



Elwood
Catering

Thanksgiving Menu

Fall 2025 Edition





Starters

Crafted Salads & Soups

Crisp Autumn Apple Salad

Field greens, Honeycrisp apples, candied walnuts, goat cheese, cider vinaigrette.

Fennel & orange

Fennel, arugula, navel oranges, blood oranges, purple cabbage, radishes, crushed pistachios w basil citrus vinaigrette

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Butternut Squash

Pureed butternut squash, Mexican crema, pepper oil and basil leaf

Caesar Lux

Romaine, Parmesan flakes, sourdough crouton crisps & zesty Caesar dressing with dusted lemon

Harvest Pumpkin Soup

Classic spiced pumpkin, nutmeg, and cinnamon, finished with toasted pumpkin seeds

Roasted Beet & Arugula Salad

Golden and red beets, arugula, toasted hazelnuts, orange segments, whipped chèvre

Potato & Leek

Silky Yukon gold potatoes and tender leeks simmered in a light cream broth, finished with fresh chives and a drizzle of herb oil.



Mains

Carved Turkey

Brined turkey carved with white and dark meat

Brown Sugar Spiral Ham

Brown sugar roasted ham carved with honey butter mustard

Vegetarian Wellington

Puff pastry filled with mushrooms, root vegetables, herbs & lentils.

Beef Short Ribs

Slow-braised short ribs in demi

Lamb Chops

Lamb chops marinated in rosemary and fall herb

Prime Rib

Carved rosemary seared prime Rib

Beef Wellington

Beef wrapped in butter puffed pastry with pan jus

Beef Tenderloin

With red wine demi blueberry port sauce

Cedar Orange Glaze Salmon

Cedar salmon buron orange glaze

Rosemary Cream Chicken

Chicken breast in rosemary garlic cream sauce



SIDES

Fall collection

Butternut Squash Ravioli

Hand-pressed ravioli stuffed with butternut squash in a brown butter with fried sage

Maple-Glazed Carrots

Rainbow carrots glazed with rosemary and Ontario Maple

Roasted Brussels Sprouts

Crispy Brussels sprouts with bacon and balsamic

Brown Butter Gnocchi

Gnocchi tossed in brown butter sage cream with basil oil

Sourdough Stuffing

Sourdough bread, fall herbs, onion, celery, house stock

Brown Gravy

Homemade gravy

Whipped Yukon Mash

Yukon Golden potatoes mashed and whipped with french butter and herbs

Fingerling Potatoes

Fingerling potatoes tossed in rosemary and olive oil

French Gratin potatoes

French stack potatoes with chives and cream

Roasted Seasonal Vegetables

Rainbow carrots, bell pepper, beets, in herb oil

Caramelized Onion Mac & Cheese

5 cheese mac with caramelized onions, truffle and herbs

Cranberry Sauce

Orange & Rosemary infusion