le provencal
BISTRO
THANKSGIVING CATERING
2026

TURKEY ORDERS DUE BY THURSDAY 11/12
ALL OTHER ORDERS DUE BY WEDNESDAY 11/18
PICKUP WEDNESDAY, 11/25 BETWEEN 12-4PM

FIRST COURSE

HERB POACHED SHRIMP COCKTAIL
served with cocktail sauce, horseradish + lemon
~serves 8-10~
100.

CRUDITE PLATTER
a mix of raw and blanched vegetables,
served with herb dip

~small serves 6-8~
30.
~medium serves 10-12~
50.

CHARCUTERIE BOARD
includes 3 curated cheese, 2 cured meats, fruit + nuts, crackers
~serves 8-10~
100.

PICNIC PLATTER
assorted cured meats, mixed olives, gruyere and wine soaked cheese, roasted red peppers, roasted garlic & fig jam. Served w/sliced baguette.
~serves 8-10~
110.

ROASTED BEET SALAD
mesclun greens with goat cheese, roasted beets, candied pecans, dried cranberries, carrots with balsamic + mint vinaigrette
~serves 8-10~
55.

QUART OF BUTTERNUT SQUASH SOUP
12.

ENTRÉES

LOCAL GREEN CIRCLE TURKEYS
free-range + certified humane from small family farms in PA, cleaned, seasoned, butter bathed + ready to cook
served in a roasting pan + tented with foil

~small serves 9-11~
130.
~medium serves 11-13~
165.

LASAGNA BOLOGNESE
fresh pasta, bolognese ragu, basil, bechamel
~serves 8-10~
95.

SIDES + FIXIN'S

~sides serve 8-10 unless noted otherwise~

TRADITIONAL HERB STUFFING 60.

SAUSAGE STUFFING 75.

CANDIED SWEET POTATOES + PECANS 60.

SAUTEED GREEN BEANS 40.
with shallots, cranberries + orange zest

POTATOES DAUPHINOISE 55.
sliced and baked layered potatoes with shallots, cream + gruyere

CREAMED SPINACH 35.

MACARONI + CHEESE 80.

QUART OF CRANBERRY ORANGE RELISH 20.

QUART OF GRAVY 15.