



Catering | Events

2021 THANKSGIVING MENU



Happy Thanksgiving!

-Your Friends at LA Spice

Order Guidelines

- Call 424-500-2125 to place an order or email andrea@laspicecatering.com
- Order deadline is Thursday 11/21 by 3:00pm
- All servings are for 10 guests. Call for half orders options
- Delivery on Wednesday November 24th between 10am and 3:00pm
- Delivery Charge \$20
- Pick up on Wednesday November 24th between 11:00am and 1:00pm

Salads - \$35- serves 10 Guests

Arugula Salad - Julienned pears, toasted pistachios, watermelon radish, cherry tomatoes, goat cheese, sherry vinaigrette

Winter Green Salad - baby kale, Radicchio, roasted beets, maple walnuts, cranberries, apples, cider vinaigrette

Turkey- *Mary's organic Free-Range Turkey*

Whole Mary's Organic Turkey (18-20lbs). Sage Roasted and basted with vermouth, sweet butter, herbs and spices carved off bone. Serves 10 to 12. \$160

½ Mary's Organic Turkey (9-10lb). Sage Roasted and basted with vermouth, sweet butter, herbs and spices carved off bone. Serves 10 to 12. \$80

Whole Conventional Turkey (18-20lbs). Sage Roasted and basted with vermouth, sweet butter, herbs and spices carved off bone. Serves 10 to 12 with leftovers. \$120

½ Conventional Turkey (9-10lb) Sage Roasted and basted with vermouth, sweet butter, herbs and spices carved off bone. Serves 5 to 6 with leftovers. \$60

LA Spice Catering | Events

4357 Sepulveda Blvd, Culver City, CA 90230

laspicecatering.com 424.500.2125

Stuffing- \$40 - serves 10 Guests

Classic Cornbread Stuffing- onions, celery, sage, thyme, parsley, homemade cornbread

Sourdough stuffing – Celery, onions, sage, thyme, parsley, butter, spices, vermouth.

Sourdough Bread Stuffing w/Maple Sausage - walnuts, cranberries, sage, parsley, onions, celery, vermouth

Cornbread/Sourdough Stuffing- Homemade Cornbread, maple sausage, toasted walnuts, dried cranberries, sage, parsley, onions, celery, vermouth

Gluten Free Stuffing- Gluten free bread, celery, onions, sage, thyme, cranberries, herbs and spices- GF

Vegan Wild Rice Stuffing- Wild rice, walnuts, cranberries, celery, onions, sage, thyme, rosemary- GF

Veggie Sides - \$35 serves 10 guests

Roasted Brussel Sprouts - w/hazelnuts, golden raisins, caramelized sweet Vidalia onions-GF/V

Honey Roasted Heirloom Rainbow Carrots - w/fresh tarragon, evoo, Himalayan Sea salt-GF

Sautéed Blue Lake Green Beans - caramelized shallots, garlic, roasted almonds, fresh herbs-GF/V

Maple Crusted Baked Japanese Garnet Yams- Maple syrup, cinnamon, nutmeg, caramelized onions- GF/V

Classic Green Bean Casserole GTC style- green beans, Cremini mushrooms, fresh thyme, parsley, parmesan, milk, cream, topped with crispy onions (on the side)

Creamy Whipped Potatoes- Russet potatoes, cream, French butter, nutmeg, GF

Rosemary Roasted Baby Rose Potatoes- Crispy garlic, fresh rosemary, evoo V/GF

Cream Scalloped Potatoes- russet potatoes, leeks, parmesan cheese, touch of garlic, fresh thyme, sage.

Sauces-

Orange Zested Cranberry Sauce- fresh cranberries, orange zest, spices- 16oz- \$18

Classic Turkey Gravy- Turkey drippings/stock, shallots, vermouth, herbs/spices- 48oz \$24

Dessert - \$36 each

Pumpkin Pie

Vegan Pumpkin Pie

Apple pie

Pecan pie

Vegan Pecan Pie

Chocolate Walnut Cappuccino Pie

Blueberry Pie

Banana Cream Pie

GIVE THANKS & EAT PIE



LA Spice Catering | Events

4357 Sepulveda Blvd, Culver City, CA 90230

laspicecatering.com 424.500.2125