THANKSGIVING MENU

November 25, 2026

©2026 Bite Catering Couture, LLC. All Rights Reserved

THANKSGIVING CATERING

Bite THANKSGIVING

FOOD MINIMUMS: $350 PICK-UP | $750 DELIVERY

A LA CARTE DELIVERY/PICKUP
All deliveries and pick-ups are on Wednesday, November 25th as we give our team Thanksgiving Day off to spend with their families. Pick-ups and deliveries will be scheduled between 9 am and 1 pm on November 25th.

Deliveries will be limited and based on staff availability - first come first serve.

Bite delivers in oven-ready packaging and your Event Manager will email you a copy of heating instructions ahead of the holiday.

HOT MENU ITEMS
You will need access to oven and sheet pans to heat hot items.

CANCELLATION POLICY
All sales are final.

ALLERGENS AND SPECIAL DIETS
Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution (we recommend those with severe allergies not consume catered food unless from an allergen-specific facility). Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

ORDERING INFORMATION
- We deliver in disposable aluminum trays
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 2 business days (48 hours) in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)

HAPPY THANKSGIVING!!!

THANKSGIVING MENU

Bite
THANKSGIVING

GOBBLE, GOBBLE AND SUCH

WHOLE ROASTED TURKEY
24-hour herb brined, roasted until golden brown finished with a roasted garlic and herb butter. Served with a rich house made turkey gravy.
(3 oz gravy per person)
$140 per pan (serves 8-10)

CARVED WHOLE ROASTED TURKEY
24-hour herb brined, roasted until golden brown finished with a roasted garlic and herb butter. Served with a rich house made turkey gravy.
(3 oz gravy per person)
$170 per pan (serves 8-10)

HERB ROASTED SLICED TURKEY
Thick slices of herb brined turkey breast and thighs finished with roasted garlic and herb butter, fresh sage and rich turkey gravy.
(3 oz gravy per person)
$162 per pan (serves 8-10)

SLICED MAPLE HAM
Brown sugar and orange maple glaze, fresh sage and cloves.
$128 per pan (serves 8-10)

ROASTED BUTTERNUT SQUASH (VGN)
Red curry marinated roasted butternut squash served over silky butternut squash purée with roasted broccolini, wild mushrooms and savory vegetable gravy.
(3 oz gravy per person)
$153 per pan (serves 8-10)

ACCOMPANIMENTS & SIDES

ROASTED GARLIC YUKON GOLD MASHED POTATOES (V GF)
Whipped with roasted garlic, butter and cream.
$65 per pan (serves 8-10)

SWEET ROLL STUFFING (V NF)
With roasted celery, onions, sage, thyme and rosemary.
$65 per pan (serves 8-10)

WILD MUSHROOM, PECAN AND TURKEY SAUSAGE STUFFING
Brioche, wild mushrooms caramelized onions, thyme and sage.
$75 per pan (serves 8-10)

LOBSTER MAC AND CHEESE
4 cheese macaroni with butter poached lobster and brown butter panko
$85 per pan (serves 8-10)

MACARONI AND CHEESE (V)
Creamy 4 cheese macaroni topped with brown butter panko.
$65 per pan (serves 8-10)

SEARED BRUSSEL SPROUTS (GF)
Applewood smoked bacon, roasted garlic, parmesan and brown butter.
$65 per pan (serves 8-10)

VEGETARIAN SEARED BRUSSEL SPROUTS (V GF)
With garlic, parmesan and brown butter.
$65 per pan (serves 8-10)

THANKSGIVING MENU

Bite
THANKSGIVING

GREEN BEANS ALMONDINE (V GF)
French green beans tossed with brown butter, toasted almonds, roasted garlic and fresh lemon.
$65 per pan (serves 8-10)

HERB ROASTED HEIRLOOM CARROTS (V GF)
Honey-glazed rainbow carrots with thyme, orange and sea salt.
$65 per pan (serves 8-10)

GREEN BEAN CASSEROLE (V)
french green beans with creamy mushroom soup topped with crispy onions
$70 per pan (serves 8-10)

SALADS

AUTUMN SALAD (V GF)
with mixed greens pomegranate seeds, toasted hazelnuts, Pecorino cheese and a lemon thyme vinaigrette
$80 per pan (serves 8-10)

EXTRAS

TURKEY GRAVY
slow cooked
$11 per pint

VEGETABLE GRAVY
slow cooked
$11 per pint

SKILLET CORNBREAD
with whipped maple butter
$48 per dozen (sold by the dozen)

PARKER HOUSE ROLLS
with herb butter
$36 per dozen (sold by the dozen)

CRANBERRY SAUCE (V GF)
with orange and ginger
$11 per pint

DESSERTS

CARAMELIZED PUMPKIN PIE | 9-INCHES
$40 (serves 8)

BOURBON PECAN PIE | 9-INCHES
$45 (serves 8)

OLD FASHIONED APPLE CRUMB PIE | 9-INCHES
$40 (serves 8)

WHIPPED CREAM
$12 per pint (serves 8)

Need the perfect Thanksgiving Day grazing table? Ask your Event Manager about our beautiful platters and hors d'oeuvres!

THANKSGIVING FEAST (10 Person Minimum - Increments of 8)

Available November 25th
Set the perfect table - We do the rest!

Our Thanksgiving Feast sets you up with a beautiful spread. We include heating instructions for easy heating and hot items come ready to heat in oven-ready packaging.

AUTUMN SALAD (V GF)
with mixed greens pomegranate seeds, toasted hazelnuts, Pecorino cheese and a lemon thyme vinaigrette

PARKER HOUSE ROLLS
with herb butter

WHOLE ROASTED TURKEY
brined for 24 hours - roasted garlic and sage compound butter (3 oz gravy per person)

CRANBERRY SAUCE (V GF)
with orange and ginger

SWEET ROLL STUFFING (V NF)
with vegetables and autumnal herbs

ROASTED GARLIC YUKON GOLD MASHED POTATOES (V GF)
creamy and delicious!

HALF & HALF (V GF)
Green beans almondine and herb-roasted heirloom carrots

$45 per person

Want to add to your feast? And don't forget your pies!
Please see our entrees, sides, accompaniments and desserts for more options you can add to your menu.

Need some appetizers to start?
Our a la carte platters and hors d'oeuvres are available to create a gorgeous and delicious welcome spread.