



THANKSGIVING

FOR FRIENDS & FAMILY

TURKEY DINNER FOR TWO

turkey breast • turkey pan gravy
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green bean casserole
parker house rolls • pumpkin pie

85 serves two

FAMILY MATTERS

whole 12–14lb turkey • turkey pan gravy
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green bean casserole
cider roasted brussels sprouts
parker house rolls • pumpkin pie

225 serves six

VEGAN DINNER FOR TWO

gardener's pie • mushroom gravy
sage and apple stuffing • cranberry sauce
olive oil mashed potatoes
green beans almondine
sourdough rolls • apple crisp

85 serves two

ALL IN THE FAMILY

whole 20–22lb turkey • turkey pan gravy
traditional stuffing • cranberry sauce
yukon gold mashed potatoes • sweet potato casserole
cider roasted brussels sprouts
green bean casserole
parker house rolls • pumpkin pie and pecan pie

450 serves twelve



SOUPS



BUTTERNUT SQUASH **V+**, **GF** 7 pt | 14 qt
diced apples and toasted pepitas
pint serves 2 | quart serves 3–4

FRENCH ONION 8.50 pt
croutons, gruyère cheese
serves 2

APPETIZERS

BAKED SPINACH AND ARTICHOKE DIP **V** 26
cream cheese, sour cream, parmesan, lemon
and toasted breadcrumbs, served with crostini
serves 6

MARYLAND CRAB CAKES 39
with remoulade
12 bite-sized cakes

ARTISANAL CHEESE BOARD **V** 36
a selection of domestic and international cheeses,
with crackers, bread, relish, dried fruit and nuts
serves 6

BAKED BRIE **V** 32
brown sugar, pecans and cranberries in
puff pastry, served with crostini
serves 6–8



CHILLED SHRIMP COCKTAIL **GF** 38
with horseradish cocktail sauce
12 jumbo shrimp

FALL HARVEST SALAD **V**, **GF** 36
baby kale, spinach, roasted butternut squash,
candied pecans, ricotta salata, dried cranberries,
Goddess dressing
serves 6–8

VEGETABLE CRUDITÉS **V+**, **GF** 35
fresh seasonal vegetables with romesco and hummus
serves 6

BUTTERNUT SQUASH RISOTTO CAKES **V** 30
with crispy sage
12 bite-sized cakes

SIDES



2LBS SERVES 4–6 | 4LBS SERVES 8–10

YUKON GOLD MASHED POTATOES **V**, **GF** 18 | 36
butter, heavy cream and roasted garlic

GREEN BEAN CASSEROLE **V** 18 | 36
mushrooms, cream and crispy onions

TRADITIONAL STUFFING **V** 20 | 38
celery, sage, thyme, onions, butter

SWEET POTATO CASSEROLE **V**, **GF** 19 | 38
brown sugar, vanilla and toasted pecans

SAGE AND APPLE STUFFING **V+** 18 | 36
onions and celery

GOLDEN MAC AND CHEESE **V** 19 | 38
cavatappi, sharp cheddar and bread crumbs

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE

TURKEY + ENTRÉES



WHOLE TURKEY GF

We roast our turkeys with fresh vegetables and aromatics, and serve with stock for reheating.

12–14 lbs 125
serves 6–8

20–22 lbs 175
serves 12–14

ROASTED TURKEY BREAST GF 16 | 32 | 58
butter and herb roasted
1 lb | 2 lbs | 4 lbs
serves 2–3 people per lb

SEARED BEEF TENDERLOIN GF 125
beef tenderloin marinated in red wine
and grain mustard - seared medium rare
served with horseradish cream sauce
serves 6–8

GARDENER'S PIE V+ 15
a delightful savory pie filled with roasted
mushrooms, kale, carrots and beans
topped with flaky vegan pastry

BUTTERNUT SQUASH RAVIOLI V 28
goat cheese, brown butter,
candied walnuts, sage
serves 2–3



ACCOMPANIMENTS 2LBS SERVES 4–6 | 4LBS SERVES 8–10

ROASTED ROOT VEGETABLES V+, GF 19 | 38
carrots, parsnips, potatoes, fennel and herbs

BROCCOLI AND CAULIFLOWER GRATIN V 19 | 38
lemon bechamel and toasted bread crumbs

CIDER ROASTED BRUSSELS SPROUTS V+, GF 19 | 38
thyme, garlic and apple cider

TURKEY PAN GRAVY 16
32 oz

VEGAN MUSHROOM GRAVY V+ 9
16 oz

CRANBERRY SAUCE V+, GF 9.75
16 oz

PARKER HOUSE DINNER ROLLS V 12
12 rolls

SOURDOUGH DINNER ROLLS V+ 12
12 rolls

DESSERTS INDIVIDUAL OR 9" FULL SIZE

PECAN PIE V 7 | 32
pecan caramel filling and chocolate fudge

TRADITIONAL APPLE PIE V 7 | 32
with flaky double crust

SALTED CARAMEL TART V 7 | 32
with dark chocolate ganache

APPLE CRISP V+, GF 7
flame roasted spiced Fuji apples
with a crunchy oat streusel topping

HOLIDAY FALL COOKIES V 36
hand-decorated turkey, pumpkin,
leaves and acorns shortbread cookies
8 cookies

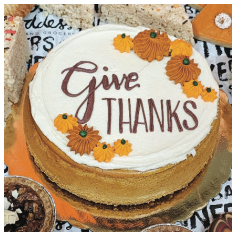
PUMPKIN PIE V 6 | 23
flaky pie crust with pumpkin custard

PUMPKIN CHEESECAKE V 8 | 32
hand decorated, graham cracker crust

HOLIDAY CUPCAKES V 30
chocolate, vanilla and seasonal flavors
6 cupcakes

GLUTEN FREE HOLIDAY CUPCAKES V, GF 32
chocolate, vanilla and seasonal flavors
6 cupcakes

COOKIE DECORATING KIT V 35
turkey, pumpkin, leaves and acorns
shortbread cookies with fun frosting
9 cookies



SOMMELIER SELECTIONS

SPARKLING
Santome Prosecco Veneto, IT 19
Olema Sparkling Brut Crémant de Loire Loire, FR 28
Pierre Moncuit Rosé Brut Grand Cru Champagne, FR 75

WHITE
Aquamarine Sauvignon Blanc Marlborough, NZ 19
Lieu Dit Chenin Blanc Santa Ynez Valley, CA 26
Sean Minor Signature Series Chardonnay
Sonoma Coast, CA 38

RED
MDZ Malbec Mendoza, AR 19
Hedges Family Estate, Cabernet Sauvignon
Columbia Valley, WA 28
The Wonderland Project Two Kings Pinot Noir
Sonoma County, CA 42

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

TURKEY TALK

**FOR MORE INFORMATION, OR
TO PLACE YOUR ORDER, PLEASE VISIT
GODDESSANDGROCER.COM/THANKSGIVING**

We recommend placing orders as soon as you are able,
as we will stop taking orders when we reach our
production capacity or Wednesday November 19th at
noon, whichever comes first.

Delivery is available for an additional charge,
with a 3 hour delivery window.

All dishes will be fully cooked, but will need to be heated
for serving. Heating instructions will be included with your
order and can also be found on our website.

To help offset rising costs of products and supplies, a 4.5%
hospitality fee is added to all orders. We thank you for your
continued support and understanding.

THANKSGIVING ORDERING GUIDELINES

All foods are fully cooked and will just need to be heated. Visa, MasterCard, Discover or American Express is required with all orders.

Suggested quantities for items by the pound:

1 lb serves 2-3 ppl
2 lbs serves 4-6 ppl
4 lbs serves 10-12 ppl

Minimum order for delivery is \$100 before tax and delivery.

To help offset rising costs of products and supplies, a 4.5% hospitality fee is added to all orders. We thank you for your continued support and understanding.

DEADLINES & IMPORTANT TIMES

We recommend placing your orders early, as we will close the window when we reach our maximum production capacity, or on November 19th at noon, whichever comes sooner. Thanksgiving orders must be confirmed with changes, additions or deletions by WEDNESDAY, NOVEMBER 19TH at 12:00 PM and all order payments made by THURSDAY, NOVEMBER 20TH by 12:00 PM.

DELIVERY DETAILS

Deliveries will take place on Wednesday, November 26th, between 11:00am until 5:00pm and Thursday, November 27th between 8:00am until 3:00pm, in the following delivery windows

WEDNESDAY, NOVEMBER 26th

11:00am - 2:00pm
2:00pm - 5:00pm

THURSDAY, NOVEMBER 27th

8:00am - 11:00am
11:00am - 1:00pm
1:00pm - 3:00pm

Limited delivery slots are available. Delivery fees are additional, starting at \$30 with a \$100 dollar minimum, based on location, and will take place within a minimum 3-hour time frame. Due to the volume of orders that we deliver, we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route-near or after 3:00pm and you may be charged an additional delivery fee.

PICKUP ORDER DETAILS

Orders of any size may be placed for pickup at our store locations, during the hours listed below.

WEDNESDAY, NOVEMBER 26th

845 N State Street | 9:00am - 6:00pm
1649 N Damen Ave | 9:00am - 6:00pm
911 W Randolph St | 9:00am - 6:00pm

THURSDAY, NOVEMBER 27th

845 N State Street | 9:00am - 3:00pm
1649 N Damen Ave | 9:00am - 3:00pm
911 W Randolph St | 9:00am - 3:00pm

For the Thanksgiving holiday, we are unable to take special orders, modify items/recipes, prepare food from other menus or package foods in vessels other than those on the menu. Goddess Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of producers used in our kitchens and our reliance on our suppliers, we can make no guarantee of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.