

crumb de la crumb  
**THANKSGIVING**  
 catering menu // 2016



**ENTREES** (priced per pound)

**Cranberry Pecan Stuffed Pork Loin** tender roasted pork loin, stuffed with dried cranberries and toasted pecans. (sold in 3#, 5#, 7#, and 10# increments) **\$14.95 per lb.**

**Brown Sugar, Mustard Glazed Ham** Hickory smoked ham slathered in a tangy sweet, brown sugar mustard glaze and baked to perfection. (sold in 3#, 5#, 7#, and 10# increments) **\$10.95 per lb.**

**Cider-Brined Turkey Breast** served with an apple cider au jus. (sold in 3#, 5#, 7#, and 10# increments) **\$9.95 per lb.**

**Whole Turkey** herb seasoned. (sold in 3#, 5#, 7#, and 10# increments) **\$10.95 per lb.**

**ACCOMPANIMENTS** (priced per person)

**Roasted Cauliflower and Goat Cheese Gratin** Rich, creamy local goat cheese baked with roasted cauliflower to a bubbly golden brown. **\$4.00**

**Praline Pecan Sweet Potato Casserole** Creamed, buttery sweet potatoes, topped with a sweet pecan praline crunch. One of our families favorites! **\$3.50**

**Hash Brown Casserole** A family favorite for the Holiday's **\$3.25**

**Smoked Gouda Mashed Potatoes** Creamed redskin potatoes with a hint of smoked gouda. Served with a rosemary cream gravy **\$3.25**

**Corn Pudding** Corn pudding at its best. **\$3.00**

**Green Bean Casserole** Sautéed green beans tossed in a homemade mushroom cream sauce, topped with cheddar cheese and hand battered onion rings. **\$3.25**

**Sweet Potato Hash** Sweet potatoes, bacon, onions. **\$3.25**

**Cornbread Stuffing** **\$3.00**

**SALADS** (priced per person)

**Fall Harvest Salad** Organic baby spinach tossed with our house made sesame vinaigrette, topped with our Benton's Bacon and onion marmalade, blue cheese crumbles, roasted pumpkin seeds, and julienned granny smith apples. **\$3.50**

**Spinach Cranberry Salad** Organic Spinach tossed with a sesame vinaigrette, topped with dried cranberries and roasted almond slices. **\$3.50**

**Citrus Cranberry and Goat Cheese** Organic spinach tossed in a cranberry orange vinaigrette, topped with toasted candied almonds, a cinnamon cranberry goat cheese, and mandarin oranges. **\$3.50**

**HOLIDAY DESSERTS**

**Housemade Apple Crisp Pie - \$20.00**

**Old Fashioned Pecan Pie - \$20.00**

**Pumpkin Cheesecake - \$45.00**

**Classic Pumpkin Pie - \$15.00**

**Pumpkin Pecan Pie - \$20.00**

**Cream Cheese Pecan Pie - \$20.00**

**Chess Pie - \$16.00**

**Butterscotch Pie - \$20.00**

**Sweet Potato Souffle Pie - \$20.00**

**Harvest Pumpkin Cake - \$20.00**

**\*\*For Gluten-free pies & cakes, please add \$7.00**

Please call 615-673-2223 or email [thanksgiving@crumbdelacrumb.com](mailto:thanksgiving@crumbdelacrumb.com) to place your order.

**Deadline to place order is Nov. 11 for any meats, Nov. 18 for all other items.**

All orders must be picked up by Wed., Nov. 23 @ 5:00 pm