

Let us do the Cooking... So you don't have to!

** All orders MUST be in by November 17th **

The Whole Table: serves 9-11 people

Slow roasted turkey

Stuffing (herb or sausage)

Savory gravy

€255 (each additional side €20)

Cranberry sauce

3 sides

2 pies

Only What You Need: ½ tray (serves 8-12)/ Whole tray (serves 25-30)

Slow roasted turkey

55/100

Smashed potato trio

25/45

Roasted butternut with cranberries, brown sugar, & chive butter

40/75

Stuffing herb

25/45

Stuffing sausage

40/75

Green bean casserole

30/55

Green beans with toasted bread crumbs

25/45

Savory Gravy

Quart 12

Add Wild Mushrooms

Quart 15

Yummy Pies: pumpkin cream, chocolate cream, chocolate pecan, banana cream, apple, pumpkin, mocha cream, pecan, lemon meringue

15 each OR 6 or more 12 each

Vegetarian Options:

Eggplant lightly breaded & layered with herb ricotta cream, baby spinach, aged provolone & fresh mozzarella in a savory marinara ½ tray 50/ Full Tray 95

Butternut squash & spinach lasagne layered with a delicate cream sauce with fresh herbs
½ tray 55 / Full Tray 95

Happy Appies!

Stuffed Shrooms: roasted vegetables & goat cheese OR sausage & cheese 48/dozen

Butternut squash & apple bisque 12/quart with crab & wild mushrooms 18/quart

Jumbo Shrimp Cocktail with sassy cocktail sauce 45/dozen

The Spicy Green Bean Catering - 225 Hebron Avenue, Glastonbury - spicygreenbean.com - 860.657.3500

All pickups on Wednesday, November 23rd, 2011