

TRADITIONAL SOUTHERN THANKSGIVING MENU

FOR THE ONES WHO LOVE IT THE CLASSIC WAY
SLOW, RICH, AND SOUL-DEEP

ENTRÉE (CHOOSE ONE)

WHOLE HERB-ROASTED TURKEY
ROASTED TURKEY BREAST WITH HERB GRAVY
BROWN SUGAR & PINEAPPLE GLAZED HAM
HONEY MUSTARD GLAZED CHICKEN THIGHS
CHUCK ROAST WITH PAN GRAVY
JERK PORK LOIN
SMOTHERED TURKEY WINGS

SIDES (CHOOSE THREE)

BAKED MAC & CHEESE
CHORIZO & CORNBREAD STUFFING
COLLARD GREENS WITH SMOKED TURKEY
SWEET POTATO CASSEROLE
RICE PILAF
GARLIC ROASTED BRUSSELS SPROUTS WITH BALSAMIC GLAZE
ROASTED GREEN BEANS WITH CARAMELIZED ONIONS & BACON
CONFETTI CORN
(FRESH CORN SAUTÉED WITH BELL PEPPERS AND HERBS)
SAGE MASHED POTATOES

BREAD

HOMEMADE ROLLS OR DROP BISCUITS

DESSERT

SWEET POTATO PIE OR PEACH COBBLER

INCLUDED WITH EVERY ORDER:

★ HOMEMADE CRANBERRY SAUCE & TURKEY GRAVY

PRICING

Individual - \$40 / Dinner For Three - \$110

Family Feast - 6 to 8 - \$225 / Full Table - 12 to 16 - \$395

A SOUTHERN-STYLE THANKSGIVING FEAST WITH ALL THE COMFORT,
FLAVOR, AND SOUL YOU EXPECT FROM TRESIA'S CATERING. SLOW-
ROASTED MEATS, CREAMY SIDES, AND THE KIND OF FOOD THAT MAKES
YOU FEEL HUGGED FROM THE INSIDE OUT.

VEGAN THANKSGIVING MENU

CELEBRATE FLAVOR, COMPASSION, AND COMFORT WITH A 100% PLANT-BASED THANKSGIVING FEAST. DESIGNED TO DELIVER SOUL AND SATISFACTION — NO COMPROMISES, JUST DELICIOUSNESS

SERVES 6 * FULL PACKAGE: \$70(PP) * PER PERSON: \$11.50

🌱 MAIN COURSE

STUFFED ACORN SQUASH WITH WILD RICE & CRANBERRIES
A HEARTY, COLORFUL CENTERPIECE FILLED WITH FALL FLAVOR.

PLANT-BASED MEATLOAF

SAVORY, SEASONED, AND TOPPED WITH A TANGY GLAZE THAT TASTES LIKE HOME.

🥔 SIDES

VEGAN SCALLOPED POTATOES

CREAMY LAYERS WITH DAIRY-FREE CHEESE AND PLANT-BASED CREAM

MAPLE-ROASTED BRUSSELS SPROUTS

SWEET, SMOKY, AND SLIGHTLY CRISP.

CREAMY BAKED MACARONI AND CHEESE(DAIRY FREE)

A SOUTHERN COMFORT TWIST ON A CLASSIC.

COLLARD GREENS

TENDER, SEASONED, AND SOULFUL.

CHORIZO & CORNBREAD STUFFING (OR TRADITIONAL STUFFING)

MADE WITH PLANT-BASED SAUSAGE FOR A RICH, HEARTY BITE.

DROP BISCUITS OR HOMEMADE ROLLS

SOFT, GOLDEN, AND PERFECT FOR SOAKING UP THAT GRAVY.

HOMEMADE CRANBERRY SAUCE & VEGAN GRAVY

SWEET, TART, AND SAVORY—THE PERFECT PAIRING FOR EVERY BITE.

🍇 DESSERT

SWEET POTATO PIE

SMOOTH, SPICED, AND NOSTALGIC — EVERYTHING A THANKSGIVING PIE SHOULD BE

🔥 FLAVOR. STORY. SOUL.

AT TRESIA'S CATERING, WE BELIEVE GOOD FOOD BUILDS CONNECTION. THIS VEGAN FEAST ISN'T JUST MEATLESS—IT'S FULL OF LOVE, INTENTION, AND FLAVOR THAT CELEBRATES EVERY GUEST AT THE TABLE.

ORDER EARLY — LIMITED SPOTS AVAILABLE FOR THANKSGIVING WEEK!

VEGETARIAN THANKSGIVING MENU

CELEBRATE THANKSGIVING WITH WARMTH, FLAVOR, AND INTENTION. THIS PLANT-BASED FEAST BRINGS TOGETHER THE HEART OF SOUTHERN COOKING AND THE CREATIVITY OF GLOBAL COMFORT FOOD. EVERY DISH IS MADE FROM SCRATCH WITH LOVE, CRAFTED TO NOURISH AND DELIGHT

SERVES 6 * FULL PACKAGE: \$80 (PP) * PER PERSON: \$13.50

MAIN COURSE

CARAMELIZED ONION & SQUASH TART (DAIRY-FREE CHEESE)

A RICH, FLAKY TART LAYERED WITH ROASTED SQUASH AND SWEET ONIONS

PLANT-BASED MEATLOAF

SAVORY, HEARTY, AND GLAZED WITH A TANGY SAUCE THAT HITS ALL THE RIGHT NOTES

SIDES

SWEET POTATO GRATIN

CREAMY, INDULGENT, AND MADE WITH PLANT-BASED CREAM AND CHEESE.

VEGAN MASHED POTATOES

WHIPPED TO PERFECTION WITH PLANT-BASED BUTTER

MAPLE-ROASTED BRUSSELS SPROUTS

SWEET, SMOKY, AND SLIGHTLY CRISP

CREAMY BAKED MACARONI AND CHEESE (DAIRY FREE)

A SOULFUL, SAVORY SIDE DISH WITH A TWIST

COLLARD GREENS

SLOW-COOKED AND FULL OF FLAVOR

CHORIZO & CORNBREAD STUFFING OR TRADITIONAL STUFFING

MADE WITH PLANT-BASED SAUSAGE FOR RICH, HEARTY DEPTH

DROP BISCUITS OR HOMEMADE ROLLS

FLUFFY, GOLDEN, AND PERFECT FOR SOAKING UP THE GRAVY

HOMEMADE CRANBERRY SAUCE & VEGAN GRAVY

SWEET, TART, AND SAVORY IN PERFECT BALANCE

DESSERT

SWEET POTATO PIE

SMOOTH, SPICED, AND STRAIGHT FROM THE HEART OF THE SOUTH

FLAVOR. STORY. SOUL.

THIS MENU ISN'T JUST MEATLESS — IT'S FULL OF LIFE, JOY, AND CONNECTION. FROM THE COLLARDS TO THE SWEET POTATO PIE, EVERY DISH TELLS A STORY OF CULTURE AND COMFORT

RESERVE YOUR THANKSGIVING FEAST TODAY — LIMITED BOOKINGS AVAILABLE!

PESCATARIAN THANKSGIVING MENU

A FEAST FROM THE SEA THAT BRINGS WARMTH TO THE TABLE. THIS
PESCATARIAN THANKSGIVING MENU BLENDS COASTAL COMFORT WITH
SOUTHERN SOUL — EVERY BITE RICH IN FLAVOR, FRESHNESS, AND
GRATITUDE

SERVES 6 * FULL PACKAGE: \$95(PP) * PER PERSON: \$15.75

MAIN COURSE

SHRIMP & CRAB STUFFED SALMON

A LUXURIOUS, FLAKY SALMON FILLET FILLED WITH SAVORY SEAFOOD
STUFFING

SEAFOOD GUMBO

A BOLD, HEARTY SOUTHERN CLASSIC SIMMERED WITH SHRIMP, CRAB,
AND DEEP FLAVOR

SIDES

ROASTED BRUSSELS SPROUTS WITH BACON

CRISPY, CARAMELIZED, AND SAVORY.

4 CHEESE MACARONI AND CHEESE

FULL OF COMFORT.

COLLARD GREENS

SLOW-COOKED, SMOKY, AND SEASONED WITH LOVE

CHORIZO & CORNBREAD STUFFING OR TRADITIONAL STUFFING

RICH, HEARTY, AND FULL OF HOLIDAY FLAVOR.

DROP BISCUITS OR HOMEMADE ROLLS

GOLDEN, SOFT, AND BUTTERY.

HOMEMADE CRANBERRY SAUCE & GRAVY

SWEET, TART, AND PERFECTLY BALANCED.

DESSERT

SWEET POTATO PIE

A SOUTHERN STAPLE — SMOOTH, SPICED, AND IRRESISTIBLY SWEET.

FLAVOR. STORY. SOUL.

FROM THE FIRST SPOONFUL OF GUMBO TO THE LAST BITE OF SWEET
POTATO PIE, THIS PESCATARIAN MENU IS ALL ABOUT DEPTH,
WARMTH, AND TRADITION — A SOUTHERN THANKSGIVING
REIMAGINED BY THE SEA.

BOOK EARLY — LIMITED AVAILABILITY FOR THANKSGIVING WEEK!

DINNER FOR TWO THANKSGIVING MENU

BECAUSE LOVE DESERVES A SEAT AT THE TABLE. THIS INTIMATE, INDULGENT MENU BRINGS THE WARMTH OF THANKSGIVING TOGETHER WITH A TOUCH OF ROMANCE. EVERY BITE IS DESIGNED TO IMPRESS, COMFORT, AND CONNECT.

SERVES 2 * FULL PACKAGE: \$85 (PP)



STARTER

MINI LOBSTER POT PIES

RICH, CREAMY, AND THE PERFECT START TO A ROMANTIC MEAL

MAIN COURSE OPTIONS

CHOOSE ONE MAIN FOR YOUR EVENING:

SEARED SCALLOPS WITH LEMON BUTTER SAUCE

LAMB CHOPS (HERB-CRUSTED)

TURKEY BREAST (ROASTED & TENDER)

ROAST CHICKEN (GOLDEN & FLAVORFUL)

VEGETABLE SIDES (CHOOSE TWO)

GARLIC ROASTED GREEN BEANS WITH POTATOES & CARAMELIZED ONIONS

BRUSSELS SPROUTS (ROASTED, CRISP-TENDER)

COLLARD GREENS

STARCH OPTIONS (CHOOSE ONE)

SAGE MASHED POTATOES

WILD RICE PILAF WITH CRANBERRIES & HERBS

INCLUDED WITH EVERY DINNER:

4 CHEESE MACARONI AND CHEESE

CHORIZO & CORNBREAD STUFFING OR TRADITIONAL STUFFING

DROP BISCUITS OR HOMEMADE ROLLS

HOMEMADE CRANBERRY SAUCE & GRAVY

DESSERT

CHOCOLATE LAVA CAKE WITH RASPBERRY COULIS

DECADENT, INDULGENT, AND MADE FOR SHARING.

FLAVOR. STORY. SOUL.

THIS DINNER ISN'T JUST ABOUT FOOD — IT'S ABOUT CONNECTION. WHETHER IT'S LOVE, LAUGHTER, OR GRATITUDE, THIS EXPERIENCE IS CRAFTED FOR TWO PEOPLE READY TO SAVOR IT ALL.

RESERVE YOUR ROMANTIC THANKSGIVING DINNER NOW — LIMITED BOOKINGS AVAILABLE!

A LA CARTE THANKSGIVING MENU
★ **BUILD YOUR OWN FEAST. ADD TO ANY PACKAGE OR
MIX AND MATCH YOUR FAVORITES.**
(HALF PAN SERVES 6-8 | FULL PAN SERVES 12-16)

 MEAT OPTIONS

DISH HALF PAN/FULL PAN

ROSEMARY & GARLIC PRIME RIB \$175 (SERVES 6-8) \$325 (SERVES 12-16)

BROWN SUGAR & PINEAPPLE GLAZED HAM \$125 \$225

JERK PORK LOIN \$115 \$210

ROASTED TURKEY BREAST \$95 \$175

SMOTHERED TURKEY WINGS \$85 \$155

SOUTHERN FRIED CHICKEN \$75 \$140

BBQ RIBS \$115 \$210

 VEGAN OPTIONS

DISH HALF PAN/FULL PAN

PLANT-BASED MEATLOAF \$75 \$140

VEGAN MAC & CHEESE (DAIRY-FREE) \$55 \$100

VEGAN COLLARD GREENS \$45 \$85

MAPLE ROASTED SWEET POTATOES \$40 \$75

COCONUT CREAMED CORN \$45 \$85

PLANT-BASED CHORIZO & CORNBREAD STUFFING \$50 \$95

 VEGETARIAN OPTIONS

DISH HALF PAN/FULL PAN

THREE-CHEESE MAC & CHEESE \$55 \$100

VEGETARIAN COLLARD GREENS \$45 \$85

HERB BUTTER BRUSSELS SPROUTS \$45 \$85

SAGE MASHED POTATOES \$45 \$85

CORNBREAD STUFFING \$45 \$85

 PESCATARIAN OPTIONS

DISH HALF PAN/FULL PAN

SEAFOOD GUMBO \$95 \$175

SALMON CROQUETTES \$65 \$120

GARLIC BUTTER SHRIMP \$60 \$110

CRAB-STUFFED MUSHROOMS \$50 \$95

SMOKED CATFISH FILLETS \$70 \$130

 SOUTHERN & TRADITIONAL SIDES

DISH HALF PAN/FULL PAN

CREAMED CORN \$45 \$85

CREAMED SPINACH \$45 \$85

SWEET POTATO CASSEROLE \$50 \$95

COLLARD GREENS (SMOKED TURKEY) \$50 \$95

BAKED MAC & CHEESE \$55 \$100

CORNBREAD MUFFINS OR ROLLS (DOZEN) \$25 —

HOMEMADE CRANBERRY SAUCE (QUART) \$20 —

 DESSERT OPTIONS

SWEET POTATO PIE 6-8 \$30/PEACH COBBLER 6-8 \$35/BANANA PUDDING 6-8/\$30

APPLE CRISP 6-8 \$30/BREAD PUDDING W/BOURBON SAUCE 6-8 \$35

VEGAN SWEET POTATO PIE 6-8 \$30/MINI DESSERT SAMPLER (6 COUNT) \$40