



Holiday Appetizers

Mini Turkey Pot Pie NF	\$26.00/Dozen
Bacon Wrapped Brussel Sprouts NF GF	\$26.00/Dozen
Pumpkin Pecan Brie Phyllo Cups VG	\$24.00/Dozen
Cranberry Sauced Meatballs NF	\$34.00/Order of 50
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	\$26.00/Dozen
Mini Beef Wellingtons NF	\$26.00/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 Trays

Holiday Crudité Platter -Served with Spinach Dip OR Hummus	
\$44.00/Small 12" \$70.00/Large 16" VG GF NF	
Harvest Cheese Platter	
\$70.00/Small 12" \$99.00/Large 16" VG	

Holiday Brie

Each Brie is served with a beautiful bread wreath.

Blackberry Baked Brie VG	\$50.00/Per Brie
Cranberry Baked Brie VG NF	\$45.00/Per Brie

Breads & Condiments

Orange Cranberry Sauce VG GF VG NF	\$6.50/Pint
Turkey Gravy NF	\$11.00/Quart
Gluten Free Turkey Gravy NF GF	\$14.00/Quart
Cran-Apple Demi Glaze NF	\$11.00/Pint
Bordeaux Sauce NF	\$13.00/Pint
Whipped Butter VG NF	\$8.00/Half Pint
White & Wheat Knot Rolls VG	\$0.60/Roll
Corn Bread Muffins VG NF	\$19.00/Dozen
Biscuits [Parmesan Herb OR Cheddar Bacon]	\$19.50/Dozen

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 23rd, 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 18th
We will be closed November 25th- 27th
We will reopen on Monday, Nov 28th

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 THIS YEAR



2022 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) \$119.00 Medium (Serves 10-12) \$179.00

Large (Serves 15-17) \$241.00

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 Green Salad **OR** Soup, Assorted Rolls **OR** Cornbread Muffins **OR** Cheddar Bacon Biscuits.

Small (Serves 6-7) \$217.00 Medium (Serves 10-12) \$291.00

Large (Serves 15-17) \$341.00

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) \$250.00 Medium (Serves 10-12) \$380.00

Large (Serves 15-17) \$436.00

***Pre-Carve your turkey for \$15 upon request.**

Soups, Salads & Sandwiches

Year round selections are available for sandwiches & salads.

Holiday Petites Sandwiches \$3.00/Per Sandwich

White & Wheat knot rolls filled with an assortment of: Cranberry Pecan Chicken Salad | Turkey with Stuffing, Gravy & Cranberry Sauce

Petites Sandwiches \$2.00/Per Sandwich

White & Wheat knot rolls filled with an assortment of: Turkey | Chicken Salad | Ham & Swiss | Roast Beef

Bistro Salad VG GF \$36.00/Medium | \$60.00/Large

Gorgonzola, Pear, Walnut Salad VG GF

\$38.00/Medium | \$68.00/Large

Spicy Pumpkin Soup VG GF NF \$18.00/Per Quart

Butternut Squash Bisque VG NF \$18.00/Per Quart

Vegetarian & Vegan Entrees

Butternut Squash Lasagna VG NF \$55.00/Half Pan

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

Pumpkin Raviolis VG NF \$15.00/Per Entree

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

Stuffed Acorn Squash VG VNGF

Sm: \$49/Per 4 pieces | Lrg: \$90/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: \$32/Per 2 pieces | Lrg: \$60/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 \$65.00/Half Pan (Serves 10-12)

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

A La Carte Entrees

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

AVAILABILITY LIMITED- Order your Turkey ASAP

[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 \$15.00

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) \$80.00 Large (14-16lbs) \$110.00

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 \$15.00 (Serves 1)

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

Side Dishes

Traditional Herb Stuffing VG NF GF \$14.00/Quart

Corn Bread & Sausage Stuffing NF \$18.00/Quart

Regular Mashed Potatoes VG GFNF \$34.00/Half Pan

Garlic Mashed Potatoes VG GFNF \$38.00/Half Pan

Yam & Sweet Potato Casserole VG GF \$40.00/Half Pan

Brussels Sprouts w Bacon & Onion VG NF \$42.00/Half Pan

Brussels Sprouts w Balsamic VG GFVN NF \$39.00/Half Pan

Classic Blue Lake Green Bean Cas VG NF \$40.00/Half Pan

Butternut Squash Gratin VG NF \$40.00/Half Pan

Corn, Zucchini & Hatch Chiles Casserole VG VNGF \$38.00/Half Pan

Sauteed Zucchini & Squash VG GFNF \$34.00/Half Pan

Orange Glazed Carrots VG VNGF \$35.00/Half Pan

Macaroni & Cheese VG NF \$40.00/Half Pan

Baked Sweets

Harvest Dessert Bars VG \$1.75/Per Bar

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

Sugar Cookie Cut-Outs VG NF Sm \$2.00 | Lg \$3.75

Pumpkin Roulade (Serves 15) \$22.00/Per Roulade

A pumpkin sponge cake filled with pumpkin & cream cheese frosting and topped with a spiced powdered sugar.

Pumpkin Cheesecake VG NF

Sm 8" (Serves 8) \$36.00 | Lg 10" (Serves 12) \$48.00

Pumpkin cheesecake on a buttery graham cracker crust, topped with whipped cream and nutmeg.

Pumpkin Trifle (Serves 15) VG NF \$52.00/Per Trifle

Layered with vanilla & gingerbread cake spiked with brandy, pumpkin mousse, & topped with whipped cream & garnished with candied pumpkin seeds.

English Trifle (Serves 15) VG NF \$52.00/Per Trifle

Layered with sherry spiked vanilla pound cake, raspberry preserves, vanilla custard, fresh fruit & topped with whipped cream.

Cupcakes VG NF \$2.60/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 \$15.00/Per Loaf

Pumpkin Raisin Bread | Apple Spice | Orange Cranberry | Zucchini | Banana