



Thanksgiving catering menu

*Heating Instructions included w/ all orders for all menu items.

THANKSGIVING FAMILY FEAST

5 People \$120 15 People \$280
10 People \$200 20 People \$350

Includes The Following:

BRIOCHE PULL APART ROLLS
YUKON WHIPPED POTATOES
CRANBERRY SAUCE W/ APPLES
TURKEY GRAVY
BUTTERNUT SQUASH SOUP
ROASTED SWEET POTATOES
CRANBERRY, PECAN & FETA SALAD
ROASTED BRUSSEL SPROUTS
(Topped w/ Toasted Panko & Parmesan)
HERB STUFFING

ADD TURKEY TO ABOVE DINNER
(Whole Turkey Served Carved)

8-10 lbs (serves 5-8) \$105
12-16 lbs (serves 8-12) \$145 • 16-20 lbs (serves 10-12) \$175

ROASTED TURKEY BREAST
4 lbs (serves 10-12) \$90

A La Carte

WHOLE TURKEY W/ GRAVY

(All turkeys served carved w/ gravy)

8-10 lbs (serves 5-8) \$105 • 12-16 lbs (serves 8-12) \$145
16-20 lbs (serves 10-12) \$175 • Additional Gravy - \$8 per quart

TURKEY BREAST W/ GRAVY

(All breast served carved w/ gravy)

4 lbs (serves 8-12) \$90 • Additional Gravy - \$8 per quart

HERB STUFFING

1/3 PAN \$25 (serves 6-8) • 1/2 PAN \$35 (serves 8-12)
FULL PAN \$45 (serves 16-20)

ROASTED VEGETABLES

Choice of (Brussel Sprouts, Cauliflower topped w/ toasted panko bread crumbs & Parmesan cheese)
or

(Roasted seasonal medley - zucchini, carrots, yellow squash, red peppers & pearl onions)

1/3 PAN \$40 (serves 6-8) • 1/2 PAN \$55 (serves 10-12)
FULL PAN \$80 (serves 18-20)

MACARONI & CHEESE

(Creamy white cheddar sauce topped w/ toasted panko bread crumbs & Parmesan cheese)

1/3 PAN \$30 (serves 6-8) • 1/2 PAN \$45 (serves 10-12)
FULL PAN \$75 (serves 20-25)

SALADS

sm (serves 8-10) med (serves 12-15) lg (serves 20-25)

CRANBERRY WALNUT FETA SALAD
sm \$45 • med \$55 • lg \$75

CAESAR SALAD
sm \$35 • med \$45 • lg \$65

BEET SALAD w/ goat cheese
sm \$45 • med \$55 • lg \$75

ROASTED SWEET POTATOES

1/3 PAN \$30 (serves 6-8) • 1/2 PAN \$40 (serves 10-12)
FULL PAN \$65 (serves 20-25)

YUKON WHIPPED POTATOES

1/3 PAN \$40 (serves 6-8) • 1/2 PAN \$50 (serves 10-12)
FULL PAN \$80 (serves 20-25)

CRANBERRY SAUCE W/ APPLES

\$20 per QUART (serves 8-10)

BUTTERNUT SQUASH SOUP

\$20 per QUART (serves 4)

PULL APART ROLLS

\$10 per dozen

**All orders are prepared & served cold,
we provide reheating instructions for
a hot & delicious meal when you're
ready to enjoy it!**

REHEATING INSTRUCTIONS

Whole Turkey

Preheat oven to 350°, cover pan and place inside oven for 25 minutes or until internal temperature reaches 165°.

Turkey Breast

Preheat oven to 350°, cover pan and place inside oven for 15 minutes or until internal temperature reaches 165°.

Stuffing

Preheat oven to 350°, bring stuffing to room temperature, cover pan and place inside oven for 30 minutes.

Roasted Veggies

Preheat oven to 350°, place veggies on a baking sheet uncovered, reheat for about 15 to 20 minutes or until veggies are crispy & hot.

Mac & Cheese

Preheat oven to 350°, cover pan and place inside oven for 25 minutes or until internal temperature reaches 160°.

Yukon Whipped Potatoes & Sweet Potatoes

Preheat oven to 350°, cover pan and place inside oven for 25 minutes. Anything over 5 pounds add 10 minutes more per lb.

Squash Soup

Reheat on stove top using sauce pan on medium-low heat, stir occasionally until soup is hot.

Gravy

Reheat on stove top using sauce pan on low heat, stir occasionally until gravy is hot.

GRILL HOUSE

Real Fresh Taste

**ALL THANKSGIVING ORDERS MUST BE
PICKED UP ON WEDNESDAY NOVEMBER 22ND**
(Heating instructions included w/ all orders)

847-205-2200

WWW.EATGRILLHOUSE.COM

3061 DUNDEE RD NORTHBROOK, IL 60062

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**LET US CATER YOUR
THANKSGIVING DINNER!**

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