

CATERING *by* GRILL HOUSE

Fresh Taste for Every Occasion

Thanksgiving Menu

PICKUP: WEDNESDAY, NOVEMBER 25 | 10 AM-7 PM

APPETIZERS

Fresh Seasonal Crudité

Medium \$75 • Large \$105

Shrimp Cocktail Platter

Small (35 pcs) \$85 • Medium (70 pcs) \$165

Large (120 pcs) \$245

SALADS

	Small	Medium	Large
Autumn Harvest Salad	\$45	\$70	\$90
Classic Caesar Salad	\$45	\$70	\$90
Cranberry, Pecan, Pear & Feta Salad	\$45	\$70	\$90

Small serves 5-10 • Medium 11-20 • Large 21-30.
All salad toppings, dressing & cheese on the side.

ENTRÉES

Whole Turkey, Carved with Gravy

Size / weight	Serves	Price
Small / 10-12 lbs	6-8	\$125
Medium / 14-16 lbs	8-12	\$160
Large / 18-22 lbs	12-15	\$210

Roasted Turkey Breast (White Meat)

\$30/lb • 4 lb minimum • 1 lb increments
Sliced with gravy.

Whole Beef Tenderloin

\$105/lb • 3 lb minimum • 1 lb increments
Price is for cooked weight.

Honey-Glazed Spiral Ham

8-10 lbs • Serves 10-12 • \$165

Braised Brisket

\$45/lb • 2 lb minimum • 24 hours' notice

Entrées are gluten-free; turkey gravy is NOT gluten-free.

SIDES

Cranberry Sauce with Apples

Pint (16 oz) \$12 • Quart (32 oz) \$20

Creamed Corn

3 lbs \$45 • 5 lbs \$65

Creamed Spinach

3 lbs \$45 • 5 lbs \$65

Turkey Gravy

Quart (32 oz) \$20

Green Bean Almondine

1/3 pan \$40 • 1/2 pan \$55 • Full pan \$80

Herb Stuffing

3 lbs \$30 • 5 lbs \$50

Housemade Cornbread

1/3 pan \$15 • 1/2 pan \$30

Jalapeño Cornbread

1/3 pan \$20 • 1/2 pan \$40

Maple-Roasted Carrots

1/3 pan \$40 • 1/2 pan \$55 • Full pan \$80

Pull-Apart Rolls

Dozen (12 rolls) \$17.5

Roasted Brussels Sprouts & Cauliflower

1/3 pan \$45 • 1/2 pan \$60 • Full pan \$90

Roasted Sweet Potatoes

1/3 pan \$35 • 1/2 pan \$50 • Full pan \$85

Housemade Yukon Whipped Potatoes

3 lbs \$45 • 5 lbs \$60

Mashed Sweet Potatoes

3 lbs \$45 • 5 lbs \$60

White Mac & Cheese

3 lbs \$40 • 5 lbs \$55

DESSERTS

Apple Caramel Bread Pudding

Serves 8-10 • \$65

Key Lime Pie

1 pie • \$65

Pumpkin Pie

Serves 8-10 • \$65

Seasonal Fresh Fruit Platter

Small \$60 • Medium \$85 • Large \$120

(847) 205-2200 • WWW.EATGRILLHOUSE.COM

3061 Dundee Road, Northbrook, IL 60062

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Reheating Instructions

THANKSGIVING CATERING | KEEP REFRIGERATED UNTIL REHEATING

REMOVE ALL PLASTIC WRAPPING BEFORE REHEATING.

Use oven-safe pans. Times below are estimates; continue reheating until the food reaches 165°F throughout, checked with a food thermometer.

WHOLE TURKEY

OVEN: 325°F

- Place carved turkey in a pan and cover the pan.
- Begin checking after 25 minutes. Continue until the internal temperature reaches **165°F**.

TURKEY BREAST

OVEN: 350°F

- Place sliced turkey breast in a pan and cover the pan.
- Begin checking after 15 minutes. Continue until the internal temperature reaches **165°F**.

HERB STUFFING

OVEN: 350°F

- Place stuffing in an oven-safe pan.
- Begin checking after 15 minutes. Continue until the internal temperature reaches **165°F**.

VEGETABLES

OVEN: 350°F

- Place vegetables on a baking sheet.
- Heat for approximately 15-20 minutes, until crisp as desired and heated to **165°F**.

MAC & CHEESE

OVEN: 350°F

- Heat approximately 25 minutes. Continue until food reaches **165°F** throughout.

SWEET POTATOES

OVEN: 350°F

- Heat approximately 25-30 minutes. Continue until food reaches **165°F** throughout.

MASHED POTATOES

OVEN: 350°F

- Place potatoes in a pan and **cover the pan**.
- **Half sheet pan:** about 25 minutes.
- **Full sheet pan:** about 35 minutes.
- Continue until heated to **165°F** throughout.

SQUASH SOUP

STOVETOP

- Heat in a saucepan over medium-low heat, stirring occasionally.
- Increase heat as needed; bring to a rolling boil before serving.

GRAVY

STOVETOP

- Heat in a saucepan over medium-low heat, stirring occasionally.
- Increase heat as needed; bring to a rolling boil before serving.