Tia's
FOOD OF LOVE
catering boutique

Thanksgiving Menu 2026

PLEASE ORDER ONLINE:

BY WEDNESDAY, NOVEMBER 18TH

@TIASFOODOFLOVE.SMARTONLINEORDER.COM

PICK-UPS WEDNESDAY, NOVEMBER 25TH

NO ORDER REDUCTIONS OR CANCELLATIONS ALLOWED AFTER DEADLINE CANCELLATIONS WILL INCUR A 50% CHARGE.

Beginnings and Hors D'Oeuvres (per dozen)

___ Antipasto Especiale $225
(Serves 10-12)

___ Warm Caramel Brie Plate $70
Homemade Caramel Pecans, Apples & Pears, Carr Crackers

___ Whipped Feta & Cranberry Dip $75
Pistachios, Homemade Ficelle Crostini and Fruit Nut Crisps

___ Homemade Caramelized French Onion Dip $25
(serves 4-6)

___ Curried Pumpkin Hummus & Vegetable Crudites Board *(GF)* & *(DF)* $95

___ Parmesan Crusted Artichoke Fritto $30
Truffle White Bean Dip

___ Classic Deviled Eggs, Herb Garnish *(GF)* $25

___ Balsamic Fig Grilled Flatbread $32
Caramelized Onion & Gorgonzola (16 pc)

___ Miniature Beef Wellingtons $45
Horseradish Dipping Sauce

___ Swedish Turkey Meatballs *(per dozen)* $25
Cranberry BBQ Glaze, Sage Brown Gravy

___ Stuffed Crimini Mushrooms $35
Roasted Red Peppers, Spinach and Ricotta

___ Sausage Stuffed Mushrooms $39
Proscuitto, Mozzarella, Marsala Cream

___ Coconut Crusted Shrimp with Mango Aioli $40
–or– Chicken $35

___ Petite Maryland Crabcakes $39
Roasted Red Pepper Remoulade

___ Jumbo Shrimp Cocktail $50
Old Bay Cocktail Sauce & Lemon Caper Tartar Sauce

___ Sicilian Stuffed Vinegar Peppers $35
Raisins, Pignoli, Honey

___ HOT Stuffed Cherry Peppers $30
Meat & Breadcrumb Stuffing

___ Applewood Bacon Wrapped Medjool Dates *(GF)* $35
stuffed with Goat Cheese, Maple Orange Glaze, Toasted Sesame Seeds

___ Honey Mustard Pretzel Crusted Chicken Skewers $35
Cranberry Honey Mustard Dip

___ Golden Potato Latkes *(GF)* $30
Pink Cranberry Applesauce and Chive Sour Cream

___ Homemade Strombolis $35
Antipasto / Pepperoni & Mozzarella / Spinach & Provolone

First Course

___ Butternut Squash and Roasted Pear Soup *(GF)* $20
(per quart)

___ Tia's Homemade Meat Lasagna $65 (½ Tray)
$125 (Full Tray)

-or- Plain Cheese $60 (½ Tray)
$110 (Full Tray)

___ Cheese Ravioli *(12 pc)* $30
Homemade Marinara

___ Our Homemade Eggplant Parmigiana $70 (½ Tray)

___ Eggplant Rollatini Florentine *(12 pc)* $60
Ricotta, Spinach, Four Cheeses

___ Sunday GRAVY *(serves 6-8)* $150
2 quarts Sunday Gravy, 8 Homemade Meatballs, 4 pieces of Sweet Italian Sausage, Braised Pork, Pork Neck Bones, Beef Braciole, 1 pound Ricotta

___ Homemade Meatballs *(per dozen)* $40

___ Pumpkin Ravioli *(per dozen)* $40
Roasted Squash, Sage, Parmigiano & Brown Butter

Dinner Menu

___ LOCAL "Goffle Farms" Oven Ready Turkey *(GF)*
**Allow 1 lb. -1.5 lbs. – 2lbs. per person to include leftovers*

10-12 lb.	*$175*	*16-18 lb.*	*$235*
12-14 lb.	*$195*	*18-20 lb.*	*$285*
14-16 lb.	*$220*	*20-22 lb.*	*$295*

___ LOCAL "Goffle Farms" Cooked Turkeys *(GF)*
**Allow 1 lb. -1.5 lbs. per person to include leftovers*

10-12 lb.	*$225*	*16-18 lb.*	*$350*
12-14 lb.	*$265*	*18-20 lb.*	*$395*
14-16 lb.	*$300*	*20-22 lb.*	*$450*

___ Roasted LOCAL "Goffle Farms" Cooked Turkey Breast *(GF) in our Homemade Gravy & sliced*
Serves 4-6 $65
Serves 8-12 $99

___ Roasted Turkey Drumstick & Thigh $65
(2 leg & 2 thighs, approx 2.5-3lbs each)

___ Spiral Sliced Smoked Ham *(GF)* $125
Dijon Maple Glaze (half ham approx. 8 lbs)

___ Tia's Sliced & Glazed Virginia Ham *(GF)* $60
Pineapple Rum & Brown Sugar (serves 4-8)

___ Stuffed Chicken Breasts *(GF)* $75
our Focaccia Sausage Stuffing (4 pieces~ serves 4-6)

Sauces + Dressings (ALL GLUTEN FREE)

___ Tia's Homemade Cranberry-Mandarin Chutney $16
(16 oz.) ***(GF)***

___ Homemade Pink Applesauce *(16 oz.)* ***(GF)*** $16

___ Tia's Homemade Turkey Gravy *(32 oz.))* $20

___ Honey Vinaigrette *(16 oz.)* $15

___ Balsamic Vinaigrette *(16 oz.)* $15

___ Marinara Sauce *(1 qt.)* $18

___ Roma Pink Sauce *(no meat) (1 qt.)* $20

___ Vodka Sauce *(with Prosciutto) (1 qt.)* $22

___ Sunday Gravy *(1 qt.)* $20

Elegant Side Dishes (SMALL 4-6 / LARGE 8-12)

___ Herbed Focaccia Stuffing $40/ $60
Sweet Sausage, Fresh Fennel, Rosemary, Pignoli Nuts

___ Americana Stuffing $40/ $60
Applewood Smoked Bacon, Fuji Apples, Celery and Sage

___ Southern Cornbread Stuffing $40/ $60
Apricots, Cranberries, Gold Raisins, Brandy, Chestnuts

___ GLUTEN FREE Quinoa Dressing ***(GF)*** $40/ $60
Leeks, Mushrooms, Roasted Veggies & Cranberries

___ Tia's Famous Baked Macaroni & Cheese $40/ $60
Cheddar-Asiago Crumb Crust

___ Southwest Corn Pudding ***(GF)*** $40/ $60
Roasted Corn, Cheesy Grits & Jalapeno

___ Scalloped Potato Gratin ***(GF)*** $40/ $60
Goat Cheese, Thyme and Chives

___ Classic Mashed Potatoes ***(GF)*** $40/ $60
Butter, Cream, Salt & Pepper

___ Shallot Mashed Potatoes ***(GF)*** $40/ $60
Roasted Garlic & Shallots

___ Low Carb* Cauliflower & Turnip Puree ***(GF)*** $45/ $65
Brown Butter, Sage & Chestnuts

___ Our Famous Sweet Potato Casserole $40/ $60
Maple Syrup & Marshmallow Pecan Crust

___ Bourbon Candied Brown Sugar Yams ***(GF)*** $40/ $60

___ Roasted Sweet Potatoes ***(GF)*** $40/ $60
Extra Virgin Olive Oil & Honey

___ Asparagus Parmigiano Gratinee $45/ $65

___ Grilled Asparagus ***(GF)*** $45/ $65
Lemon-Shallot Vinaigrette

___ Carolina Collard Greens GF *(Serves 6-8 one size)* $40
Smokey Long Simmered with bits of Smoked Turkey and Ham, Onion & Garlic with a touch of Vinegar

___ Roasted Brussel Sprouts ***(GF)*** $45/ $65
Applewood Bacon, Balsamic Syrup

___ Broccoli Rabe ***(GF)*** $40/ $60
Pan Roasted Garlic, Red Pepper Flakes, Lemon Zest

___ Broccoli & Cauliflower Au Gratin $40/ $60
Aged Cheddar Cheese

___ Wild Rice Pilaf *(GF) (Serves 6-8 one size)* $40/ $60
Fresh Veggies & Cranberries

___ Spinach-Gruyere Soufflé ***(GF)***

___ Honey Glazed Heirloom Baby Carrots ***(GF)*** $40/ $60
Ginger and Scallions

___ Spinach-Gruyere Soufflé ***(GF)*** $40/ $60

___ Tia's "Sinful Stringbean Casserole" $40/ $60
Shiitake Mushrooms, Truffle Bechamel & Crispy Shallots

___ Roasted Autumn Vegetable Medley ***(GF)*** $40/ $60
Autumn Squashes, Parsnips, Turnips, Brussel Sprouts, Zucchini, Peppers, Fresh Fennel, Portabello Mushrooms, Carrots

___ Oven Roasted Mushroom Medley ***(GF)*** $55
(Serves 6-8 one size)
Fresh Thyme, 25 Year Aged Balsamic

___ Parker House Rolls $20 /dz.
Garlic Herb Butter *Oven Ready*

___ Our Cornmeal Buttermilk Biscuits $25/ ½ dz.
Honey Butter and Homemade Jam

Specialty Salads

___ "The Angela Salad" ***(GF)***
Baby Mesclun Greens, Apples, Cranberries, Endive, Goat Cheese, Walnuts, Honey Vinaigrette

___ Pear & Fig Salad
Tre Colore Salad, Radicchio, Spiced Pecans, Gorgonzola Dolce, Lavender Sea Salt, Aged Balsamic White Truffle

___ Harvest Kale ***(Vegan / Gluten Free)***
Spinach, Baby Kale, Roasted Sweet Potatoes, Honey Crisp Apples, Pumpkin & Sunflower Seeds, Quinoa, Roasted Chickpeas, Maple Tahini Dressing

___ Autumn Caesar
Romaine and Kale, Roasted Delicata Squash, Cornbread Panko Crumbs, Shaved Parmesan, Crispy Onions, Pumpkin Caesar Dressing

(Salads Serve: 8-10 / $75 10-16 / $95 18-25 / $140)

Signature Desserts (SERVES 8-10)

___ Homemade Pumpkin Pie 10" $40

___ Homemade Traditional Deep Dish Apple Pie $45

___ Homemade Chocolate Pecan Pie 10" $50

___ Salted Caramel Chocolate Crème Pie $55
Oreo Pretzel Crust

___ Homemade Apple-Cranberry Crisp $50

___ Patty's Amazing Carrot Cake $27
Cream Cheese Frosting & Toasted Pecans (Serves 4)

___ Pumpkin Oreo Cheesecake 9" $75

___ Our Famous Old Fashioned Banana Pudding $50

___ Pumpkin Panettone Bread Pudding $65
Apples & Cranberries, Bourbon Crème Anglais

___ Pumpkin Gingerbread Trifle $70
Cranberry Compote, Toffee Crunch (Serves 8-10)

___ "So Grateful" Cookie Platter ***(per lb.)*** $45
Featuring Dark Chocolate Orange Sables, Salted Caramel Coconut Thumbprint Cookies, Pumpkin Chocolate Chip