

the bee's knees  
private events and catering



## Thanksgiving Menu

Orders must be in by 5 pm Friday 11/16

Scheduled Pick ups on Wednesday 11/22 between 10-6

Each pan serves 8-10 unless otherwise indicated

Packed in containers ready to reheat

\*indicates gluten free items

### Appetizers

*Minimum order of 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 /\$12 per quart

\*House made Champagne Vinaigrette /\$16 per quart

\*Green Goddess dressing/dip \$11 per pint

Our own Turkey gravy/from scratch/\$16 per quart

## Salads

Classic caesar/romaine/parmesan/traditional dressing/garlic crouton 55.

\*Basic Bees/craisins/walnuts/shredded carrot/cucumber/green apple/baslamic vinaigrette 55.

\*Chopped/feta/garbanzo/cucumber/tomato/scallions/Greek Vinaigrette 75.

## Starches

\*Roasted roots/sweet potato/turnip/parsnip/butternut/onion/thyme/olive oil 45.

Three Cheese baked macaroni/swiss/cheddar/parmesan/bechamel/panko crumb 65.

\*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 panic gratin 85.

Stuffing/sage/butter/fresh herbs 45. With sausage 55.

## Vegetables/Vegetarian sides

\*“Hot Greens”/kale/butternut/quinoa/red lentil/craisins/walnuts/scallions/ coconut milk/yellow curry 75.

\*Roasted Asparagus/shallot vinaigrette 75.

\*Green beans Amandine/olive oil/sea salt/slivered almonds 55.

Stuffed Eggplant/Ricotta/basil/marinara 75.

Butternut ravioli/Sage cream/chive5oil 85.

## Desserts

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

Nana’s Gingerbread Cake/vanilla buttercream frosting \$38/serves 12

### 12”Pies

Pumpkin \$16

Apple \$22

Coconut Custard \$18

Chocolate cream \$18

Pecan \$24

Chocolate walnut \$22

### Our own Carrot cake cupcakes

cream cheese frosting/walnuts

\$28 per dozen

*\*feel free to request specialty items not listed\**