



Thanksgiving

HOLIDAY MENU

JAMIE HOLLANDER

CATERING & EVENTS

215 862 9809

THE
MAIN COURSE

jhollandergourmet.com

TRADITIONAL ROASTED TURKEY \$7.99 per pound

Brined and stuffed with aromatic herbs and vegetables, trussed and then slow-roasted. Brined turkeys are also available raw. Turkey weights vary; whole turkeys are weighed prior to cooking. The price includes gravy.

Approximate turkey size: Small 14-18 lbs; Medium 18-22 lbs; Large 22-26 lbs

ROASTED TURKEY BREAST \$18.99 per pound

Boneless, all-natural turkey breast, seasoned and roasted then finished with aromatic herbs and sea salt. The price includes gravy.

APPLE & CORNBREAD STUFFED TURKEY BREAST \$19.99 per pound

Boneless, all-natural turkey breast, seasoned and stuffed with caramelized apple and cornbread stuffing, then roasted and finished with aromatic herbs and sea salt. The price includes gravy.

PINEAPPLE-GLAZED SMOKED HAM \$10.50 per pound

Our boneless, Pennsylvania-raised Leidy's hams are smokehouse-cured before being roasted and glazed with grainy mustard and pineapple-infused glaze.

Approximate ham size: Small 8 lbs; Large 16 lbs

ABOUT OUR TURKEYS

Our Koch's Brand Thanksgiving turkeys are raised in Pennsylvania and fed the highest-quality grains and soybeans. They are never given animal by-products, antibiotics or growth hormones. These free-range turkeys are raised humanely under strict standards, making them the best-tasting turkeys for your Thanksgiving meal.

TRADITIONAL MASHED POTATOES

Small: \$15 Large: \$30

Yukon Gold potatoes, simmered until tender and then whipped with sweet butter and cream.

ROASTED SWEET POTATOES

Small: \$16 Large: \$32

Discs of orange-glazed sweet potatoes roasted with candied walnuts for a balance of sweet and savory.

CLASSIC BREAD STUFFING

Small: \$15 Large: \$30

Cubes of artisanal bread tossed with savory vegetables, sausage and herbs.

CARAMELIZED APPLE & CORNBREAD STUFFING

Small: \$17 Large: \$34

Locally-grown apples and savory cornbread tossed with fresh cranberries and toasted walnuts.

CLASSIC KALE SALAD

\$12 per quart

Shredded kale with Pecorino cheese, currants, toasted almonds and lemon vinaigrette.

CARAMELIZED BRUSSELS SPROUTS WITH WALNUTS

Small: \$18.50 Large: \$37

Fresh brussels sprouts tossed with savory herbs, shallots and garlic then roasted until crisp. Finished with toasted walnuts and fresh herbs.

GREEN BEANS WITH LEMON AND PARMESAN

Small: \$18.50 Large: \$37

Delicate green beans sautéed with finely minced garlic and shallots then tossed with lemon zest, Parmesan cheese, cracked peppercorns and sea salt.

ROASTED BUTTERNUT SQUASH SOUP

\$11 per quart

Autumn's finest squash, slowly simmered with aromatic vegetables and puréed into a silky-smooth, slightly sweet soup.

MUSHROOM AND BARLEY SOUP

\$12 per quart

Rich autumn flavors come together to create this complex and comforting soup.

TRIMMINGS

CRANBERRY SAUCE \$8 per pint

Tangy, sweet cranberry compote accented with oranges and Grand Marnier

TURKEY GRAVY \$10 per quart

Rich and complex, full of hearty turkey flavor

BAKED GOODS

BUTTERMILK HERB BISCUITS

\$24 per dozen

Our signature biscuits, made with King Arthur flour, buttermilk and fresh chopped herbs

SWEET CORNBREAD MUFFINS

\$24 per dozen

Homemade, just-sweet-enough cornbread muffins

Desserts serve 8 people

DESSERTS

Desserts by SoulBerry

APPLE GALETTE \$20

A freeform French tart, or a delicious pie made without a pie plate

PECAN PIE \$27

Roasted pecans, pure Vermont maple syrup and brown sugar

PUMPKIN PIE \$27

This classic comes with a container of traditional whipped cream

CHEESECAKE \$40

Traditional, creamy, decadent cheesecake

APPLE WALNUT CHEESECAKE \$40

Traditional creamy cheesecake topped with apples, walnuts and cranberries

PUMPKIN CHEESECAKE \$40

Combining pumpkin pie and a classic cheesecake in one dessert, it's a popular choice and a new tradition

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— OUR —
PARTY PLATTERS

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ANTIPASTO TRAY Small \$65 Large \$85

Mortadella, Genoa salami, black pepper salami, seasonal pickles, roasted tomatoes, olives, fresh mozzarella, extra sharp provolone, peppadew peppers, cornichons, balsamic-cured onions, artisanal bread and gourmet crackers.

CHEESE AND FRUIT TRAY Small \$65 Large \$85

A selection of five domestic and imported cheeses with fresh fruits, dried fruit, assorted nuts, fresh artisanal breads and gourmet crackers.

VEGETABLE CRUDITÉS Small \$40 Large \$55

Assorted raw vegetables paired with blue cheese dressing and sesame ginger sauce.

FOR SIX
\$240

— THE COMPLETE —
THANKSGIVING PACKAGE

FOR TWELVE
\$480

- Traditional Turkey with extra gravy
- Traditional Mashed Potatoes
- Classic Bread Stuffing
- Green Beans with Lemon and Parmesan
- Caramelized Brussels Sprouts with Walnuts
- Buttermilk Herb Biscuits
- Cranberry Sauce
- Classic Pumpkin Pie

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— ALL ABOUT —
ORDERING

jhollandergourmet.com

WHOLE TURKEY: Small serves 6-10; Medium 10-14; Large 14+

TURKEY BREAST: Order 12 oz. per person

GLAZED HAM: Small serves 10-14; Large 20-25

THE SIDES: Small serves 4-6 people; Large 8-12

KALE SALAD & SOUP: 1 quart serves 2-3

CRANBERRY SAUCE: 1 pint serves 4-6

TURKEY GRAVY: 1 quart serves 8

BUTTERMILK HERB BISCUITS: Sold by the dozen

SWEET CORNBREAD MUFFINS: Sold by the dozen

PARTY PLATTERS: Small serves 8-12; Large 16-20

ORDER DEADLINE IS 7PM ON FRIDAY NOVEMBER 17TH.

Any orders taken after Friday, November 17th are subject to availability and will be charged a 10% service fee.
A limited selection of Thanksgiving specials will be available on Wednesday in the prepared foods case; first come, first serve.
A valid credit card is required to place your order. Credit cards will be processed prior to pick-up.

HOW TO PICK-UP

We are closed on Thanksgiving Day; all orders will need to be picked up on Wednesday, November 22nd at your scheduled pick-up time.

The following pick-up time slots are available. A time slot must be selected.

10am-12pm // 1pm-3pm // 4pm-6pm