

The Shalom Group

Under the supervision of The Rabbinical Council of Greater Washington

2018 Thanksgiving Catering Menu

Let us do the cooking while you and your family enjoy the holiday!

To Order:

301-946-6500

301-949-6297

240-290-0032

catering@theshalomgroup.com

ORDERS MUST BE RECEIVED BY

THURSDAY, NOVEMBER 15



Thanksgiving Business Hours:

Thursday, November 22 from 7:30 AM to 4 PM

Friday, November 23 from 7:30 AM to 3 PM



2319 University Blvd. West, Wheaton, MD

Thanksgiving Business Hours:

Closed on Thursday, November 22

Friday, November 23 from 11 AM to 2 PM

PICK UP DATE & LOCATION:

Thursday, November 22 from 9 AM to 1 PM

at Shalom Kosher, 1361 Lamberton Dr., Silver Spring, MD

The Shalom Group

Orders due by Thursday, November 15
\$35.00 minimum on all orders

First Name (PLEASE PRINT)

Last Name

Email Address

Phone Number

Orders may be prepaid with your credit card!
Pick up at Shalom Kosher on Thursday, November 22!

THANKSGIVING SPECIAL WHOLE TURKEY PACKAGE (serves 8) _____ \$195.00 ea. Carving fee \$15.00 _____

10-12 lb. whole turkey, apple butternut squash soup, traditional challah stuffing, turkey gravy, garlic mashed potatoes, green bean almondine, pecan maple carrots, cranberry-orange relish and pumpkin pie (No substitutions)

THANKSGIVING SPECIAL TURKEY BREAST PACKAGE (6 guest minimum) _____ \$19.95 per person (6 person package is \$119.70)

Slices of herb roasted turkey breast, traditional challah stuffing, turkey gravy, garlic mashed potatoes, green bean almondine, mini corn muffins, cranberry-orange relish and pumpkin pie (No substitutions)

APPETIZERS

_____ Butternut Squash-Sweet Potato Bourekas \$1.25 ea.
_____ Mini Corn Muffins (6 pieces - pareve) \$5.50

SOUPS (1 qt. serves 3)

_____ Apple Butternut Squash Bisque (GF, vegan) \$9.95 qt.
_____ Parsnip & Apple Bisque (GF, vegan) \$9.95 qt.

ENTREES

_____ 10-12 lb. Golden Roasted Turkey \$139.00 ea.
w/Traditional Challah Stuffing & Turkey Gravy
_____ 16-18 lb. Golden Roasted Turkey \$170.00 ea.
w/Traditional Challah Stuffing & Turkey Gravy
_____ Carving Fee \$15.00
_____ Slices of Herb Roasted Turkey Breast w/Turkey Gravy \$14.95 lb.
_____ Roasted Turkey Legs (GF) \$10.95 ea.
_____ Bone-in Chicken Breast w/Red Wine Fruit Compote \$7.95 ea.
_____ Honey & Black Pepper Salmon Fillet \$10.95 ea.
_____ Individual Beef Pot Roast Pot Pie (6 inch size) \$11.95 ea.

VEGAN ENTREES

_____ Moroccan Chickpea Stew w/Root Vegetables (vegan) \$9.95 qt.
_____ Half Acorn Squash w/Harvest Quinoa (GF, vegan) \$10.95 ea.

SIDE DISHES (assume 1/3 lb. per person when ordering)

_____ Traditional Challah Stuffing (vegetarian) \$7.95 lb.
_____ Signature Stuffing w/Dried Fruit (vegetarian) \$9.95 lb.
_____ Garlic Mashed Potatoes (GF, vegan) \$7.95 lb.
_____ Candied Sweet Potatoes w/ Granny Smith Apples (GF, vegan) \$9.95 lb.
_____ Toasted Almond Wild Rice w/Herbs (GF, vegan) \$10.95 lb.
_____ Pecan Maple Carrots (GF, vegan) \$9.95 lb.
_____ Roasted Mixed Vegetables (GF, vegan) \$8.95 lb.
_____ Green Bean Almondine (GF, vegan) \$9.95 lb.
_____ Kale, Butternut Squash & Cranberries (GF, vegan) \$9.95 lb.

SAUCES

_____ Turkey Gravy \$6.95 qt.
_____ Cranberry-Orange Relish (GF, vegan) \$7.95 pt.

DESSERTS

_____ Pumpkin Pie \$9.99 ea.
_____ Lattice Top Apple Pie \$10.99 ea.
_____ Chocolate Mousse Pie \$13.99 ea.
_____ Pecan Pie \$12.99 ea.

CREDIT CARD INFORMATION: