

2023

Order Now

HEAT & EAT

thanksgiving feast

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Mangia
catering co

HEAT & EAT

ultimate *feast*

the *Cost*

3 - 4 Guests - \$145
8 - 10 Guests - \$345

Thanksgiving *Ultimate Feast*

Whole or Carved Turkey with Herbed Gravy - Brined with brown sugar, salt, lemon peels, black peppercorn, and juniper berries. Served with fresh herb garnish for a gourmet presentation. Kit includes scratch made turkey stock to keep your bird moist and flavorful.

Cranberry Sauce - Whole cranberries, cinnamon, orange zest.

Herbed Stuffing Balls - Your choice of traditional or cornbread.

Grilled Apple & Cranberry Salad - Artisan romaine wedge, gorgonzola crumbles, thick cut hickory smoked bacon, roasted cherry tomato, and candied walnuts. Served with Red Wine Vinaigrette.

Green Bean Casserole - Tender French green beans, cream of Northwest mushroom sauce, fried onion strings.

Smoked Rainbow Carrots - Spice rubbed and smoked, finished with a pomegranate-pistachio relish.

Juantita's Whipped Potato - Grandma's secret potato recipe! Light, buttery, and fluffy Washington Yukon potato. Whipped to perfection!

White Dinner Roll - Served with honey whipped cinnamon butter.

**Price does not include tax. Delivery available for an additional fee.*

Order Deadline: Monday, November 20th

Pickup: On or before Wednesday, November 22nd

*Order online or
by phone today!*

HEAT & EAT

ultimate *side dishes*

the Cost

3 - 4 Guests - \$100
8 - 10 Guests - \$250

Thanksgiving *Ultimate Side Dishes*

Cranberry Sauce - Whole cranberries, cinnamon, orange zest.

Herbed Stuffing Balls - Your choice of traditional or cornbread.

Grilled Apple & Cranberry Salad - Artisan romaine wedge, gorgonzola crumbles, thick cut hickory smoked bacon, roasted cherry tomato, and candied walnuts. Served with Red Wine Vinaigrette.

Green Bean Casserole - Tender French green beans, cream of Northwest mushroom sauce, fried onion strings.

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Add on a *Festive Floral Arrangement*

We've partnered with Pearl & Tin to add on a festive floral arrangement to any order for an additional \$90.



A la Carte Options

Complete your feast by adding one or more of these delicious salads or appetizers.

SALADS

Gourmet Caesar Salad - crisp romaine, peppery arugula, Caesar dressing, imported parmesan cheese, garlic croutons, toasted pine nut. **\$22/\$54**

All Season Wedding Salad - local greens, baby organic spinach, dried cranberries, feta cheese, toasted walnuts, herbed croutons, huckleberry or raspberry vinaigrette. **\$20/\$52**

Fresh Baked Rolls - a dozen rolls served with honey whipped cinnamon butter. **\$11.50**

APPETIZERS

Charcuterie - marinated mozzarella, provolone, parmesan wheel, Italian cured meats, artisan mustard, balsamic onion dip, basil pesto, grilled and chilled veggies, assorted olives, roasted peppers, marinated artichoke hearts, roasted garlic, assorted breads, nuts and dried fruit. **\$28/\$60**

Fruit Display - a beautiful array of seasonal fruit, served with huckleberry mousse dip. **\$16/\$40**

Gourmet Cheese Display - imported and domestic cheeses, baked Brie topped with honey and toasted walnuts, assorted nuts, specialty crackers and breads garnished with fresh berries and grape clusters. **\$21/\$61**

Lobster Deviled Eggs - hard boiled and filled with butter poached lobster garnished with fresh cut chives. **\$24/\$62**

Salmon Canapé - fresh cucumber rounds topped with dill-cream cheese and smoked salmon. **\$21/\$49**

Wagyu Mini Meatballs - snake river farms beef topped with house made pomodoro and micro basil. **\$25/\$60**

Dessert Options

Is it even Thanksgiving without the pie?? We've collaborated with Birdie's Pie Shop to add a gourmet pie to your thanksgiving feast!

Apple Pie - fresh cut, locally sourced apples, spices, Birdie's Signature Crust

Chocolate Cream Pie - Ghirardelli chocolate, house made whipped topping, cookies and cream cust

Triple Berry Pie - raspberry, blueberry, blackberry, secret spice blend, Birdies Signature Crust

Pumpkin - pumpkin puree, autumn spices, Birdie's Signature Crust

Large - \$30

Personal - \$5.95

Quad (4 personal pies) - \$21.50

**Pies are subject to Birdie's Pie Shop availability.*



Order Now