



2025

Thanksgiving Menu

Happy Thanksgiving from all of us at Purple Onion Catering Co.!

Our Thanksgiving menu is thoughtfully curated to celebrate tradition while adding a touch of modern deliciousness. From timeless classics to fresh seasonal favorites, we've designed each menu to bring joy to your holiday table.

Menus are available in servings for **6 or 12 guests**, perfect for gatherings big or small.

Each dish includes easy reheating instructions to ensure a seamless and stress-free holiday meal. Please note, we'll be closed on Thanksgiving Day to spend time with our own loved ones.

Place your order by **Wednesday, November 19th** and let us bring the feast to you!

More information and guidelines on page 7.

Small Bite Starters & Displays

Small Bites

Priced at 4 bites per person

6 servings | 12 servings

Beef Wellington

\$21 | \$42

Beef Tenderloin | Mushroom Duxelle | Puff Pastry | Spicy Brown Mustard Aioli

Beet-Pickled Deviled Egg

\$24 | \$48

Madras Curry Filling | Candy Stripe Beet | Borage Blossom **GF | V**

Balsamic Roasted Grape & Brie Tart

\$21 | \$42

Black Pepper | Fresh Thyme **V**

Burrata Bite

\$30 | \$60

Mini Burrata | Tomato Bruschetta | EVOO | Balsamic Glaze | Maldon Salt **GF | V**

Chesapeake Mini Crab Cake

\$42 | \$84

House Made Tartar Sauce
GF | DF

Spanish-Style Shrimp Skewer

\$24 | \$48

Saffron & Paprika Marinated Shrimp | Parsley & Lemon Zest Aioli | Chile Threads **GF | DF**

Displays

6 servings | 12 servings

Americana Cheese Display

\$60 | \$120

Herbs de Provincial Chevre | Red Wax Danish Gouda | Bellavitano Black Pepper Vermont White Cheddar | Creamy Roquefort Assorted Jams | Assorted Crackers | Crisp Flatbread

Classic Shrimp Cocktail

\$42 | \$84

Herb Poached Jumbo Shrimp | Cocktail Sauce | Fresh Lemon
GF | DF

Fresh Raspberry & Toasted Pecans Brie En Croute

\$30 | \$60

Assorted Crackers | Toasted Crostini
V | Contains Nuts

Antipasto Grazing Display

\$60 | \$120

Spicy Capicola | Prosciutto | Wine-Cured Salami | Fontina | Fresh Mozzarella | Merlot Bellavitano | Rosemary & Lemon Zest Marinated Olive Mix | Roasted Red Peppers | Marinated Artichoke Hearts | Pepperoncini | Blood Orange Wheels | Fig Jam | Grissini Artisan Breads | Rosemary Focaccia

Soups & Salads



Soups

\$24 for 6 servings | **\$48** for 12 servings

Caramelized Purple Onion Soup

Sautéed Purple Onions | Hearty Beef Broth | Gruyere | Sourdough Crouton

GF without croutons

Butternut Squash & Apple Bisque

Roasted Butternut Squash | Fuji Apple | Toasted Pepitas

GF | V

Pumpkin Coconut Curry Soup

Thai Curry | Coconut Milk | Toasted Pepitas

GF | VG

Salads

\$42 for 6 servings | **\$84** for 12 servings

Cranberry Feta Salad

Mixed Greens | Feta Cheese | Sunflower Seeds | White Quinoa | Dried Cranberries | Champagne Vinaigrette

GF | V

Fuji Apple & Chevre Salad

Frisee | Dried Fuji Apple Slices | Goat Cheese Crumbles | Pistachio | Pickled Mustard Seed Vinaigrette

GF | V | Contains Nuts

Purple Onion Caesar Salad

Frisee | Herb & Butter Toasted Panko Breadcrumbs | Pickled Purple Onion | Creamy Black Pepper Caesar Dressing | Shaved Parmesan

Sangria Salad

Frisee | Red Wine Poached Pears | Shaved Purple Onions | Feta Crumbles | Roasted Marcona Almonds | Fuji Apple White Wine Vinaigrette

GF | V | Contains Nuts



The Main Event

14-16 lb. Whole Turkey

Herb Butter Roasted | Comes With 1 Quart of Turkey Gravy

Serves 8-10 people

\$130

16-18 lb. Whole Turkey

Herb Butter Roasted | Comes With 2 Quarts of Turkey Gravy

Serves 10-12 people

\$170

Accompaniments

\$24 for 6 servings | \$48 for 12 servings

Green Bean Casserole V

Herb Panko Macaroni & Cheese V

Triple Cream Mash GF | V

Sage Au Gratin Potato Plank V

Southern Style Corn Pudding V

Sweet Potato Casserole GF | V

Traditional Bread Stuffing with Fresh Sage

Maple Roasted Yams & Brussel Sprouts GF | V

Small Sides

\$10 **Cranberry Orange Chutney** GF | VG

serves 8-10 people

\$18 | \$36 **Southern Corn Bread** V

\$18 | \$36 **Assorted Artisan Bread**



Pies

\$30 per pie serves 6-8 people

Traditional Pumpkin Pie

Spiced Pumpkin Custard | Flaky Pastry Crust | Cinnamon Whipped Cream | Cinnamon Garnish

Traditional Apple Pie

Cinnamon Apples | Flaky Pastry Crust | Oatmeal Brown Sugar Streusel

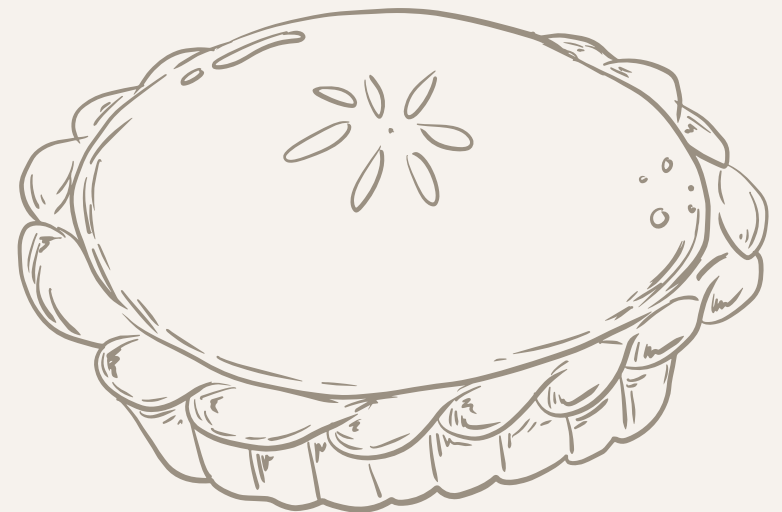
Southern Pecan Pie

Sweet Pecan Filling | Flaky Pastry Crust

CONTAINS NUTS

Chocolate Cream Pie

Rich Chocolate Mousse | Flaky Pastry Crust | Whipped Cream | Chocolate Curls



Want a free pie?
Place your order by October 31st!

Ready to feast?
Call 703-631-0050 or email
inquiries@purpleonioncatering.com to order!

Place orders by **Wednesday, November 19th, 2025**, with a minimum of \$250, not including delivery fees.

Order by October 31st to receive a **free pie** with your order!

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.