

THANKSGIVING DINNER MENU

Last day to place your order is on 11/15/23, and picked up on 11/22/23 between 9:00am and 12:00pm.

No Deliveries or Full catering service will be available.

The prepayment in full is required on all orders.

Why cook when you can just heat and enjoy?

Kindly submit your orders to us via email: events@delicacycatering.com

If you have question about the order, please call us at 860-236-7100,
or email to: events@delicacycatering.com

No Additions or Cancelations will be accepted after 11/15/23.

DINNER FOR 5:

- Fresh, All Natural, Thyme & Sage-Rubbed, Oven Roasted Turkey breast (GF)
(carved, 4 lb)
 - Traditional Stuffing with Fresh Herbs (1QT)
- Rich Turkey Gravy with a touch of Sage & White Wine (1 QT)
 - House-made Cranberry Sauce (V, GF, DF)
 - Fresh Baked Rolls (V) (6-PACK)

CHOOSE ONE SALAD:

Fresh Baby Spinach (V, GF)

with Roasted Yellow Beets, Toasted Pecans, Sliced Pears,
Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette

Orchard Chopped Salad (V, GF)

with Chopped Romaine, Baby Spinach, Shaved Apples & Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola
accompanied by Raspberry Vinaigrette

Our Famous Caesar Salad

Crispy Romaine, Chef's made dressing, croutons, shaved a mix of Asiago, Parmesan, and Romano.

CHOOSE TWO SIDES:

Whipped Maple Bourbon Sweet Potatoes topped with Brown Sugar & Candied Pecans (V)

A Rich & Creamy Mashed Potatoes (V)

A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter

Trio of Oven Roasted Seasonal Squashes tossed with Butter, Brown Sugar,
and a touch of Vermont Maple syrup (V, GF)

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Grilled Vegetables (VV, GF, DF)
Eggplant, Yellow, Green & Red Pepper, Red Onion, Squash, Asparagus & Portobello Mushroom, Toy tomato drizzled with Balsamic Reduction

Traditional Green Bean Casserole with French Fried Onions (V)

Green Bean Almandine (VV), Sea Salt, Cracked pepper, fried shallots, toasted almonds

DESSERT:

CHOOSE ONE PIE:

Bourbon Pecan Pie, Apple Crisp Pie, Pumpkin Pie
(One Whole Pie, 12 inch)

\$200.00

(Thanksgiving Dinner Package for 5)

(V) Vegetarian (GF) Gluten-Free (VV) Vegan (DF) Dairy-Free

A LA CARTE SALAD & SIDE SELECTIONS

SALADS

(6-person minimum, per item)

Our Fabulous Chopped Salad

with California Flat Leaf Spinach & Romaine Lettuce tossed with Chopped Carrots, Celery, Broccoli, Peppers, Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese accompanied by Balsamic Vinaigrette
\$3.85 per Person

Superfood Salad (VV, DF)

Baby Kale, Arugula & Spinach with Edamame, Quinoa, Grape Tomatoes & Vegetable Confetti in Balsamic Vinaigrette
\$6.00 per Person

VEGETABLES

Eggplant Timbale (V, GF)

Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheeses
\$30 (serves 5)

French Green Beans Almandine, Sea Salt, Cracked pepper, fried shallots, toasted almonds
\$35 (Serves 5)

Traditional Green Beans Casserole (V) with Shallots, Cheese sauce
\$35 (serves 5)

Warm Grilled Vegetables with Balsamic Reduction (VV, GF, DF), \$28 (serves 5)

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Orange Reduction Glazed Baby Carrots (VV, GF)
\$29 (Serves 5)

**Caramelized Brussels Sprouts (VV, GF, DF) with Chestnuts, Shallot,
Lemon, Olive oil, Garlic & Parsley**
\$35 (serves 5)

RICE, POTATOES, STUFFING & More

Long Grain & Wild Rice with Pecans & Dried Wild Cherries (V, GF) \$25 (serves 5)

Traditional Mashed Potatoes with French butter \$30 per quart

Mashed Butternut Squash & Yukon Gold Potatoes (V, GF) \$34 (serves 5).

Maple Bourbon glazed Oven Roasted Sweet Potatoes (VV, GF, DF) \$34 (serves 5)

Oven Roasted Fingerling Potatoes, drizzled with VOO, garlic, rosemary \$25 (serves 5)

Parmesan Truffled Orzo \$28 (serves 5).

Mac & Cheese \$25 (Serves 5)

Traditional Stuffing with Chestnuts, Celery, Carrot \$30per quart

Wild Mushroom and Bread Stuffing with Butternut Squash \$32 per quart

A LA CARTE SOUPS, ENTREE SELECTIONS & More

SOUPS

Butternut Squash Soup
with Fall spices
\$18 per quart

Maine Lobster Bisque
with Sherry
\$20 per quart

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ROASTED WHOLE TURKEY

with Thyme and Sage Rub

\$150 12-14lb

\$180 18-20lb

Baked Spiral Ham with Pomegranate Clementine Honey Glaze

\$170 (7-9lb)

Apricot Glazed Turkey Breast

garnished with Dried Apricots, Dried Pears & Roasted

Tri-Colored Carrots accompanied by Apple Chutney & Sage Thyme Mustard

\$170 (Serves 8-10)

Roasted Tenderloin of Beef garnished with

Caramelized Onions, Sautéed Mushrooms & Roasted Grape Tomatoes

accompanied by Chimichurri & Creamy Horseradish \$350 Serves 8-10

Italian Stuffed Flank Steak

stuffed with Spinach, Red Pepper, Pesto & Pomodoraccio Tomato garnished with Olives, Peppadew Peppers & Caramelized Onions accompanied by Chimichurri & Sun-Dried Tomato Aioli \$350 Serves 8-10

Brazilian Seared Sirloin

with Roasted Shishito Peppers, Cipollini Onions

& Blistered Heirloom Tomatoes accompanied by Chimichurri & Ginger Chili Lime Sauce \$300 Serves 8-10

Oven Roasted, Herb Encrusted Leg of Lamb sliced & fanned

Chimichurri sauce, Arugula Mint Pesto, Mint Jelly \$375 Serves 8-10

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel topped with Buttered Bread Crumbs

\$95 (serves 10)

Braised Short Ribs

slow cooked in Red Wine & Fresh Herbs until fork tender

\$200.00 (serves 10)

Cranberry Sauce

With star Anise, blood orange, and fresh bay leaves

\$24 per quart

Classic Turkey Gravy

House-made with a touch of White Wine

\$14 per quart

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APPETIZERS

A variety of decorated platters wonderfully suited to serve as starters to any meal.
Serves 6-8

Antipasto Platter

Prosciutto di Parma, Prosciutto Cotto ham, Genoa salami, Provolone and fresh mozzarella cheeses, grilled vegetables, artichokes, tender white beans, roasted peppers and Kalamata olives, served with crusty bread
\$75

Tex Mex Platter

Our amazing house-made Guacamole, Pico de Gallo and Black bean dip with Sour cream, Cheddar cheese, Monterey Jack cheese, and Delicacy's own corn tortilla chips.
\$95

Poached Salmon*

Poached Atlantic salmon with cucumber "scales," served with baby greens, tomato, cucumber, red onion, lemon dill yogurt sauce and pumpernickel bread
*48 hours advance notice required
\$160

Middle Eastern Mezze Platter

Traditional hummus, roasted red pepper hummus, baba ghanoush, dolmades, half dried tomatoes, Kalamata olives, feta cheese, chick pea salad and lots of lightly toasted pita points.
\$80

Shrimp Trio

Poached shrimp cocktail, lemon caper shrimp, and spicy chipotle shrimp
\$95

Roasted Beef Tenderloin*

Beef tenderloin* with rosemary and garlic, roasted rare and served with balsamic-preserved Cipollini onions, creamy horseradish sauce and mini rolls
\$295

DESSERTS

FRESH BAKED PIES

12"

Pumpkin, Apple
\$40.00

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Bourbon Pecan
\$45.00

COOKIE & BROWNIE PLATTER

The finest selections of our fresh baked cookies, brownies, and blondies, \$75

FRUIT DISPLAY

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon, Fresh Pineapple & Strawberries (VV, GF, DF)
\$90

CHOCOLATE DIPPED FRUIT

Dark Chocolate Dipped Strawberries drizzled with White Chocolate \$1.50 each (Minimum of 50)
White Chocolate Dipped Strawberries drizzled with Dark Chocolate \$1.50 each (Minimum of 50)

MINI PASTRIES

The tray of assorted Cream puffs, eclairs, mocha eclairs, espresso bites, napoleons, and belle fleurs pastries.
\$35 per dozen

FRENCH MACARONS

Assortment of French Macarons
Raspberry, Peach, Lemon, Pistachio, Blueberry, Chocolate. Gluten Free.
1 doz \$24.00

Freshly Baked Rolls

\$15 per dozen

Pick Up Only

Gratuity 10% will apply
7.35% Sales tax will be added to the total bill

All pricing could increase at any time