CULINARY CONCEPTS SOUTHWEST

Thanksgiving Menu

Pick Up Wed. Nov. 25 3:00-5:30pm

Order before Friday Nov. 20 @ 4:00 PM

Quart size feeds ~4-6 people @ 6-8oz portions per person
Half hotel pans feed ~10-14 people @ 6-8oz portions per person

Ciabatta Stuffing

Ciabatta cubes, roasted oyster mushrooms, carrot, onion, celery, fresh thyme, & roasted veg stock.
GF Up Request (+$4.00/qt or +$8/H.H.P)
$19.81/Qt OR $41.88/H.H.P

Mashed Potatoes

Boiled Yukon Gold potatoes w/ European butter, sour cream & fresh chives. This dish is GF.
DF Upon Request
$16.98/Qt OR $39.61/H.H.P

Cranberry Sauce

Fresh cranberries, caramelized shallots, sugar, balsamic vinegar, pomegranate molasses & vinegar, orange zest & juice.
This dish is GF/DF.
$11.71/Pt (serves 5-6) OR
$23.32/Qt (serves 10-12) @ 2-3 oz

Cacio E Pepe Brussel Sprouts

Halved and caramelized brussels dusted w/ Pecorino Romano, Parmigiano Reggiano cheeses, & fresh cracked peppercorn.
This dish is GF.
DF Upon Request
$19.24/Qt OR $39.61/H.H.P

Turkey Meal

Oven roasted/sliced turkey breast (6oz/22oz), house made gravy, stuffing, mashed potatoes, Cacio E Pepe brussel sprouts, cranberry sauce.
DF &/or GF Upon Request
$27.16/ind. or $81.49/bulk

Spinach Artichoke Heart Dip

Cream cheese, sour cream, trio of cheeses, fresh spinach, artichoke hearts, roasted garlic/shallots, lemon juice and zest, side of pita and crostini. Contains Dairy.
GF Upon Request (sub GF crackers)
$20.94/lb+

Dark Chocolate Torte (GF)

CCSW's Famous dessert made with TCHO (sustainably sourced 68% dark chocolate produced in Berkley, CA), European butter, eggs, sugar, coffee, & vanilla paste.
$5.66/ind or $28.30/half dozen