

MICHELLE'S
CATERING

Thanksgiving
MENU 2026

Special
Appetizers



Brie and Raspberry Beggar Purse
Shrimp Cocktail with Lemon and Spicy Cocktail Sauce
Everything Jumbo Hot Dogs En Croûte with Honey Mustard
Rice Arancini with Smoked Gouda & Basil Pesto
Mini Beef Wellington and Horseradish Crème
\$40 for 12 pieces / \$60 for 18 pieces / \$80 for 24 pieces

Sauces



Turkey Gravy
Cranberry Sauce
\$14 per quart (quart contains 4 servings)

The Feast



Chef suggests 1lb per guest allowing for next day sandwiches
Roast Turkey Breast with Natural Juices – **\$15 per pound**
Angus Shredded Short Rib – **\$35 per pound**

Vegetables
&
Sides



Green Beans Almondine
Charred Brussel Sprouts with Bacon Maple Chutney
Broccoli Cheese Casserole
Garlic Mashed Potato
Sweet Mashed Potato
Corn Casserole
Sausage Stuffing
Classic Stuffing
\$55 per tray (each tray serves 8 to 10 people)

Desserts



Mini Cannoli
Chocolate Chunk Cookies
\$36 per dozen, 1 dozen minimum

Call 973-952-9000

ORDER BY FRIDAY NOVEMBER 20

or email info@michellescatering.com