

TURKEY 18 TO 20 LBS

Cut & Ready to Heat & Serve



Homemade Cranberry Sauce

Homemade Gravy

FULL TRAY OF POTATO

Choice Of:

*Roasted Red Skin Potatoes, Spinach & Roasted Garlic Mashed Potato or
Sweet Potato Mash with Brown Sugar & Walnuts, or Candied Yams*

FULL TRAY OF STUFFING

Choice Of:

Sausage Stuffing or Vegetarian Stuffing



FULL TRAY OF PASTA



Choice Of:

Baked Ziti, Penne Vodka or Baked Mac & Cheese

FULL TRAY OF VEGETABLE

Choice Of:

Honey Glazed Carrots, , Eggplant Rollatini or Broccoli Oreganata

FULL TRAY OF SALAD

Choice Of:

Italian House Salad or Caesar Salad



2 LOAFS ITALIAN BREAD



\$475

Package feeds 10 to 12 People.

Pick-up only. Food must be picked up Before 11 AM. All catering will be cold., Aunt Butchie's will close at 12 pm

Your Turkey has been carved & precooked $\frac{3}{4}$ of the way to ensure it would be tender & juicy for your holiday.

Please follow these simple directions to finish cooking your turkey.

- 1) Preheat oven to 400 degrees.
- 2) Cover your turkey and place in oven at 400 degrees for 45 minutes.
- 3) Uncover your turkey and leave in oven for 10 to 15 min if needed .
- 4) Remove your turkey and enjoy!

Additional Trays May Be Added to the Order from Our A la carte Menu



AUNT BUTCHIES OF BROOKLYN

4864 ARTHUR KILL RD. SI, NY 10309 718-227-0002
430 RT 9 NORTH ENGLISH TOWN 17726 732-851-6626

THANKSGIVING CATERING MENU

	Small	Large
<u>COLD ANTIPASTO</u>	\$75	\$128
<u>BUTTERNUT SQUASH RISOTTO</u>	\$70	\$90
<u>BAKED ZITI</u>	\$65	\$85
<u>PUMPKIN RAVIOLI</u>	\$75	\$95
<u>HOMEMADE SAUSAGE STUFFING</u> sausage, bread stuffing, onions garlic, craisins, pears, apples celery and soppressata.	\$85	\$105
<u>HOMEMADE VEGETARIAN STUFFING</u> bread , onions, Garlic , celery , carrots , zucchini, mushrooms pears, apples celery	\$85	\$105
<u>BROCCOLI OREGANATA</u> with toasted bread crumbs	\$50	\$70
<u>SPINACH & ROASTED GARLIC MASHED POTATO</u>	\$60	\$80
<u>HOMEMADE SWEET POTATO MASH</u> with walnuts	\$60	\$80
<u>HOMEMADE CANDIED YAMS</u> With Walnuts, Brown Sugar & Maple Syrup	\$60	\$80
<u>HOMEMADE HONEY GLAZED BABY CARROTS</u>	\$65	\$85
<u>HOMEMADE CRANBERRY SAUCE</u> by the pint	\$6pt	-----
<u>HOMEMADE TURKEY GRAVY</u> With prosciutto, onions, garlic, mushrooms and parsley	\$7pt	\$12qt
<u>HOMEMADE PUMPKIN BISQUE SOUP</u>	-----	\$18 qt

ALL ORDERS MUST BE PLACED BY NOVEMBER 18th

