



Holiday Appetizers

- Mini Turkey Pot Pie NF \$27.00/Dozen
- Bacon Wrapped Brussel Sprouts NF GF \$26.00/Dozen
- Pumpkin Pecan Brie Phyllo Cups VG \$26.00/Dozen
- Cranberry Sauced Meatballs NF \$36.00/Order of 50
[Choice of: Beef -or- Turkey Meatball]
- Rumaki Bleu Cheese Stuffed Date NF GF \$26.00/Dozen
- Crostini [Brie Pesto | Artichoke] VG NF \$24.00/Dozen
- Coconut Shrimp \$30.00/Dozen
- Avocado Spring Rolls VG NF \$27.00/Dozen
- Mini Beef Wellingtons NF \$30.00/Dozen
- Caprese Bites VG GF NF \$21.00/Dozen
- Melon & Prosciutto Bites NF GF \$27.00/Dozen
- Deviled Eggs VG GF NF \$21.00/Dozen

Holiday Brie

Each Brie is served with a beautiful bread wreath.

- Blackberry Baked Brie VG \$55.00/Per Large Brie \$30.00/Per Small Brie
- Cranberry Baked Brie VG NF \$50.00/Per Brie \$30.00/Per Small Brie

Breads & Condiments

- Orange Cranberry Sauce VG GF VN NF \$7.00/Pint
- House-made Turkey Gravy NF \$12.00/Quart
- Gluten Free Turkey Gravy NF GF \$15.00/Quart
- Bordeaux Sauce NF \$15.00/Pint
- Whipped Butter VG NF \$8.00/Half Pint
- White & Wheat Knot Rolls VG \$1.00/Roll
- Corn Bread Muffins VG NF \$19.00/Dozen
- Biscuits [Parmesan Herb OR Cheddar Bacon] \$22.00/Dozen

Soups, Salads & Sandwiches

Year round selections are available for sandwiches & salads.

- Turkey Holiday Petites Sandwiches \$3.75/Per Sandwich
White & Wheat knot rolls filled with Turkey, Stuffing, Gravy & Cranberry Sauce
- Gorgonzola, Pear, Walnut Salad VG GF \$48.00/Medium | \$78.00/Large
- Spicy Pumpkin Soup VG GF NF \$18.00/Per Quart
- Butternut Squash Bisque VG NF \$18.00/Per Quart

Dietary Key: VG - Vegetarian | GF - Gluten Free | VN - Vegan | NF - Nut Free

PICK UP

Pick up your Thanksgiving feast at our Catering Office, Wednesday the 27th, between the hours of 12pm-6pm. Please note that all pick-up catering orders will be cold & include reheating instructions.

DELIVERY

For Thanksgiving Day, delivery hours are 11am-2pm OR the day prior between 12pm-6pm. Thanksgiving deliveries the day of and day prior require a \$200 minimum & have a \$55 delivery charge for a 1-hour delivery window, only available within our 10 mile radius. Please note that delivery orders can be delivered HOT and ready to serve, OR cold with reheating instructions. Book your delivery today as we have very limited availability.

Orders must be placed by Friday, November 22nd
We will be closed November 28th- 30th
We will reopen on Monday, Dec 2nd

Turkeys are limited in availability & will be sold first come, first serve.

*All Orders are picked up cold with reheating instructions.

ALL THANKSGIVING ORDERS WILL BE LIMITED TO THIS MENU ONLY.

PLEASE NOTE, TURKEYS ARE EXTREMELY LIMITED



2024 THANKSGIVING MENU



CALL NOW TO ORDER!

(310)784-1070

OPTION 2 FOR CATERING

WWW.LISASBONAPPETIT.COM



Traditional Feasts



Harvest Feast

All Natural Herb Roasted Turkey, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce.

Small (Serves 6-7) \$144.00 Medium (Serves 10-12) \$217.00

Large (Serves 15-17) \$291.00

Mayflower Feast

All Natural Herb Roasted Turkey, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce, Regular **OR** Garlic Mashed Potatoes, Holiday Vegetable Dish, Holiday Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) \$262.00 Medium (Serves 10-12) \$352.00

Large (Serves 15-17) \$412.00

Pilgrim Feast

All Natural Herb Roasted Turkey, Honey Glazed Ham, Traditional **OR** Corn Bread Stuffing, Homemade Turkey Gravy, Cranberry Orange Sauce, Yam & Sweet Potato Casserole, Regular **OR** Garlic Mashed Potatoes, Holiday Vegetable Dish, Holiday Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) \$302.00 Medium (Serves 10-12) \$460.00

Large (Serves 15-17) \$527.00

***Pre-Carve your turkey for \$20 upon request.**

Holiday Vegetable Dish Options for Feasts:

Brussels Sprouts w/ Bacon or Balsamic, Orange Glazed Carrots, Roasted Carrots & Parsnips, Blue Lake Green Bean Casserole, Roasted Acorn Squash, Butternut Squash Gratin, Sautéed Zucchini & Squash

A La Carte Entrees

***All weights reflect pre-cooked lbs.**

AVAILABILITY LIMITED- No Cancellations for Turkeys*

Herb Roasted Turkey **NF GF**

All Natural Herb Roasted Turkey with rosemary, sage, thyme, and a fall seasoning blend. Carved & ready to serve for an additional \$20.00

Small (10-12lbs) \$96.00 Medium (14-16lbs) \$126.00

Large (20-22lbs) \$161.00

Honey Glazed Ham **NF GF**

Caramelized spiral cut honey glazed ham.

Small (8-9lbs) \$96.00

Large (14-16lbs) \$132.00

Vegetarian & Vegan Entrees

Each half pan is an oven safe 8 1/2" x 11" metal pan

Butternut Squash Lasagna **VG NF** \$70.00/Half Pan

(Serves 10-12) Layered Lasagna pasta filled with butternut squash, and a white cream sauce.

Stuffed Acorn Squash **VG VNGF**

Sm: \$56/Per 4 pieces | Lrg: \$102/Per 8 pieces

Stuffed with mushrooms, onions, carrots, celery, and sunflower seeds seasoned with herbs in a vegan white sauce

Roasted Spaghetti Squash **VG VNGF**

Sm: \$40/Per 2 pieces | Lrg: \$76/Per 4 pieces

Slow roasted spaghetti squash stuffed with onion, bell pepper, lentils, walnuts, sunflower seeds all seasoned with fresh herbs. Served with a vegan rosemary cream sauce.

Vegan Shepherd's Pie **VG GFVN NF** \$80.00/Half Pan (Serves 10-12)

Mushroom medley simmered with red wine, carrots, onions, and peas. Topped with zesty mashed potatoes, and baked to perfection.

Side Dishes

Each half pan is an oven safe 8 1/2" x 11" metal pan

Traditional Herb Stuffing **VG NF GF** \$16.00/Quart

Corn Bread & Sausage Stuffing **NF** \$20.00/Quart

Regular Mashed Potatoes **VG GFNF** \$42.00/Half Pan

Garlic Mashed Potatoes **VG GFNF** \$48.00/Half Pan

Yam & Sweet Potato Casserole **VG GF** \$48.00/Half Pan

Brussels Sprouts w Bacon & Onion **VG NF** \$52.00/Half Pan

Brussels Sprouts w Balsamic **VG GFVN NF** \$50.00/Half Pan

Classic Blue Lake Green Bean Cas **VG NF** \$50.00/Half Pan

Butternut Squash Gratin **VG NF** \$48.00/Half Pan

Roasted Acorn Squash **VG GFVN NF** \$44.00/Half Pan

Sauteed Zucchini & Squash **VG GFNF** \$44.00/Half Pan

Orange Glazed Carrots **VG GFNF** \$44.00/Half Pan

Roasted Carrots & Parsnips **VG GFVN NF** \$42.00/Half Pan

Macaroni & Cheese **VG NF** \$55.00/Half Pan



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Individual Entrees



Comes individually packaged in round foil containers.

Individual Thanksgiving Dinner (Serves 1) **NF**

Roasted turkey breast, traditional herb stuffing, gravy, mashed potatoes, green beans topped with crispy onions. Served with a roll, butter, and cranberry sauce. \$18.95/Each

Individual Vegan Shepherd's Pie **VG GFVN NF** \$16.00 (Serves 1)

Mushroom medley simmered with red wine, carrots, onions, and peas. Topped with mashed potatoes, served with lemon garlic green beans.

Pumpkin Raviolis **VG NF** \$18.00/Per Entree

(Serves 1) 5 Pumpkin stuffed raviolis in a creamy sage sauce.

Baked Sweets

Ask about our Holiday Décor options!

Harvest Dessert Bars **VG** \$2.10/Per Bar

Lemon, Magic, Brownies, Caramel Apple Cream Cheese, White Chocolate Cranberry, Gingerbread Pumpkin Cheesecake, and Pecan Pie Bars.

Sugar Cookie Cut-Outs **VG NF** Sm \$2.50 | Lg \$4.00

Holiday Shapes: Pumpkins, Fall Leaves, Turkeys

Pecan Tart (Serves 10-12) \$45.00/Per Tart

Chocolate Cream Pie (Serves 10) \$24.00/Per Pie

Served with Whipped Cream on the side

Pumpkin Pie (Serves 10) \$24.00/Per Pie

Served with Whipped Cream on the side

Pumpkin Roulade (Serves 15) \$24.00/Per Roulade

Pumpkin Sponge Cake filled with Pumpkin & Cream Cheese Frosting and topped with a Spiced Powdered Sugar.

Pumpkin Cheesecake **VG NF**

Sm 8" (Serves 8) \$48.00 | Lg 10" (Serves 12) \$55.00

Pumpkin Cheesecake on a Buttery Graham Cracker Crust, topped with Whipped Cream and Nutmeg.

English Trifle (Serves 15) **VG NF** \$60.00/Per Trifle

Layered with Sherry Spiked Vanilla Pound Cake, Raspberry Preserves, Vanilla Custard, Fresh Fruit & topped with Whipped Cream.

Cupcakes **VG NF** \$3.25/Per Cupcake

Chocolate with Chocolate Buttercream | Chocolate with White Buttercream | Vanilla with White Buttercream | Vanilla with Chocolate Buttercream | Red Velvet with Cream Cheese

Sweet Breads **VG** \$18.00/Per Loaf

Pumpkin Chocolate Chip | Pumpkin | Orange Cranberry | Zucchini | Banana

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