess dressing/dip** \$8 per pint

Salads

Classic caesar/romaine/parmesan/traditional dressing/garlic crouton 55.
***Garden Variety**/Mixed local baby greens/julienned vegetables/
honey balsamic vinaigrette 45.
***Basic Bees**/craisins/walnuts/shredded carrot/cucumber/green apple/balsamic vinaigrette 60.
***Steakhouse** /iceberg/bacon blue cheese/red onion/diced tomato/classic wedge dressing 65.
***Chopped**/ feta/garbanzo/cucumber/tomato/scallions/Greek Vinaigrette 75.

Starches

***Roasted roots**/sweet potato/turnip/parsnip/butternut/onion/thyme/olive oil 45.
Mediterranean Orzo/feta/mint/tomato/garbanzo/lemon/olive oil 55.
Three Cheese baked macaroni/swiss/cheddar/parmesan/bechamel/panko crumb 65.
Jasmine rice pilaf/toasted orzo/scallions/mire poix broth 45.
***Roasted Potatoes**/red bliss/yukon gold/rosemary/lemon/olive oil/sea salt 45.
***Grain Blend**/quinoa/farro/brown rice/bulghur 65.
Scalloped potatoes gratin/yukon gold/mornay/gruyere/parmesan panache gratin 85.

Stuffing/sage/butter/fresh herbs 45. With sausage 55.
***Organic Brown rice**/mire poix broth 45.
***Tabouleh**/mint/lemon/tomato/olive oil /sea salt 65.

Vegetables

***“Hot Greens”**/kale/butternut/quinoa/red lentil/craisins/walnuts/scallions/
coconut milk/yellow curry 75.
***Roasted Asparagus**/shallot vinaigrette 75.
***Seasonal green vegetable**/roasted, steamed or sautéed 45.
***Autumn beets**/local beets/olive oil/balsamic reduction/goat cheese 65.
***Green beans Amandine**/olive oil/sea salt/slivered almonds 50.

Vegetarian mains

***“Hot Greens”** (see above)
Stuffed Eggplant/Ricotta/basil/marinara 75.
Vegetable lasagne/spinach/caramelized onion/mushroom duxelles/
mozzarella/vodka sauce 85.
Tortellini Primavera/seasonal vegetables/pesto/olive oil/sea salt 75.
Butternut ravioli/Sage cream/chive oil 85.

Desserts

Freshly baked cookies /Sugar/peanut butter chip/chocolate chunk/oatmeal raisin
\$18 per dozen

Nana’s Gingerbread Cake/vanilla buttercream frosting \$26

12”Pies

Pumpkin \$16
Apple \$22
Coconut Custard \$18
Chocolate cream \$18
Pecan \$24
Chocolate walnut \$22

Carrot cake cupcakes/cream cheese frosting/walnuts
\$24 per dozen

feel free to request specialty items not listed