



THANKSGIVING CORPORATE MENU.

\$25/PER PERSON

MAIN COURSES

SEASONAL FALL SALAD
WITH ORGANIC MIXED GREENS, PEARS OR APPLES, DRIED
CRANBERRIES, SHAVED PARMESAN, APPLE CIDER VINAIGRETTE

SAGE & ROSEMARY SLICED ROAST TURKEY BREAST
SERVED WITH ORANGE CRANBERRY SAUCE + HOME-STYLE GRAVY

SOURDOUGH BREAD STUFFING
WITH FUJI APPLE AND CELERY

MAPLE GLAZED CARROTS

BLISTERED BLUE LAKE GREEN BEANS
W/ FRIED PEARL ONIONS

YUKON MASHED POTATOES

DINNER ROLLS & BUTTER

|VEGETARIAN ENTRÉES|

STUFFED ACORN SQUASH
WITH QUINOA, HERBS & CHEESE

POLENTA TRIANGLE
TOPPED WITH ROASTED VEGETABLE RATATOUILLE

GRILLED TOFU & ROASTED VEGETABLE TIMBALE
WITH FRESH PESTO

DESSERT OPTIONS

PUMPKIN, APPLE OR CHERRY PIE
WHOLE PIES \$22 PER PIE (APPROX. 8 SLICES)

ASSORTED FALL PETIT FOURS \$3.50/EA.

HOLIDAY COOKIES 1 OZ. \$2.00/EA.

ASST. BITE SIZE HOLIDAY TARTS OR PASTRY BITES \$3.75/EA.

MUST HAVE
menus

CALL FOR DETAILS: (650) 365-5070
EMAIL: SALES@CRYSTALSPRINGSCATERING.COM