

Thanksgiving Menu 2025

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

Available For Delivery OR Pick Up on Wednesday, November 26th 1pm-5pm

Minimum Order \$250 • Delivery From \$50

Place your order by 12pm on Thursday, November 20th

Online: corksandforkscatering.com • Email: events@corksandforkscatering.com • Call: (561) 339-2444

Signature Dishes

	Price
BACON TREE- Pepper Ranch, Porcini, Sweet Sriracha, Maple, Coffee (GF).....	\$45/Doz
PINEAPPLE SHRIMP TOWER Large Wild Shrimp, Cocktail Sauce, Meyer Lemon Aioli (GF, DF).....	\$230 (Serves 8-12)

Hors D'oeuvres – By The Dozen

Truffled Honey Goat Cheese Tart with Caramelized Onions (V).....	\$45
Caprese Skewers with Basil Pesto (GF, V).....	\$45
Cranberry and Brie Bite with Rosemary (V).....	\$50
Sweet Potato Bites with Blackberry Relish (DF, VG).....	\$50
Cucumber Boats with Hummus, Za'atar, Roasted Chick Pea (GF, DF, VG).....	\$40
Smoked Salmon Rose On Potato Pancake (GF).....	\$50
Mini Crab Cakes with Lime Dill Aioli (DF).....	\$55
Apricots Wrapped In Bacon (GF, DF).....	\$40
Everything Bagel Pigs In A Blanket with Grain Mustard.....	\$40
Mediterranean Meatballs with Sun-Dried Tomato Dressing.....	\$50

Salads – Each Item Serves 4

Baby Kale with Apples, Cranberries, Manchego, Cider Dressing, Roast Almonds (V).....	\$50
Roasted Cauliflower, Orange, & Pomegranate with Roasted Hazelnuts, Citrus Dressing (GF, DF, VG).....	\$50

Entrees – Each Item Serves 4

Carved Butter Roasted Turkey Breast (GF).....	\$81
Herb Roasted Whole Turkey (GF, DF) (Can Be Carved, De-Boned)	\$280/Sm (Serves up to 8) \$440/Lg (Serves up to 15)
Baked Ham with Kumquat Glaze (GF, DF).....	\$78
Baked Scottish Salmon Filet, Pistachio Crust, Citrus Gremolata (DF).....	\$81
Sweet Potato Lentil Nut Roast (GF, DF, VG).....	\$75

Vegetables – Each Item Serves 4

Roasted Fingerling Potatoes with Herbs and Garlic (GF, DF, VG).....	\$35
Buttery Mashed Potatoes with Chive (GF, V).....	\$35
Sweet Potato Mash with Marshmallow Creme.....	\$35
Roasted Brussels Sprouts with Pine Nuts (GF, DF, VG) (ADD Bacon \$ 8).....	\$35
Maple Rainbow Carrots with Italian Parsley (GF, DF, VG).....	\$35
Green Beans with Sautéed Pearl Onions (GF, DF, VG).....	\$35
Roasted Asparagus with Tarragon Aioli (GF, DF, V).....	\$35
Mushroom Medley Sautéed in Thyme Butter (GF, V).....	\$50

Sides

Mac & Cheese (V) (ADD Truffle Oil \$15).....	\$110 (Serves 8-12)
Herb Stuffing (DF, V).....	\$35 (Serves 4)
Sausage & Apple Stuffing.....	\$48 (Serves 4)
Sage Gravy (GF).....	\$21/Pt / \$38/Qt
Cranberry, Ginger, Orange Sauce (GF, DF, VG).....	\$21/Pt / \$38/Qt
Fresh-Baked Sourdough Bread Dinner Rolls (DF, VG).....	\$15/Half Doz / \$30/Doz
Cranberry Walnut Bread (V).....	\$15/Loaf

Dessert - Serves Up To 8 People

Pumpkin Pie with Streusel (V).....	\$46
Apple Pie with Lemon Meringue Topping (V).....	\$46
Pecan Pie with Bourbon Chantilly (V).....	\$46

Dessert By The Dozen

White Chocolate Cranberry Pistachio Cookies (V).....	\$45
Thanksgiving Theme Macarons (Blueberry Pie, Pumpkin, or Cranberry Pecan Caramel) (GF, V).....	\$50