



Thanksgiving Catering Menu

\$16.99 per guest

Entrees

HERB ROASTED TURKEY WITH GRAVY
PORK TENDERLOIN MARSALA
BAKED HAM IN CRANBERRY COULI
GOURMET TURKEY MEATLOAF
VIDALIA CHICKEN
LASAGNA; CLASSIC MEAT OR ROASTED VEGETABLE
ROAST BEEF IN PAN SAUCE

Sides

BUTTERMILK MASHED POTATOES
HOMEMADE MACARONI & CHEESE
MASHED SWEET POTATOES;
BOURBON OR CITRUS INFUSED
STRING BEANS IN SHALLOT BUTTER
HOMEMADE STUFFING;
CORNBREAD OR SAUSAGE & SAGE
COUNTRY GREEN BEANS

Salads

SOGO HOUSE SALAD; CHOICE OF DRESSING
HOLIDAY FRUIT & NUT
CAESAR WITH HOMEMADE CROUTONS

Desserts

NEW YORK STYLE CHEESECAKE CHOCOLATE MAYONNAISE CAKE COCONUT CAKE
CLASSIC PUMPKIN PIE RED VELVET CAKE ASSORTED CUPCAKES
BOURBON PECAN POUND CAKE CARAMEL APPLE PIE
CARROT CAKE CHOCO-PEPERMINT CAKE
CHOCOLATE CHIP CROISSANT BREAD PUDDING
BROWN BUTTER PUMPKIN CAKE

10 person minimum; All luncheons include: 2 Entrees, 2 sides/salad, bakery basket, Sweet Tea,
1 dessert, and plasticware.

Delivery fee \$25-\$40

Upgrades

Add Entree \$3.99 per person Add Side \$2.99 per person Dinner Portions \$3.99 per person

Warming Chafer \$12 each Disposable China \$2 per person

