

CENTRO THANKSGIVING DAY CATERING MENU

Chef Karen Gosselin 255-1210

APPETIZERS

Bite Size Crab Cakes with roasted red pepper remoulade	32.00 per dozen
Coconut Shrimp with orange horseradish dipping sauce	35.00 per dozen
Stuffed Mushrooms with sweet sausage & parmesan	22.00 per dozen
Stuffed Breads (Meatball or Sausage & Peppers)	10.95 each
Pumpkin Butternut Ravioli with brown sage butter	12.95 lb.
Antipasti— salami, prosciutto, pepperoni, bocconcini mozzarella, roasted red peppers, olives, marinated mushrooms	55.00 (12-15 ppl)

SALAD

Pear & Gorgonzola Salad dried cranberries, toasted walnuts, mixed greens & balsamic vinaigrette	4.95 per person
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SIDE DISHES

Fresh Cranberry Orange Relish	9.95 pt.
Classic Country Bread Stuffing with mushrooms, celery & onions	11.95 lb.
Pan Roasted Turkey Gravy	12.00 qt.
Sweet Potato Souffle with brown sugar pecan crust	12.95 lb.
Roasted Garlic Mashed Potatoes	11.95 lb.
Roasted Brussel Sprouts with pancetta & golden raisins	11.95 lb.
Maple Glazed Carrots	11.95 lb.
Grilled Asparagus with shaved parmesan	13.95 lb.

ENTREES

Sweet Italian Sausage Lasagna	60.00 (10-12 ppl.)
Karen's Mac & Cheese	55.00

Gozzi's Farm Fresh Turkeys

Ready to pop in the oven on Thanksgiving morning, complete roasting instructions.
Sizes range from 10 lbs. -28 lbs. @ 5.75 lb.

Whistle Stop Pies

All pie orders must be placed by Nov 18 th- so order early

Traditional Pumpkin Pie	24.00
Apple Crumb Pie	24.00
Harvest Crumb Pie—apples, pears & plums	26.00
Key Lime Pie	25.00
Tiramisu	40.00 (6-8 ppl)

Order Early! Turkey sizes are limited.

Please place orders by Nov. 22 nd—Pick up on Wed. Nov. 27 th between 11AM-3 PM