

# 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\*