

THANKSGIVING menu



Let our lives be full of
thanks and giving.





to start

small bites

MINI BEEF WELLINGTONS

6-\$25 12-\$45

CHICKEN, MUSHROOM, AND MANCHEGO CROQUETTES

6-\$18 12-\$35

MINI CRAB CAKES

6-\$18 12-\$35

BUTTERNUT SQUASH RISOTTO BALLS (VT)

6-\$15 12-\$25

FIG TARTS WITH CARAMELIZED ONION, GOAT CHEESE, AND A BALSAMIC DRIZZLE (VT)

6-\$20 12-\$40

CANDIED APPLE GOAT CHEESE BALLS (VT, CN)

6-\$15 12-\$25

soups and salads

ROASTED BUTTERNUT SQUASH SOUP

(VT)

\$40 (serves 6+)

MUSHROOM BISQUE (VT)

\$40 (serves 6+)

FALL HARVEST SALAD (VT, GF, CN)

mesclun greens with dried figs, candied pecans, shaved butternut squash, and white balsamic vinaigrette

\$38 (serves 6)

FRIED BRUSSELS SPROUT SALAD

(VT, GF, CN)

mixed greens, candied walnuts, goat cheese with pomegranate molasses vinaigrette

\$35 (serves 5)



traditional trimmings

perfect pairings

HERBED FOCACCIA STUFFING (VT)

\$45 (serves 8)

BROWN BUTTER MASHED POTATOES (GF, VT)

\$45 (serves 8)

CARROT SOUFFLÉ (VT)

\$50 (serves 8-10)

GARLIC GREEN BEANS (VT)

\$45 (serves 8)

GINGER GLAZED CARROTS (VT)

\$45 (serves 8)

ROASTED BROCCOLINI WITH LEMON AND SHAVED PARMESAN (VT)

\$45 (serves 8)

CHEF SCOTT'S GRAVY

\$15 (quart)

CRANBERRY SAUCE (VG)

\$12 (pint) \$20 (quart)

bread

HONEY BUTTER BISCUITS (VT)

with whipped butter

\$22 (8)

SIGNATURE FOCACCIA (VT)

with rosemary butter

\$20 (12)



301.220.1001





main event

the main event

HERB ROASTED TURKEY (12 lbs)

includes one quart of gravy

\$115

HERB ROASTED TURKEY (20 lbs)

includes two quarts of gravy

\$215

HONEY GLAZED HAM (10-12 lbs)

with apricot mustard

\$135

POMEGRANATE ROASTED SALMON

\$145 (serves 8-10)

all items sent whole and pre-cooked
(turkey includes jus for basting)

easy ordering

Orders may be placed:

1. online: [order here](#)
2. by phone: 301.220.1001
3. email: info@laprimacatering.com



desserts

cakes & pies

ELVIA'S PUMPKIN PIE (VT)

\$32

OLD FASHIONED APPLE PIE (VT)

\$32

PUMPKIN SPICED BUNDT CAKE (VT)

with cream cheese frosting

\$32

sweet shots

S'MORES (VT)

PUMPKIN PIE (VT)

CHOCOLATE MOUSSE (VT)

6-\$24

petite sweets

CHEESECAKE TARTS (VT)

mini traditional cheesecakes; a selection of vanilla, strawberry, and blueberry compote

6-\$12 12-\$24

MINI SWEET POTATO PIES (VT)

in a graham crust with a brûléed marshmallow topping

6-\$20 12-\$38

MINI FRENCH PASTRIES (VT)

creme puffs, eclairs, and napoleons

6-\$16 12-\$32



ordering guidelines

easy ordering

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Ordering window: Orders will be accepted through November 24th, 2025.

Delivery available from November 25-26, 2025.

Deliveries will take place between 8:00 am and 12:00 pm. Due to the high volume of orders, specific delivery times cannot be accommodated.

Please visit our **website** for detailed menu descriptions.

All food delivered cold with reheating instructions.

Delivery and tax not included.

dietary notations: V: vegan VT: vegetarian GF: gluten free CN: contains nuts



reheating instructions

THANKSGIVING MENU

preheat oven to 350 degrees unless otherwise noted

small bites

ALL SMALL BITES

Heat for 10-15 minutes; rotate after 5 minutes.

the main event

HERB ROASTED TURKEY (12 lbs)

Pour stock into pan. Heat covered for 60 minutes. Uncover and heat for 20 minutes.

HERB ROASTED TURKEY (20 lbs)

Pour stock into pan. Heat covered for 90 minutes. Uncover and heat for 30 minutes.

POMEGRANATE ROASTED SALMON

Heat covered at 250 degrees for 35-40 minutes.

HONEY GLAZED HAM

Heat at 375 degrees. Heat covered for 25 minutes. Uncover and heat for an additional 15 minutes.

bread

HONEY BUTTER BISCUITS

Heat for 6-8 minutes loosely covered with foil.

SIGNATURE FOCACCIA

Heat for 6-8 minutes loosely covered with foil.

perfect pairings

HERBED FOCACCIA STUFFING (VT)

Heat for 20 minutes, covered; uncover and heat for an another 10 minutes until top is browned.

BROWN BUTTER MASHED POTATOES

(GF, VT)

Heat for 30 minutes, covered; uncover and stir. Heat for 10 additional minutes.

CARROT SOUFFLÉ (VT)

Heat for 25 minutes covered.

GARLIC GREEN BEANS (VT)

Heat for 15 minutes covered.

GINGER GLAZED CARROTS (VT)

Heat covered for 20-25 minutes.

ROASTED BROCCOLINI WITH LEMON AND SHAVED PARMESAN (VT)

Heat for 15 minutes with plastic on. Uncover, sprinkle with garlic and parmesan and cook for an additional 5-7 minutes.

we wish you a
blessed thanksgiving
the la prima food group team



301.220.1001

