



Myles Catering LLC

Myles ahead of the rest

THANKSGIVING MENU 2008

DELIVERY ONLY on Wednesday November 26

Between 9am – 5pm. HEAT AND SERVE

SOUP

Myles Butternut Squash Soup w/ Toasted Pepitas, Jamaican Curry & Crème Fraiche

SALAD

Mixed Green Salad w/ Goat Cheese & Green Apples w/ House Vinaigrette

MAIN COURSE

Whole Roast Rosemary Turkey w/ Giblet Gravy & Cranberry Relish

INTRODUCING **JERK TURKEY & BBQ TURKEY**

OR

Cedar Plank Slow Roasted Atlantic Salmon w/ Lavender Mustard

INCLUDED:

Apple, Chestnut & Dried Cranberry Stuffing

INCLUDED:

Chabasso Gourmet Rolls w/ Orange Cinnamon Butter

CHOICE OF:

Butternut Squash, Sweet Potato & Pineapple Casserole

OR

Roasted Red, White & Blue Potatoes w/ Brown Butter & Fine Herbs

OR

Basmati Pilaf w/ Baby Currants, Dried Apricots, Pine Nuts & Fresh Mint

INCLUDED:

French Green Beans & Glazed Baby Carrots

INCLUDED:

Caramelized Brussels Sprouts w/ Slivered Almonds

DESSERT

CHOICE OF:

Brown Sugar & Cinnamon Apple Pie

OR:

Southern Pecan Pie

Cost

Small Package (6-8 people) \$ 210.00

Large Package (10-14 people) \$280.00



WE ACCEPT ALL MAJOR CREDIT CARDS

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Myles Catering, LLC

Servicing CT, MA, NY

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