

Thanksgiving Catering

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THANKSGIVING SPECIAL

ROASTED TURKEY & SIDES

10-14lb (serves 4-6) 20-24lb (serves 10-12)
Includes homemade gravy, fresh cranberry sauce, traditional homemade stuffing, green beans, mashed potatoes

225/325

MAIN COURSE TRAYS

THREE-CHEESE MANICOTTI 75/135
Stuffed with our signature Italian cheese blend topped with fresh cracked black pepper & fresh basil

MEAT LASAGNA 89/149
Alessio's signature recipe, classic authentic old world recipe with San Marzano tomatoes & fresh basil topped with bechamel sauce

HANGER STEAK 120/190
Flame- Grilled Hanger Steak with Charred Scallions Chimichurri. Bold, deeply flavored hanger steak grilled over an open flame to a perfect medium-rare. Served sliced with a rustic salsa of blistered scallions, cracked black pepper, and cold-pressed olive oil

BUTTERNUT SQUASH RAVIOLI 75/135
Traditional Italian pumpkin and butternut squash ravioli served in a fragrant sage-infused brown butter sauce, topped with freshly grated Parmesan

CHICKEN FRANCESE 85/130
Lightly battered pan-fried chicken breast with an elegant white wine lemon sauce.

ACCOMPANIMENTS

ITALIAN CHARCUTERIE BOARD	
CRUDITE PLATTER	95/145 59/89
CHEESE BOARD	89/139
FRESH FRUIT PLATTER	75/125
BRUSSELS SPROUTS WITH PANCETTA	49/89
GREEN BEANS ALMONDINE	49/89
MASHED POTATOES	45/79
ROASTED SWEET POTATOES	45/79
TRADITIONAL HOMEMADE STUFFING	45/79

DESSERTS

APPLE PIE	20
PUMPKIN PIE	20
ITALIAN ASSORTED PASTRIES	79/119
TRI-COLOR PASTRIES PLATTER	60/110
CANNOLI PLATTER	50/90