Chef Smirnov Catering

Thanksgiving 2026

Complete Turkey Dinner

DINNER FOR 8 - $199.99

Whole Roasted Turkey 12-14lb
1 qt Giblet Gravy, 2 lb Whipped Mashed Potatoes, 2 lb Cornbread Stuffing, 1.5 lb Steamed Green Beans, 1/2 pt Cranberry Relish, 1 dz Dinner Rolls, Pumpkin Pie
Just Heat & Serve

DINNER FOR 12 - $299.99

Whole Roasted Turkey 16-20lb
2 qt Giblet Gravy, 3 lb Whipped Mashed Potatoes, 4 lb Cornbread Stuffing, 3 lb Steamed Green Beans, 1 pt Cranberry Relish, 1.5 dz Dinner Rolls, Pumpkin Pie, and Southern Pecan Pie
Just Heat & Serve

A La Carte Menu

SIDES & EXTRAS

	Traditional Deviled Eggs	***$22.00 dz***
	Sesame Glazed Carrots	***$9.99 lb***
	Steamed Green Beans	***$10.99 lb***
	Balsamic Roasted Brussel Sprouts *with Caramelized Onions*	***$12.99 lb***
	Sautéed Broccoli *with Parmesan and Almonds*	***$10.99 lb***
	Steamed Asparagus *with Roasted Peppers*	***$16.99 lb***
	Fall Steamed Vegetables	***$10.99 lb***
	Ginger Roasted Butternut Squash & Sweet Potatoes	***$12.99 lb***
	Squash Casserole	***$10.99 lb***
	Herb Roasted Baby Red Potatoes	***$8.99 lb***
	Whipped Mashed Potatoes	***$8.99 lb***
	Mashed Sweet Potaotes *with Brown Butter and Rosemary*	***$8.99 lb***
G	Au Gratin Potatoes	***$9.99 lb***
G	Traditional Green Bean Casserole	***$11.99 lb***
G	Homemade Spinach Soufflé *with Mushrooms, Onion & Cheese*	***$11.99 lb***
G	Sweet Potato Soufflé *with Marshmallows*	***$9.99 lb***
G	Mac and Cheese *with Crunchy Topping*	***$11.99 lb***
G	Southern Style Cornbread Stuffing	***$9.99 lb***
G	Cranberry Orange Relish	***$8.99 pt***
G	Homemade Giblet Gravy	***$11.99 qt***
	Natural Turkey Gravy	***$8.99 qt***
G	Brown Gravy	***$8.99 qt***
G	Cornbread Muffins	***$15.00 dz***
G	Dinner Rolls (White)	***$15.00 dz***

ENTREES

	Roasted Turkey Large 16-20 lbs (12-14 ppl) *Deboning & Carving $25 Each*	***$149.99 ea***
	Roasted Turkey Small 8-10 ppl *Deboning & Carving $25 Each*	***$99.99 ea***
	Oven Roasted Turkey Breast	***$21.99 lb***
	Roasted Turkey Mixed Roll	***$16.99 lb***
	Garlic Herb Roasted Cornish Hen *Finished w/ Mango Chutney*	***$18.99 ea***
	Herb Roasted Whole Chicken *Cut into 8*	***$18.99 ea***
	Old Fashioned Honey Glazed Ham	***$14.99 lb***
	Roasted Beef Tenderloin *Red Wine Demi Glace $8.99 Pint $4.99 ½ Pint* *Creamed Horseradish $7.99 ½ Pint*	***$350.00 ea***
	Braised Beef Short Ribs *Garnished w/ Carrots, Onion & Celery*	***$38.99 lb***
	Braised Beef Brisket w/ Natural Gravy	***$35.99 lb***
	Lean Cut *Extra Gravy $9.99 qt*	***$39.99 lb***
	Honey Mustard Glazed Corned Beef	***$36.99 lb***
	Lean Cut *Extra Glaze $8.99 ½ pt*	***$39.99 lb***
G	Rack of Lamb *8 bones*	***$65.00 rack***
	Cedar Planked Salmon *Raspberry Chipotle Glaze, Asian Glaze, or Mango Chutney* *Add a Garnished Tray $10.00*	***$200.00 ea***
	Poached Salmon *w/ Fresh Dill Sauce on a Garnished Tray*	***$235.00 ea***

DESSERTS

G	**Grandma's Apple Pie 10"**	***$25.00 ea***
G	**Pumpkin Pie 10"**	***$25.00 ea***
G	**Southern Pecan Pie 10"**	***$25.00 ea***
G	**4" Decorated Holiday Sugar Cookies**	***$4.50 ea***

G = Contains Gluten

TO PLACE ORDER CONTACT:

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