



# THANKSGIVING DELIVERED

Otterly Gingertastic | 945.394.7040 | [otterlygingertastic.com](http://otterlygingertastic.com)

## CLASSIC GOBBLE GOBBLE MEAL FOR 8

36.50/Guest, Upgrade in increments of 2

**OVEN-ROASTED TURKEY BREAST WITH GRAVY**

**CLASSIC REDSKIN MASHED POTATOES** |V|GF

**TRADITIONAL HERB STUFFING** |V

**GREEN BEAN CASSEROLE** |V

**CRANBERRY APPLE SAUCE** |V|GF|DF

**CORNBREAD & PUMPKIN BREAD** |V

**PUMPKIN PIE TRUFFLES** |V



## A LA CARTE ENTRÉES

**SLICED, HERB-ROASTED TURKEY BREAST** |GF

Fresh Herbs, Turkey Gravy

126.50 (Serves 12-15)

**PESTO-STUFFED TURKEY ROULADE** |GF|CN

Pesto & Fresh Spinach Stuffing

55.00 (Serves 8-10)

**CLASSIC BAKED HAM with PINEAPPLE GLAZE** |GF

65.00 (Serves 10-12)

**VEGAN MEATLOAF** |V|DF|VGN

Chickpeas, Carrot, Celery, Panko, Flax with Tomato Maple Glaze

38.00 (Serves 6-8)

**VEGAN GRILLED VEGETABLE & POLENTA** |V|GF|DF|VGN

Portobello Mushroom, Bell Peppers, Zucchini, Polenta  
Bed of Spinach

72.00 (Serves 10-12)

**ZUCCHINI & MUSHROOM ROLLATINI** |V|GF

Sliced Zucchini Stuffed with Mushroom,  
Ricotta & Parmesan Mozzarella Cheese  
Marinara Sauce

83.50 (Serves 10)

**HORSERADISH SALMON**

110.50 (Serves 10)

**BEEF BRISKET**

Sautéed Mushrooms, Caramelized Onions & Natural Gravy

132.00 (Serves 10-12)

**WHOLE OVEN-ROASTED TURKEY** |GF

155.00 (Serves up to 15)

**WHOLE BEEF TENDERLOIN\*** |GF

Cabernet Reduction

Market Price (Serves 10-15)

\*For best results, Chef recommends that the client carve  
the tenderloin when served.



## A LA CARTE SIDES

(Serves 12-15)

**SAVORY WILD RICE BLEND** |V|GF|DF|VGN

White & Wild Rice with Herbs & Vegetable Stock

29.50

**GREEN BEANS ALMONDINE** |V|GF|CN

Brown Butter & Toasted Sliced Almonds

38.00

**WHIPPED SWEET POTATOES** |V|GF

Brown Sugar Butter

29.50

**GLAZED BABY CARROTS** |V|GF

45.50

**PARMESAN TRUFFLE ORZO** |V

Creamy & Lightly Infused

51.50

**OVEN-ROASTED CANDIED BRUSSELS SPROUTS** |GF

Fresh Garlic, Crisp Bacon & Blue Cheese

54.50

**ROASTED BRUSSEL SPROUTS & CAULIFLOWER FLORETS** |V

Lemon Parmesan Breadcrumbs

45.50

**CRANBERRY APPLE SAUCE** |V|GF|DF

9.75/pint

**TURKEY GRAVY** |GF

6.25/pint

**MASHED POTATO & STUFFING PANCAKES** |V

Red-skin Mashed Potatoes with Herb Stuffing

23.00





## GREEN SALADS & SOUPS

Minimum of 10 Guests

### CAESAR SALAD

Romaine, Cherry Tomato, Grated Parmesan  
House-Made Croutons, Classic Caesar Dressing

4.50/serving

### WINTRY SALAD |V|GF|CN

Chopped Crisp Romaine, Spinach, Poached Pears  
Candied Walnuts, Dried Cranberries, Touch of Gorgonzola  
Raspberry Champagne Vinaigrette

5.50/serving

### SWEET AND SAVORY SALAD |V|GF|CN

Field Greens, Strawberries, Wafer-Thin Sliced Red Onion  
Mild Cayenne Candied Pecans & Crumbled Goat Cheese  
White Balsamic Vinaigrette

5.50/serving

### SHAVED BRUSSEL SPROUT & CRANBERRY SALAD |V|GF|CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion  
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

6.50/serving

### BROCCOLI, BLUEBERRY & GREENS SALAD |V

Field Greens & Romaine, Feta Cheese, Chow Mein Noodles  
Savory Shortbread, Blueberry Vinaigrette

7.00/serving

### BUTTERNUT SQUASH SOUP |V

25.00/half gallon

### VEGETARIAN CORN CHOWDER |V

33.00/half gallon

## SIGNATURE SIDE SALADS

(Order by the Pound)

### GRILLED VEGETABLE ORZO SALAD |V|CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

11.00/pound

### MOROCCAN BARLEY SALAD with CHICKPEAS

|V|DF|VGN|CN

Tuxedo Barley with Chickpeas, Cumin-roasted Carrots  
Pistachios, Dried Apricots, Green Onion, Ras El Hanout Dressing

11.00/pound

### QUINOA & VEGETABLE SALAD |V|GF|DF|VGN|CN

Carrot, Jicama, Asparagus, Red Bell Pepper  
Citrus Pistachio Dressing

12.00/pound





## HORS D'OEUVRES

Minimum Order 2 dozen

### HOT

#### MINI SWEDISH BEEF MEATBALLS

13.50/dozen

#### SMOKED SAUSAGE SKEWERS |GF | DF

Roasted Potatoes, Red Cabbage, Red Bell Pepper  
Horseradish Dip

16.50/dozen

#### RED PEPPER STUFFED MUSHROOMS |V

Red Bell Peppers, De Jonghe Breadcrumbs & Sherry Wine

18.00/dozen

#### ARTICHOKE HEARTS AU GRATIN |V |GF

Savory Mascarpone & Parmesan Cheese

22.00/dozen

#### PHILLY CHEESESTEAK MUSHROOM |GF | LC

Onion, Green Pepper, Sour Cream, Mayo  
Cream Cheese, Provolone

24.00/dozen

#### BACON-WRAPPED DATE |GF | DF

Chorizo Filled

26.50/dozen

#### TURKEY & BRIE EGG ROLLS

28.00/dozen

#### STUFFED BISCUIT PUMPKINS

Turkey Meatball, Mozzarella Cheese, Sweet & Spicy Sauce

28.00/dozen

#### VEGAN "SAUSAGE" ROLLS |V | DF | VGN

Vegan Puff Pastry, Mushrooms, Lentils, Miso, Red Onion Chutney

32.00/dozen

### COLD

#### HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI | DF

Horseradish Aioli, Flat Leaf Parsley

20.00/dozen

#### GRAPE & GOAT CHEESE LOLLIPOP |V |GF | CN

Crushed Pistachio

26.50/dozen

#### AVOCADO DEVILED EGG |V |GF | DF

17.50/dozen

#### BLOODY MARY DEVILED EGGS |V |GF | DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

#### MUFFULETTA DEVILED EGGS |GF | DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives

Mayonnaise, Oregano, Green Onion

21.50/dozen





## BOARDS & PLATTERS

### AUTUMN FOCACCIA WITH DIP |V

Sweet Potato, Shallot, Sage, Caramelized Onion Dip  
20.00 (Serves 6-8)

### MARINATED GRILLED & CHILLED VEGETABLE DISPLAY |V|GF

Asparagus Spears, Carrots, Zucchini, Yellow Squash  
Red Peppers, Mushrooms, Balsamic Glaze

Accompanied by:

Roasted Red Pepper Garlic Dip |V|GF

Mini 42.50 (Serves 12)

Small 82.50 (Serves 25)

Large 148.50 (Serves 50)

### CLASSIC CHEESE BOARD |V

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack  
Red Grapes, Strawberries

Accompanied by:

Assorted Crackers & Flatbread

Mini 53.00 (Serves 12)

Small 98.00 (Serves 25)

Large 197.50 (Serves 50)

### MÉLANGE OF FRESH FRUIT |V|GF|DF|VGN

A Selection of Melons, Tropicals and Berries

Mini 33.50 (Serves 12)

Small 61.50 (Serves 25)

Large 112.50 (Serves 50)

### CHARCUTERIE BOARD |CN

Prosciutto, Capicola, Sopressata, Fair Oaks Smoked Swiss  
Cotton River Cheddar, Asiago Flatbread & Assorted Crackers  
Whole Grain Mustard, Seasonal Jam, Cornichons  
Pepperoncini, Grape & Goat Cheese Lollipops & Strawberries  
150.50 (Serves 20-25)

### SHRIMP COCKTAIL |GF|DF

Poached & Chilled Fantail Shrimp  
Zesty Cocktail Sauce & Fresh Lemon

Mini 48.00 (24 Shrimp)

Small 92.50 (48 Shrimp)

Large 178.00 (96 Shrimp)

### HOT ARTICHOKE & SPINACH DIP IN HARVEST BREAD BOWL |V

Crostini

64.00 (Serves 20)





## DESSERTS

### HOUSE-MADE 10" PIES |V

|                |       |
|----------------|-------|
| Pumpkin        | 22.00 |
| Apple          | 26.00 |
| French Silk  V | 30.00 |
| Pecan  CN      | 40.00 |

### PECAN PIE MAGIC BARS |V |CN

Pecans, Brown Sugar Cake  
15.00 (Minimum 2 dozen)

### PUMPKIN CHEESECAKE BARS |V

Pumpkin Cake topped with Pumpkin Cheesecake  
16.50 (Minimum 2 dozen)

### PEAR STREUSEL BARS |V

Pear Compote, Butter Crumb Crust  
16.50 (Minimum 2 dozen)

### PUMPKIN CHEESECAKE 6" |V

29.00/each

### APPLE PIE with CINNAMON ROLL CRUST |V

42.50/each

### CHOCOLATE CAKE EXTRAORDINAIRE 6" |V

43.00/each

### APPLE CRISP |V

46.00/tray

### SHAPED COOKIES |V

Chocolate Half-Dipped Butter Cookies • Lemon/Lime Basil Shortbread  
Rugelach (Chocolate Chip or Cinnamon Sugar) • Lemon Lavender  
Shortbread • Chinese Almond |CN  
15.50/dozen

### SHAPED & ICED BUTTER COOKIES |V |CN

Turkey, Pumpkin, Acorn  
36.00/dozen



## MINI DESSERTS

### HOUSE-MADE MINI PIES |V (2/pack)

|                 |       |
|-----------------|-------|
| Pumpkin         | 11.00 |
| Cherry          | 12.00 |
| Apple/Cranberry | 16.00 |

### CHEESECAKE-STUFFED BAKED APPLES |V (4 pack) 20.00/pack

### INDIVIDUAL CINNAMON PECAN BREAD PUDDINGS |V |CN (4 pack) 22.00/pack

(Minimum of 2 dozen)

### SWEET POTATO SPICE CAKE SHOOTERS |CN 27.50/dozen

### EARL GREY SHOOTERS |V |GF |CN 28.00/dozen

Gluten-free Earl Grey Chocolate Cake  
Earl Grey White Chocolate Mousse

### BANANA BREAD TIRAMISU SHOOTERS |V 28.50/dozen

### PUMPKIN PIE TRUFFLES |V 36.50/dozen



APPLE PIE with CINNAMON ROLL CRUST

# A la Carte Holiday Brunch

## FRESH FRITTATAS

12" Whole (Serves 8-10)

Grilled Vegetable | **V** | **GF**

Zucchini, Red Pepper & Onion | **V** | **GF**

26.50/each

Turkey Sausage & Red Pepper | **GF**

Ham, Broccoli & Potato | **GF**

28.50/each

## BACON, EGG & VEGGIE BREAKFAST STRATA

33.00 (Serves 10-12)

## POTATOES O'BRIEN | **V** | **GF**

Sautéed Onion, Red and Green Bell Pepper

26.50 (Serves 12-16)

## CRÈME BRÛLÉE FRENCH TOAST | **V**

Thickly Sliced, Caramelized Challah and Apples

Fresh Strawberry Compote

43.50 (Serves 10-12)

## SMOKED SALMON PLATTER

Thinly Sliced Smoked Salmon, Sliced Fresh Roma Tomato

Sliced Cucumber, Sliced Red Onion, Kalamata Olives

Accompanied by:

Petite Bagels & Whipped Plain Cream Cheese

125.00 (Serves 10)

## TEA BREADS | **V**

Pumpkin • Apple Pie Butterscotch • Pear Cardamom • Orange Cranberry

7.50/loaf (Minimum order of 2 of any one flavor)

## BABKA | **V**

Chocolate • Raspberry

15.50/loaf (Minimum order of 2 of any one flavor)

## BUTTERMILK BISCUITS | **V**

Vanilla Peach Butter

15.50/dozen

## SPIRAL PUMPKIN TWIST | **V**

Puff Pastry, Pumpkin Cinnamon Filling, Maple Cream

27.50 (Serves 8-10)

## BEVERAGE

### AUTUMN HIBISCUS CIDER

30.00/gallon

