

Jenny Tavor

Custom Catering



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THANKSGIVING MENUS IDEAS 2019

NEW ITEMS IN ORANGE

APPETIZERS

MINI BISCUITS WITH TURKEY AND CRANBERRY HORSERADISH CHUTNEY FRIED

CHICKEN TENDERS WITH CRANBERRY CHUTNEY

SOUP SHOTS—SEE FLAVORS UNDER SOUPS

TURNOVER PASTRIES WITH POTATO AND ONION

SALMON CAKES OR **CHIPOTLE FISH CAKES**

MINI CRANBERRY MEATBALLS

“DRUNKEN” COCKTAIL SAUSAGES

CORN FRITTERS WITH JALAPENO JELLY

**ROASTED RIBEYE STEAK AND MUSHROOM SKEWERS WITH MY SOUTH AFRICAN
“MONKEY GLAND” BBQ SAUCE**

Please let us know if you have any special requests!

WARMING SOUPS

BUTTERNUT SQUASH

LENTIL-BARLEY

WILD MUSHROOM WITH HAZELNUT GREMOLATA

LIGURIAN VEGETABLE

THE BIRD

TRADITIONAL ROASTED TURKEYS WITH HOUSE MADE GRAVY

ROASTED TURKEY BREAST WITH HOUSE MADE GRAVY

TURKEY BREAST WITH CRANBERRY CHUTNEY AND BUTTERNUT SQUASH

TURKEY BREAST WITH APRICOTS AND CAPERS

STOCK BRAISED TURKEY PIECES

TO GO WITH THE BIRD

WILD RICE AND MUSHROOM STUFFING-----GLUTEN FREE

WILD RICE STUFFING WITH PINENUTS

TRADITIONAL CORNBREAD STUFFING

SAUCES AND RELISHES---

COOKED AND UNCOOKED CRANBERRY SAUCES AND CHUTNEYS

CRANBERRY SAUCE WITH PORT WINE

TART CHERRY CRANBERRY RELISH

SWEET AND SPICY CHILI PEPPER JELLY

VEGETABLES AND SIDES

STUFFED SWEET POTATO HOLIDAY HASSLEBACKS

SWEET POTATO CASSEROLE WITH CRUNCHY OAT PECAN TOPPING

MASHED POTATOES

GINGER CHILI ROASTED ACORN OR BUTTERNUT SQUASH WITH MAPLE SYRUP

CIDER GLAZED ROASTED ROOT VEGETABLES

HONEY GLAZED BABY CARROTS OR CAPONATA STYLE GLAZED CARROTS

HARRICOTS VERTE WITH WILD MUSHROOM SAUTE AND/OR ROASTED HEIRLOOM CHERRY TOMATOES

HARRICOTS VERTE WITH CITRUS AND PECANS

QUINOA OR FARRO WITH ROASTED SQUASH, CRANBERRIES, FRESH HERBS

ROASTED CAULIFLOWER WITH CAPERS, JUMBO YELLOW RAISINS AND CRISPY BREADCRUMBS

THE BREAD BASKET

CORN MUFFINS WITH FRESH CORN KERNELS

PUMPKIN BREAD

CRANBERRY BREAD OR MUFFINS

BISCUITS

A LITTLE GREEN

AUTUMN SALAD WITH FRUITS AND NUTS

GEM ROMAINE, BABY, KALE, BABY ARUGULA AND RADDICHIO SALAD WITH ROASTED FRUITS AND VEGETABLES, FRESH FRUIT CANDIED NUTS, AND APPLE CIDER VINAIGRETTE OR **FRESH PEAR VINAIGRETTE OR HONEY DIJON VINAIGRETTE**

WINTER SLAW

A LITTLE (OR A LOT OF) SWEETNESS

PIES, PIES, PIES:

PUMPKIN MILE HIGH APPLE PECAN BOURBON CHOCOLATE PECAN

BREAD PUDDING WITH BOURBON SAUCE

CRANBERRY CRUMBLE BARS

FESTIVE WINTER FRUIT SALAD WITH TANGERINE SAUCE

POACHED PEAR AND DRIED FRUIT COMPOTE SERVED WITH BRANDY-CUSTARD SAUCE

COUNTRY APPLE TART WITH SPICED BROWN “BUTTER”

**PUMPKIN BREAD TRIFLE WITH BOURBON CREAM AND CANDIED PECANS
CAN BE PREPARED IN INDIVIDUAL SHOT GLASSES**