



Holiday Appetizers

Mini Turkey Pot Pie	NF	\$32.00/Dozen
Bacon Wrapped Brussel Sprouts	NF GF	\$30.00/Dozen
Pumpkin Pecan Brie Phyllo Cups	VG	\$30.00/Dozen
Cranberry Sauced Meatballs	NF	\$42.00/Order of 50
[Choice of: Beef -or- Turkey Meatball]		
Rumaki Bleu Cheese Stuffed Date	NF GF	\$30.00/Dozen
Crostini [Brie Pesto Artichoke]	VG NF	\$26.00/Dozen
Coconut Shrimp		\$33.00/Dozen
Sweet Potato Planks with Braised Beef	NF GF	\$36.00/Dozen
Avocado Spring Rolls	VG NF	\$30.00/Dozen
Mini Beef Wellingtons	NF	\$39.00/Dozen
Caprese Bites	VG GF NF	\$24.00/Dozen
Melon & Prosciutto Bites	NF GF	\$30.00/Dozen
Deviled Eggs	VG GF NF	\$30.00/Dozen

Holiday Brie

Each Brie is served with a beautiful bread wreath.

Blackberry Baked Brie	VG	
\$60.00/Per Large Brie		\$35.00/Per Small Brie
Cranberry Baked Brie	VG NF	
\$55.00/Per Brie		\$32.00/Per Small Brie

Breads & Condiments

Orange Cranberry Sauce	VG GF VN NF	\$7.50/Pint
House-made Turkey Gravy	NF	\$12.50/Quart
Gluten Free Turkey Gravy	NF GF	\$15.50/Quart
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
\$55.00/Medium \$90.00/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 25th, 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 20th
We will be closed November 26th - 29th
We will reopen on Monday, Nov 30th

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

***All Orders are picked up cold with reheating instructions.**

Pick up Location: 3535 Lomita Blvd. Suite C
Torrance, CA 90505

ALL THANKSGIVING ORDERS WILL BE LIMITED TO THIS MENU ONLY.

PLEASE NOTE, TURKEYS ARE EXTREMELY LIMITED

Lisa's
BonAppétit

2026 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) \$362.00

Large (Serves 15-17) \$518.00

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) \$385.00 Medium (Serves 10-12) \$475.00

Large (Serves 15-17) \$615.00

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

Holiday Vegetable Dish Options for Feasts:

Brussels Sprouts w/ Bacon or Balsamic, Orange Glazed Carrots, Sea Salt Roasted Carrots, 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) \$101.00 Medium (14-16lbs) \$131.00

Large (20-22lbs) \$167.00

Honey Glazed Ham **NF GF**

Caramelized spiral cut honey glazed ham.

Quarter Ham (4-5lbs) \$59.00 Half Ham (9-10lbs) \$115.00

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

Vegetarian & Vegan Entrees

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

Butternut Squash Lasagna **VG NF** \$80.00/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**

Half Pan \$46.00 (Serves 5) | Full Pan \$84.00 (Serves 10)

Slow roasted spaghetti squash with onion, bell pepper, lentils, walnuts, sunflower seeds all seasoned with fresh herbs. Served with a creamy cauliflower cashew sauce.

Vegan Shepherd’s Pie **VG GF VN NF** \$90.00/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** \$16.95/Quart

Corn Bread & Sausage Stuffing **NF** \$22.00/Quart

Regular Mashed Potatoes **VG GF NF** \$50.00/Half Pan

Garlic Mashed Potatoes **VG GF NF** \$52.00/Half Pan

Yam & Sweet Potato Casserole **VG GF** \$54.00/Half Pan

Brussels Sprouts w Bacon & Onion **VG NF** \$58.00/Half Pan

Brussels Sprouts w Balsamic **VG GF VN NF** \$56.00/Half Pan

Blue Lake Green Bean Casserole **VG NF** \$56.00/Half Pan

Butternut Squash Gratin **VG NF** \$56.00/Half Pan

Roasted Acorn Squash **VG GF VN NF** \$49.00/Half Pan

Sauteed Zucchini & Squash **VG GF NF** \$49.00/Half Pan

Orange Glazed Carrots **VG GF NF** \$48.00/Half Pan

Sea Salt Roasted Carrots **VG GF VN NF** \$46.00/Half Pan

Macaroni & Cheese **VG NF** \$60.00/Half Pan



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



Individual Entrees



Comes individually packaged in round foil containers.

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

Roasted turkey breast, traditional herb stuffing, gravy, mashed potatoes and green beans topped with crispy onions. Served with a roll, butter, and cranberry sauce. \$19.95/Each

Individual Vegan Shepherd’s Pie **VG GF VN NF** \$16.95 (Serves 1)

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

Baked Sweets

Ask about our Holiday Décor options!

Harvest Dessert Bars **VG** \$2.35/Per Bar

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

Harvest Muffins **VG NF** Large \$42/Per Dozen | Mini \$24/Per Dozen

Pumpkin Chocolate Chip | Orange Cranberry | Apple Spice

Sugar Cookie Cut-Outs **VG NF** Sm \$2.75 | Lg \$4.25

Holiday Shapes: Pumpkins, Fall Leaves, Turkeys

12” Baked Apple Tartin (Serves 10-12) **VG NF** \$50.00 each

Apple Pie (Serves 10) **VG NF** \$24.00/Per Pie

Pecan Pie (Serves 10) **VG** \$32.00/Per Pie

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

Served with Whipped Cream on the side

Pumpkin Pie (Serves 10) **VG NF** \$24.00/Per Pie

Served with Whipped Cream on the side

Pumpkin Roulade (Serves 15) **VG NF** \$28.00/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) \$52.00 | Lg 10” (Serves 12) \$62.00

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

Cupcakes **VG NF** \$3.50/Per Cupcake

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

Holiday Décor Cupcakes **VG NF** \$57.00/Per Dozen

Chocolate, Vanilla or Red Velvet. Décor Options: Turkeys & Pumpkins

Holiday Sweet Breads **VG NF** \$20.00/Per Loaf

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

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