

CLEESE CATERING

Thanksgiving

CORPORATE THANKSGIVING COLLECTION

Complete family-style menus created for office lunches, corporate celebrations and team gatherings.

EACH THANKSGIVING MENU INCLUDES:

- One seasonal leafy salad
- One meat entrée
- One seafood entrée
- One plant-based protein
- One seasonal starch
- One seasonal vegetable
- Seasonal fresh sliced fruit
- Optional holiday butter-tart upgrade

DAILY LUNCH FEATURE

Available through our regular corporate buffet program and follows standard buffet pricing.

Classic Kale, Cranberry and Fennel Salad *(Vegan | MWG | MWD | MWN)*
Baby kale with shaved fennel, dried cranberries and orange-balsamic dressing.

Homestyle Turkey Stew *(Halal | MWN)*
Slow-cooked turkey with seasonal vegetables and fresh herbs in a rich turkey gravy.

Apricot-Mustard Glazed Atlantic Salmon *(Halal | MWG | MWD | MWN)*
Oven-roasted Atlantic salmon finished with apricot-mustard glaze.

Smashed Lentil and Stuffed Mushroom Stack *(Vegan | MWG | MWD | MWN)*
Seasoned lentils layered with roasted woodland mushrooms, vegetables and fresh herbs.

Roasted Butternut Squash Succotash *(Vegan | MWG | MWD | MWN)*
Roasted butternut squash with sweet corn, beans, peppers and fresh herbs.

Pan-Seared Brussels Sprouts *(Vegan | MWG | MWD | MWN)*
Brussels sprouts with sweet onions and toasted sunflower seeds.

Dessert Selection: Choice of seasonal sliced fruit or freshly baked cookies. Regular corporate buffet pricing applies.

MENU TWO: AUTUMN LAMB AND SALMON FEAST

Pear, Arugula and Roasted Beet Salad *(Vegan | MWG | MWD | MWN)*
Baby arugula with sliced pear, roasted beets, toasted sunflower seeds and sherry wine vinaigrette.

Herb-Roasted Boneless Leg of Lamb *(Halal | MWG | MWD | MWN)*
Garlic- and herb-roasted boneless leg of lamb served with natural lamb jus and mint chimichurri.

Maple-Dijon Atlantic Salmon *(Halal | MWG | MWD | MWN)*
Oven-roasted Atlantic salmon finished with maple-Dijon glaze and fresh herbs.

Roasted Butternut Squash and Quinoa Roulade *(Vegan | MWG | MWD | MWN)*
Roasted butternut squash, quinoa, spinach, cranberries and fresh herbs served with vegan mushroom jus.

Herb-Roasted Fingerling Potatoes *(Vegan | MWG | MWD | MWN)*
Roasted fingerling potatoes with sweet onions, garlic and fresh herbs.

Roasted Brussels Sprouts *(Vegan | MWG | MWD | MWN)*
Roasted Brussels sprouts with toasted pepitas and sunflower-seed vinaigrette.

Package Pricing:

- \$34.99 per person — Includes seasonal fresh sliced fruit.
 - \$38.99 per person — Includes seasonal fresh sliced fruit and assorted holiday butter tarts.
- Minimum order of eight guests.

MENU ONE: TRADITIONAL THANKSGIVING FEAST

Harvest Baby Green Salad *(Vegan | MWG | MWD | MWN)*
Baby greens with dried cranberries, toasted pumpkin seeds, seasonal vegetables and maple-Dijon vinaigrette.

Traditional Herb-Roasted Turkey *(Halal | MWN)*
Sliced herb-roasted turkey served with turkey pan gravy and orange-cranberry chutney.

Apricot-Mustard Glazed Atlantic Salmon *(Halal | MWG | MWD | MWN)*
Oven-roasted Atlantic salmon finished with apricot-mustard glaze and fresh herbs.

Harvest Lentil and Mushroom Enchilada *(Vegan | MWD | MWN)*
Seasoned lentils, woodland mushrooms, roasted vegetables and fresh herbs wrapped in a soft tortilla and served with apricot-mustard sauce.

Whipped Butter Mashed Potatoes *(Vegetarian | MWG | MWN)*
Creamy mashed potatoes finished with roasted garlic and butter.

Garlic French Beans *(Vegan | MWG | MWN)*
French beans with roasted garlic and caramelized onions.

Package Pricing:

- \$32.99 per person — Includes seasonal fresh sliced fruit.
 - \$36.99 per person — Includes seasonal fresh sliced fruit and assorted holiday butter tarts.
- Minimum order of eight guests.

MENU THREE: BRAISED BEEF AND SALMON FEAST

Harvest Kale Caesar Salad *(Vegetarian | MWN)*
Baby kale with sun-dried tomatoes, Parmigiano-Reggiano, house-baked garlic croutons and creamy Caesar dressing.

Eight-Hour Braised Beef Brisket *(Halal | MWN)*
Slow-braised beef brisket served with rich red wine jus.

Maple-Dijon Atlantic Salmon *(Halal | MWG | MWD | MWN)*
Oven-roasted Atlantic salmon finished with maple-Dijon glaze and fresh herbs.

Harvest Lentil and Mushroom Enchilada *(Vegan | MWD | MWN)*
Seasoned lentils, woodland mushrooms, roasted vegetables and fresh herbs wrapped in a soft tortilla and served with apricot-mustard sauce.

Wild Rice, Cranberry and Quinoa Pilaf *(Vegan | MWG | MWD | MWN)*
Wild rice and quinoa with dried cranberries, caramelized onions and fresh herbs.

Maple-Roasted Root Vegetables *(Vegan | MWG | MWD | MWN)*
A seasonal medley of roasted root vegetables finished with maple and fresh herbs.

Package Pricing:

- \$34.99 per person — Includes seasonal fresh sliced fruit.
 - \$38.99 per person — Includes seasonal fresh sliced fruit and assorted holiday butter tarts.
- Minimum order of eight guests.

ORDERING INFORMATION & POLICY

- All menus are presented family-style in disposable serving containers.
- Minimum order of eight guests per menu.
- Pricing is based on a balanced buffet allocation between meat, seafood & plant-based entrées.
- Vegetarian and vegan quantities must be confirmed when ordering.
- Delivery, setup, serving equipment, rentals and service staff are additional.
- Disposable plates, cutlery and serving utensils may be added upon request.
- Prices exclude applicable taxes. Advance ordering is required.
- Please advise our team of allergies or dietary restrictions when placing your order.
- Dietary designations are based on standard recipes. Our kitchen handles gluten, dairy, eggs, fish, sesame, mustard, nuts and other allergens. Please disclose all allergies; we cannot guarantee an allergen-free environment.

Dietary Legend: Vegan = contains no animal-derived ingredients | Vegetarian = suitable for vegetarians | MWG = made without gluten | MWD = made without dairy | MWN = made without nuts | Halal = prepared using halal-certified meat

Cleese Catering by Chef Shen | 416-463-3895 | www.cleesecatering.com