

# Simply Divine

CATERING & EVENT DESIGN

212-541-7300 or 305-409-9395 [www.SimplyDivine.com](http://www.SimplyDivine.com)

## THANKSGIVING MENU 2011

### HORS D'OEUVRES SELECTIONS

Pulled Barbecue Brisket with Caramelized Onions on Grilled Garlic Black Toasts

Santa Fe Chipotle Chicken Salad on Endive with Fresh Herbs

Asparagus and Wild Mushroom Bruschetta

Mini Salmon Vegetable Cakes with Chive Emulsion

### FIRST COURSE SELECTIONS

Harvest Squash Soup with Toasted Pumpkin Seed Garnish

Baby Green Salad with Radicchio, Dried Cherries, Toasted Pecans  
Shallot Vinaigrette

### ENTRÉE SELECTIONS

Whole Herb Roasted Turkey with Classic Gravy

Short Ribs of Beef  
Mushroom Bordelaise Sauce

Roasted Salmon filled with Caramelized Glazed Balsamic Onions  
Basil Emulsion

Leek and Celery Root Stuffing

Walnut Studded Cranberry Raisin Chutney

Roasted Butternut Squash with Lemon, Thyme, and Sage

Garlic Whipped Potatoes

French Baby Beans with Lemon Garlic Oil

Jalapeno Cornbread

Fall Zucchini Bread

### DESSERT

Cranberry Apple Almond Tart

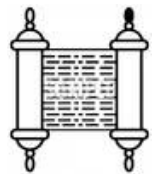
Fall Pecan Pie

Classic Pumpkin Pie

Assorted Handmade Cookies



Unforgettable  
Weddings



Talk of the town Bar  
and Bat Mizvahs



Innovative  
and flawless  
Corporate and  
Non-Profit events



Simply Divine's  
catering and event  
design makes it all  
happen. Kosher never  
looked or tasted  
like this before!  
212 541-7300

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## THANKSGIVING PACKAGE



Choice of two hors d'oeuvres, one first course, one entrée, three accompaniments, one dessert. Additional items may be added a la carte. \$60.00 per person



## THANKSGIVING A LA CARTE MENU



### HORS D'OEUVRES

4.50 per person per hors d'oeuvres

### FIRST COURSE

Harvest Squash Soup with Toasted Pumpkin Seed Garnish

6.50 per person

Baby Green Salad with Warm Mustard Vinaigrette

6.50 per person

### ENTREES AND ACCOMPANIMENTS

Whole Herb Roasted Turkey

195.00 (6-10 guests)  
235.00 (12-20 guests)

Roasted Boneless Breast of Turkey (Serves 6-8)

150.00 each

Classic Gravy

10.00 per pint

Short Ribs with Bordelaise Sauce

28.00 per person

Roasted Salmon filled with Caramelized Glazed Balsamic Onions

27.00 per person

Leek and Celery Root Stuffing

7.95 per person

Walnut Studded Cranberry Raisin Chutney

9.95 per person

Butternut Squash with Lemon, Thyme, and Sage

7.95 per person

Garlic Whipped Potatoes

5.95 per person

French Baby Beans

7.95 per person

Jalapeno Cornbread (Serves 8-10)

25.00 each

Fall Zucchini Bread (Serves 8-10)

20.00 each

### DESSERTS

Cranberry Apple Almond Tart

45.00 per tart

Classic Pumpkin Pie

45.00 per pie

Pecan Pie

45.00 per pie

Assorted Handmade Cookies

23.00 per pound

Minimum A La Carte order: 250.00. Delivery Charge: 60.00 in Manhattan, 75.00 in the Boroughs, ask for out of the city deliveries.

Last date to order for Thanksgiving is **Thursday, November 17, 2011.**

No menu changes can be made after this date. Deliveries will go out on Wednesday, November 23, 2011. Orders may also be picked up at Simply Divine's Café at The JCC, 334 Amsterdam Avenue (W. 76th Street), New York, New York 10023.

All menu items ordered are packed in bulk containers to be reheated and served on your platters. Reheating instructions will be included with your order.

Call us at **212-541-7300** or **305-409-9395** to place your order. Happy Thanksgiving!