



THANKSGIVING
MENU
2024

From Our Kitchen to Yours



PROTEINS

16/20 lb. Carved Whole Turkeys | \$170
Serves (10 - 12 People)

14/16 lb. Carved Whole Turkeys | \$130
Serves (8 - 10 People)

Herb Citrus Roasted Turkey Breast | \$11
Sold Per Person

Glazed Spiral Sliced Ham | \$8
Sold Per Person



SALADS & VEGETABLES

Serves 12 | Serves 24

Spiced Kale & Apple Salad

Baby Kale | Dried Cranberries | Gala Apple | Feta | Raisin Puree
| Candied Pecan | Lemon Dressing

\$70 | \$140

Citrus & Anise Salad

Arugula | Orange | Grapefruit | Fennel | Radish | Pine Nuts |
Fennel Fronds | Orange Star Anise Dressing

\$70 | \$140

Preserved Mustard & Chèvre Salad

Arugula | Candied Bacon | Fuji Apple | Granny Smith | Pistachio
| Purple Onion | Pickled Mustard Seed | Honey Citrus Dressing

\$70 | \$140

Southern Style Corn Pudding

\$45 | \$90

Haricot Verts with Roasted Mushroom Medley

\$45 | \$90

Red Beets | Turnips | Parsnips | Carrots | Purple Onion

\$45 | \$90

Maple Roasted Yams & Brussel Sprouts

\$45 | \$90



SOUPS

Serves 12 | Serves 24

Creamy Corn Chowder Butternut \$45 | \$80

Squash & Apple Bisque \$45 | \$80

Heirloom Carrot & Ginger \$45 | \$80

Bisque Roasted Fennel & Tomato Soup \$45 | \$80



SIDES

Serves 12 | Serves 24

Traditional Bread Stuffing with Fresh Sage \$45 | \$90

Roasted Heirloom Fingerling Potatoes \$45 | \$90

Au Gratin Potatoes with Sage & Cheddar \$45 | \$90

Sweet Potato Casserole \$45 | \$90

Herb Panko Macaroni & Cheese \$45 | \$90

ACCOMPANIMENTS

Assorted Artisan Bread & Butter

\$40 (for 12) | \$80 (for 24)

Homemade Turkey Gravy

\$12 per Quart

Cranberry Orange Chutney

\$10 per Pint



DISPLAYS

Minimum of 6 People

Charcuterie Display: \$10 per person

Rustic Salamis | Cured Meats | Aged Capicola | Prosciutto De Parma | Dijon Mustard | Dried Fruits | Assorted Rustic Breads

Cicchetti Display: \$8 per person

Herbs de Provence Olives | Kalamata Olives | Marinated Cipollini Onions | Smoked Provolone | Fresh Mozzarella | Chianti Romano | Roasted Zucchini | Squash | Carrots | Purple Onion | Red Peppers | Crisp Flatbread | Toasted Pita Chips

Roasted Pumpkin Hummus: \$3 per person

Toasted Pita Triangles | Crisp Flatbread

Signature Cheese Display: \$7 per person

French Brie | Vermont Sharp Cheddar | Danish Gouda | Provolone | Havarti with Dill | Fresh Fruits | Assorted Crackers | Flatbread Crisps

PIES

Sold Per Pie | \$30

Apple & Berries

Traditional Apple Pie

Traditional Pumpkin Pie

Southern Pecan Pie

Sweet Potato



ORDERING

Place orders by Friday, November 15th, 2024, with a minimum of \$250, not including delivery fees. Pricing does not include guest table service such as plates, silverware, or napkins but can be accommodated on request. All dishes will arrive fully cooked with simple reheating instructions.

DELIVERY : Orders will be delivered either on Tuesday, November 26th, between 1:00 PM and 3:00 PM, or Wednesday, November 27th, between 7:00 AM and 9:00 AM. For special delivery time requests, please contact us. Delivery fees range from \$40 to \$150, depending on location.

For inquiries, please call us at 703-631-0050 or email info@purpleonioncatering.com.

Early Bird Special:

*Book by October 31st and
receive a free pie on us!*

Limited to 1 per order

