



Thanksgiving Catering with Dish Food & Events

Make Dish your Thanksgiving tradition. Dish Food & Events is offering made-from-scratch Thanksgiving dinner including roasted turkey, sides, pies, appetizers and more. Our no-stress, no-mess Thanksgiving dinner will be delivered to your home or office, or may be picked up at our location in Long Island City. All food will be presented in disposable containers with detailed heating instructions. We look forward to serving you!

Give back with gratitude. For every Dish guest served, Dish will donate a Thanksgiving dinner to select Brooklyn community charities.



Turkey Dinner Package

4 to 6 guests **\$375**

7 to 12 guests **\$690**

13 to 18 guests **\$990**

includes a whole, pasture raised turkey
*fully prepared and roasted or
brined, dressed and ready to roast*

PLUS pan gravy, cranberry orange sauce,
three sides and pie

add any side **\$100 MED**

have us carve your roasted turkey **\$35**

SIDES

Bread Stuffing onion, celery + herbs

Classic Mashed Potatoes v gf

Maple Glazed Sweet Potatoes vg gf

Broccoli Cheddar Casserole roasted broccoli, drop biscuit v

Sauteed Green Beans toasted almonds n

Corn Pudding creamed sweet corn, rosemary cornbread topping v

Roasted Brussels Sprouts garlic + lemon **vg gf**

Herb Roasted Root Vegetables vg gf

Harvest Salad baby kale, cranberries, pepitas, goat cheese, lemon **v gf**

PIES

Classic Apple v

Spiced Pumpkin v

Pecan v n

V = vegetarian

VG = vegan

GF = gluten free

N = contains nuts

S = contains sesame





A La Carte

GRAZING BOARDS

All are medium size, serving 8-12 guests.

Gourmet Cheese v n

\$165

imported + domestic cheese with fresh + dried fruit, olives, cornichons, salted nuts + crackers

Cheese + Charcuterie n

\$175

assorted artisanal cheese, cured meats + salami, fresh + dried fruit, yogurt pretzels, pickles, grainy mustard, seasonal preserves, salted nuts, sunflower seed brittle, crackers + crostini

Fancy Cut Crudités v s

\$90

selection of crisp raw vegetables with green goddess, roasted beet and feta dip + hummus

A La Carte

EXTRAS

Herb Roasted Pasture Raised Boneless Turkey Breast \$140 MED

Maple Glazed Ham \$140 MED

Wine Braised Beef Short Ribs \$170 MED GF

Oven Roasted Side of Salmon dill cream \$150 MED GF

Carrot Wellington coconut yogurt, mustard frills **vg n** \$60 SM

Butternut Squash Soup **vg** \$35 QUART

Turkey Pan Gravy \$25 QUART

Cranberry Orange Sauce **vg** \$12 PINT

Southern Cornbread butter **v** \$30 SM

Sourdough Dinner Rolls butter **v** \$30 DOZEN

DESSERT

Classic Apple Pie \$50 SERVES 6 TO 8

Spiced Pumpkin Pie \$50 SERVES 6 TO 8

Pecan Pie \$50 SERVES 6 TO 8

Sweet Potato Pie \$50 SERVES 6 TO 8

House Baked Mini Desserts \$75 36 PIECES

SM serves 4 to 6

MED serves 8 to 12

Ask us about full service catering with
serving staff and beverage service.





Delivery + Pickup

Wednesday, November 27nd **12:00pm - 6:00pm**
Thanksgiving Day, November 28th **8:00am - 12:00pm**

Pickup at 42-25C Vernon Boulevard, Queens, NY

Wednesday Delivery within NYC starting at **\$75**
Thanksgiving Day Delivery within NYC starting at **\$150**

All orders require a \$300 food minimum.

PLACE YOUR ORDER TODAY

347-455-0077 | info@dishfoodnyc.com

**Order before October 31st
and receive a 10% discount off food.**

