# THANKSGIVING CATERING MENU



# **MAINS**

# Turkey

Whole roasted all-natural turkeys, served with gravy........\$9.99 per lb Small cooked 10-12lbs / serves 6-10 people
Medium cooked 14-16lbs / serves 10-14 people
Large cooked 16-20lbs / serves 14-18 people

### House Smoked Brisket Sliced

# SIDES

# \$5 per person

- · Traditional Herb Stuffing
- Garlic Mashed Potatoes
- Twice Baked Potato Casserole
- Green Bean & Mushroom
   Casserole with Crispy Shallots
- Maple & Herb Roasted Butternut Squash
   & Brussel Sprouts

# **DESSERTS**

PUMPKIN ROLL	
Feeds 10-12\$1	6

### **PIES**

9" Feeds 10-12.....\$18

- Pumpkin
- Apple
- Pecan Pie

### CHEEESECAKE

12" Feeds 10-12.....\$22

- Pumpkin Cheesecake
- New York Style Cheesecake

- Sweet Potato Casserole with Pecan Crumble Topping
- Cranberry Apple Sauce
- Chopped Autumn Salad-chopped romaine, shaved carrots, honey- crisp apples, spiced pecans, roasted butternut squash, pepita seeds, gorgonzola, dried cranberries, roasted apple vinaigrette

### SPECIALTY COCKTAIL

Have this featured cocktail for your guests to enjoy. Great for a party of 1 or 20!
\$30 per quart
Good for up to 5 days in your fridge
Served with heating instructions & garnish

STONEWATER'S SPIKED HOT APPLE CIDER

vodka, white wine, Patterson's apple cider

To Place Your order Call or email Stephanie: 440.461.4653 x224 sgaspar@stonewatergolf.com

Orders must be placed by Sunday November, 22 at 2:00pm

Curbside pick-up is available 10am - 8pm on Wednesday, November 25 (the day before Thanksgiving)

Other days and times can be accommodated, just ask!

Orders will be cold at the time of pick-up. Reheating instructions will be included.

All orders require a credit card