



## Thanksgiving Menu 2017

Please circle or highlight items of interest



### The Bird

*feeds 12*

Dressed and ready to cook \$75 / Bell & Evans All Natural \$120

Dressed stuffed and ready to cook \$115 / Bell & Evans \$140

Dressing choices: *Maple Guinness glaze, Guava soy glaze, Dijon with sage glaze, ancho adobo, mole w/ almonds and sesame, or jalapeno-sour orange mojo*

Let us Cook your Turkey add \$50

### Soups \$14 / Quart

*feeds 4*

Champagne, Butternut, and Green Apple

Three Mushroom w/ Sherry & Thyme

Carrot, Coconut, and Ginger

Turkey, Roasted Corn, Bacon Chowder

Pumpkin Bisque

### Salads \$45

*feeds 12*

Chopped Salad Latina

*roasted red pepper, olives, tomatoes, mozzarella and sherry vinaigrette*

Kale salad

*with brussel sprouts, cauliflower, cabbage, broccoli, ecabeche red onion, cranberry vinaigrette*

Mesclun Salad

*candied pecans, grilled apples, blue cheese, and a balsamic vinaigrette*

Squash Salad

*delicatta squash, shaved fennel, arugula, goat cheese, pepitas, and pumpkin seed oil vinaigrette*

### Sides \$45

*feeds 12*

Sausage, sage, and mushroom stuffing

Potato and manchego gratin

Cranberry, nut, and cornbread stuffing

Scallion mash

Chorizo cornbread stuffing

Orange mashed sweet potatoes

Tri mushroom cornbread stuffing

Spicy kabocha squash mash, maple, canela, rum

Roasted root vegetables & fresh herbs

Green Beans w/ sweet balsamic and red onion

Roasted fingerling potatoes, jalapenos,

Seasoned Sauteed Julienned Vegetables

carmelized onions

Brussel sprout leaves, chorizo, beets, almonds

Saffron rice with vegetables

### Additional Suggestions

Jack Daniels gravy or Chipotle gravy \$18 / quart

Cranberry salsa with cilantro chilies \$20 / quart

Assorted Empanadas \$3.00 / each

Pumpkin Empanadas \$3.25 / each

Thanksgiving Empanadas \$3.50 / each

Pumpkin Cornbread w/ caramelo-coconut rum

Cornbread w/ roasted garlic cream sauce

Tropical Chips & Dips \$8.00 / per person

*guacamole, black bean and mango salsa, fire roasted tomato salsa dip*

Pan de Jamon \$25 / per

*Venezuelan celebratory bread with ham, olives, and raisin stuffing*

Hallacas \$9 / each

Duck Confit Tamales \$9 / each

**Thanksgiving Day Package for 12 guests \$300.00**

Turkey (*dressed, stuffed, and ready to cook*)  
Your choice of soup, 4 sides, Jack Daniels gravy, and pumpkin flan  
Each additional person: \$25  
Cooked Turkey's *add \$50*

**Postres**

Dulce empanaditas \$2.15 / each  
Chocolate Banana Bread Pudding \$35 / serves 16  
Valencia's Famous Flan \$26 / serves 10  
Pumpkin Flan \$26 / serves 10  
*spiced with vanilla, cinnamon, and nutmeg*  
Pumpkin Pecan-Raisin Bread Pudding \$50 / serves 16  
*w/ orange-honey syrup*  
VEGAN Chocolate Cake \$50 / serves 12

**Adult Beverage Bar**

*need 72 hours notice for any beverage including alcohol*

Coquito  
*with or without*  
*serves 6*

Margarita Mix  
*with or without*  
*serves 15*

Sangria Mix  
*with or without*  
*serves 15*

Pick up times for Thursday, November 23<sup>rd</sup>, 2017 are offered between the hours of 7:00 am and 11:30 am or pick up Monday, Tuesday, Wednesday prior to or Friday and Saturday after!  
*We can deliver for a \$35 fee*

**Gluten Free & Vegan Options Available**

Name:

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Phone:

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Date of Pick  
up:

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Time of pick  
up:

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Address:

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Email:

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Credit Card #:

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**PLACE YOUR ORDER TODAY!**

Valencia Lucheria  
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*Please see online catering menu for drink mix options: Coquito, margarita, sangria, etc.*