

ANKSGIVING CATERING



Hormel DILUSSO

Genoa

Boar's Head®

Turkey

Breast

Ovengold

Morzaralla or

Provolons

Cheese

North Shore Farms Homemade

alame

See the Full Menu

Hormel

North Shore Farms Homemade Ravioli 12 Count

2:\$10

North Shore Farms Homemade Pumpkin Ravioli

North Shore Farms Homemade Marinara or Vodka

Sauce 24 oz



Rigatoni Bolognese Sauce North Shore Farms Homemade



Spicy Thai in Peanut Sauce North Shore Farms



Asiago & Artichoke Dip or Spinach & Dip OR Guacamole North Share Homemade

3999 Dinner for 2

Includes Generous Portions of: White and Dark Meat Turkey served with Cranberry Compote and Turkey Gravy

Choose I From Each: A: Apple & Sausage OR Wild Mushroom Stuffing

B: Mashed Sweet Potatoes w/Marshmallows **OR Mashed Potatoes**

C: Green Beans **OR** Brussels Sprouts with Pancetta

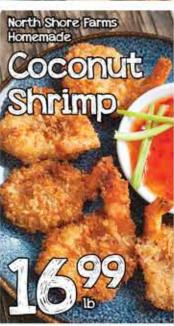
Dinner for 10 29999

- Includes:
 16-20 lb Fully Cooked Turkey
- 4 lbs Apple & Sausage OR Wild Mushroom Stuffing
- 4 lbs Sweet Potatoes w/Marshmallows OR Mashed Potatoes
- 3 pounds Green Beans OR Brussels Sprouts with Pancetta
- + (2) 24 oz Roasted Turkey Gravy
- · (I) 24 oz Cranberry Compote











ENTER TO

THANKSGIVING DAY

DINNER FOR 10

SCAN OR CODE

BELOW TO ENTER &

TO VIEW OFFICIAL

CONTEST RULES.

WINNER ANNOUNCED

NOV 23, 2024

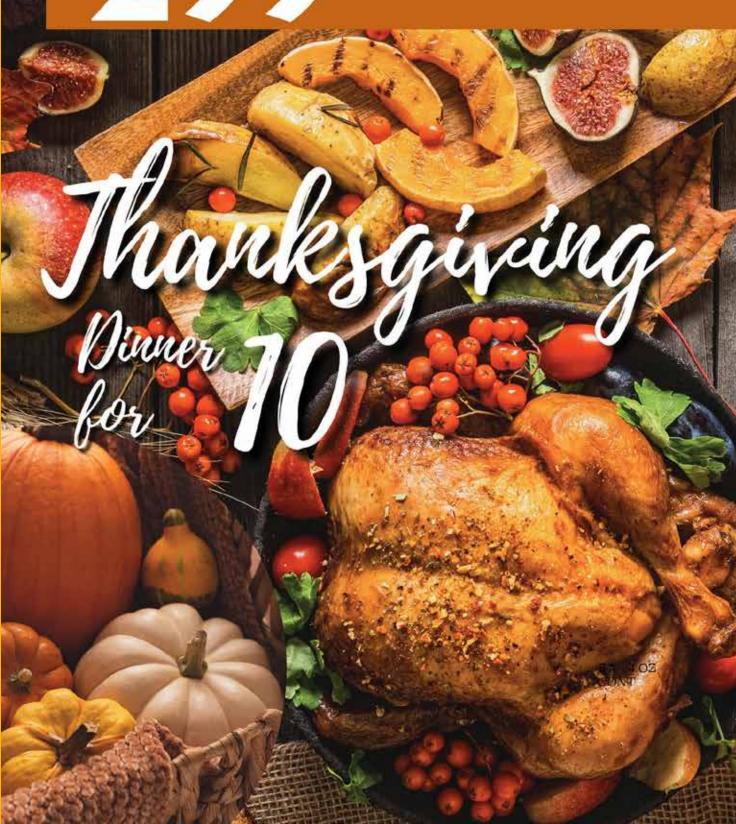




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29999





FIND ME IN THE DAIRY CASE. IN THE DAIRY CASE.

FROZEN FOODS.

GROCERIE



Pillsbury Grands Biscuits 16.3 oz



Chobani

Chobani

CALIFIA 1

Chobani Greek Yogurt 5.3 oz

Califia Farms

Almond Milk

48 oz

Yucatan

16 oz

Guacamole

Rana Fresh

lobster ravioli

ravioli/tortellini/

Pasta

8-10 oz

Hood

Egg

Nog

32 oz



Farmland Half & Half 32 oz

Pita Chips

Cedars

Organic

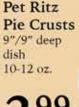
Hummu

Farmland

Heavy

Cream

32 oz





peas/peas carrots/corn/ cut beans/chopped spinach 28 oz

Hanover Candied Sweet Potatoes or Birds Eye Small Onions

14.4-20 oz



Seabrook Creamed Spinach

9 oz



Cool Whip Topping 8 oz

Hebrew National Franks In Blankets

32 count 18.4 oz

Pure Life Water 40 Pk 40-16.9 fl oz bottles

+ TAX & DEP



Pellegrino Sparkling Mineral Water 25.3 oz + TAX & DEP

Saratoga Still or Sparkling Water 28 oz + TAX & DEP

Coca-Cola 2 Liter

reg/diet/cherry + TAX & DEP

Canada Dry 12 Pk

ginger ale/seltzer 12 oz + TAX & DEP



Corona, Stella Artois or Heineken Beer12 Pk glass 11.2-12 oz + TAX & DEP

Snapple 12 Pk 16 oz bottles



Corona



Apple Cider 64 oz



Pillsbury Pie

Crust 14.1 oz



Reddi-Wip 6.5 oz can





Tropicana Fruit Punch or Lemonade 59 oz









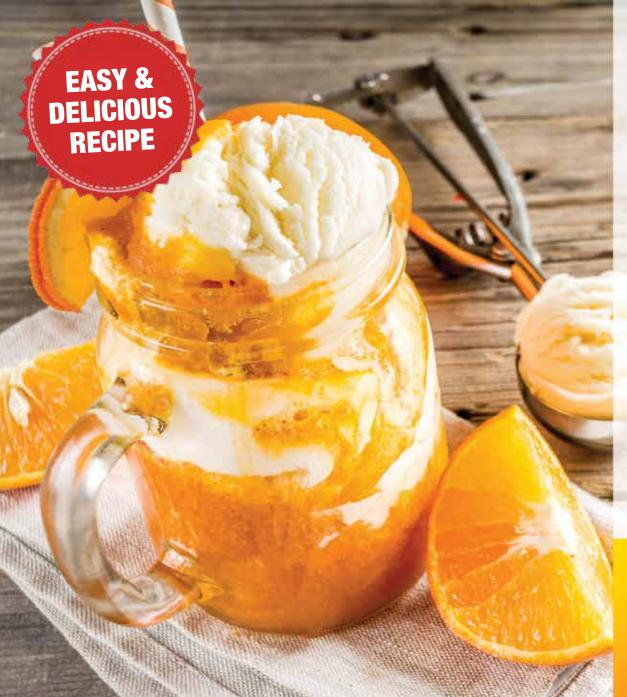








Stove Top Princella Stuffing ampbell's Princella Cut 6 oz College **Campfire Marshmallows** ream Sweet Sweet Potatoes regular/mini Inn Broth oups Potatoes College Inn Complica II 10-10.5 oz icken/mushroom 40 oz can).75 oz Gold Medal Libby's Heinz Gravy **Magnolia** Jiffy Corn Flour 5 Lb turkey/beef/ Pumpkin all purpose/ Muffin Mix JIFFY GOL Condensed chicken 12 oz jar 15 oz or unbleached OR 8.5 oz HEINZ Domino. PUMPKIN Domino weetened/ Home Sty Sugar 4 Lb it free 14 oz GRANUL ATED SUGAR Kitchen Ronzoni Carnation Ocean Spray RONZONI Campbell's Basics Campbells Lasagna Evaporated Cranberry Can Gravy curly/oven Stock Carnation Milk Sauce 10.5oz ready 8 oz/1 lb CRANBERRY 12 oz can jellied/whole 14 oz Once Keebler Bell's Chock Full French's Upon A BELLE Graham or Poultry Crispy o'Nuts Coconut Chocolate Coffee Seasoning Fried Water Pie Crust 10.2-11.3 oz Onions 1 liter Excludes Decaf 6 oz Attica Misko Lipton Ocean Spray Reynolds Slow Pita Recipe Pasta Cranberry Cooker Liners MISKO 17.6 oz Bread Secrets Cocktail & or Turkey 10 Pk 1.8-2.6 oz Blends Oven Bags 7' original Alfa Palirria Danish Butter Sparkling Martinelli Kihi or Gigantes Cookies Ice Sparking Pelion or 12 oz Cider cheese/spinach/ Dolmas leeks/vegetables 10 oz + TAX & DEP kasseri



POPPI MOCKTAILS

Serves 1

POPPI PROBIOTIC ORANGE CREAMSICLE

- · 1/2 cup orange juice
- · 1/4-1/3 cup Poppi Lemon Lime Probiotic Soda
- · whipped cream
- · orange slices (garnish- optional)
- Ice
- 1. Add ice cubes to a glass.
- Spoon a generous amount of whipped cream on top of ice.
- 3. Pour in the orange juice.
- Gently pour in the Poppi Lemon Lime Probiotic Soda until the glass is full.
- Add ice cream or whipped cream on top.
- 6. Garnish with orange slices (optional).

POPPI PROBIOTIC STRAWBERRY-LIME

- · 1 can Poppi Strawberry Lemon Probiotic Soda
- · 4 strawberries, chopped
- 4 mint leaves
- Juice of half a lime, or more if desired
- · 106
- In a tall glass, add strawberries, mint, honey, and lemon juice and muddle or use a blender.
- 2. Fill glass with ice and top with poppi Strawberry Lemon Probiotic Soda.



Really Get Creative With These Fine Brands











C4 ENERGY YOU CAN FEEL







AJVAR RISOTTO WITH SEAFOOD

Serves 8

- 1 lb squid, cleaned and chopped into 1/2-inch pieces
- · 1 + 1/4 lb shrimp, shelled and deveined
- · half cup extra virgin olive oil
- · half onion, chopped fine
- 1 tablespoon garlic, chopped
- 3 tablespoons parsley, chopped and divided
- · half cup dry white wine
- · 1 cup Ajvar Gourmet
- · 2 quarts seafood stock or water
- · 2 cups arborio rice
- Prepare the risotto: Heat the olive oil in a large pot or Dutch oven over medium heat. Stir in the onion and garlic: cook until soft. Add the Arborio rice and cook for 2 to 3 minutes.
- Add the white wine and stir until most of the wine has been absorbed, then ladle in 1 cup of seafood stock and continue to stir until most of the stock has been absorbed.
- 3. Continue adding more stock ½ to 1 cup at a time, stirring often and allowing each addition of stock to be absorbed before adding the next. This usually takes about 25 minutes. Cook until the rice is almost tender (al dente).
- Stir in the seafood; stir in the Ajvar and adjust for seasonings.
- 5. When the risotto is done, remove it from the heat and serve.

Really Get Cooking With These Fine Brands





FRA'MANI SAUSAGES, PEPPERS & ONIONS

Serves 2-4

- 1 pkg Fra' Mani Salt & Pepper Smoked Sausage
- · fresh hoagie roll or similar
- · 1/4 cup extra virgin olive oil
- 1 large onion, sliced
- 1 red, yellow and green bell pepper, sliced
- 1 14.5-oz can diced tomatoes
- · 4 tbsp tomato paste
- 5 cloves garlic, minced
- 1/2 cup red wine, on the drier side
- · 2 tbsp chopped fresh parsley
- 1 tsp dried oregano
- 1/2 tsp dried thyme
- · 2 large basil leaves, chopped
- · 1/2 tsp salt and ground black pepper.
- 1. Heat the olive oil in a large cast iron pan over medium heat and cook the sliced onion and bell peppers until just tender, about 3-5 minutes. Add the diced tomatoes, tomato paste, and minced garlic, tossing frequently over a medium-low simmer for about 5-8 minutes.
- Pour the dry red wine into the mixture and stir continuously, allowing the alcohol to steam and burn off. Add the dried herbs and salt and black pepper to taste; and stir to combine. Let everything continue to simmer and develop flavor over low heat.
- In a separate pan over medium heat, cook as many Fra' Mani Salt & Pepper Smoked Sausages as needed, turning frequently to brown on all sides, about 5-8 minutes.
- 4. Toast the fresh rolls until golden brown. Add the desired amount of pepper and onion mixture to the inside of the roll and nestle a cooked sausage inside; garnish with parsley and basil.

Really Get Cooking With These Fine Brands



SMOKED PORK SAUSAGES

We use prime shoulder cuts of fresh pork that are coarse-ground, seasoned with fennel and garlic, and stuffed into natural casings before being smoked over natural fruitwood.

- Classic
- Spicy
- Sweet Basil
- Salt & Pepper
- Mattinata







Veal

Loin

Natural

Franks 12 oz