



MAIN & MARKET

CATERING | CAFE | BAKERY

# Thanksgiving Menu 2024

## Main & Market makes the Holidays Delicious

Relax and enjoy your Holiday...

Place your order for Pick-Up or Delivery via Email, Phone, on our website at [www.mainandmarket.com](http://www.mainandmarket.com)

All Thanksgiving orders are due Thursday, November 21st by 12 noon.

\*Please note orders may fill up sooner due to limited quantities.

Pick-Ups available Curbside between 8am-2pm on Wednesday, November 27<sup>th</sup>

Delivery is available on Wednesday, November 27<sup>th</sup> for an additional \$65 fee within  
Anne Arundel County

# FUSS-FREE DINNERS

Priced as a package, no substitutions please

## Traditional Dinner

Herb Roasted Turkey (10-14 lb.)  
Whipped Mashed Potatoes (2 Quarts)  
Traditional Gravy (1 Quart)  
Hungarian Mushroom Green Bean Casserole (1/2 Pan)  
Rustic Sage Stuffing (2 Quart)  
Fresh Cranberry Orange Relish ( 1 Pint)  
Parker House Rolls (18) and Honey Butter  
Pumpkin, Apple or Sweet Potato Pie  
(Serves 8-10) \$225.00

\*UPGRADE to Large Turkey Add \$60.00

## Signature Dinner

Café Salad  
Herb Roasted Turkey (10-14 lb.)  
Potato Croquettes (12)  
Italian Sausage and Apple Stuffing (2 Quarts)  
Roasted Brussel Sprouts & Balsamic Glaze (2 Quarts)  
Traditional Gravy (1 Quart)  
Sweet Potato Casserole ( ½ Pan)  
Fresh Cranberry Orange Relish ( 1 Pint)  
Parker House Rolls ( 18) and Honey Butter  
Pumpkin, Apple or Sweet Potato Pie  
(Serves 8-10) \$300.00

\*UPGRADE to Large Turkey Add \$60.00





**Vegetarian Dinner**  
**(Serves 8-10 people)**

(2 Quarts) Butternut Squash Soup (GF)

Your choice of One Salad:

Our Café Salad, Mixed Field Greens, Spiced Pears, Candied Pecans, Gorgonzola Cheese  
and Maple Champagne Vinaigrette

OR

Quinoa Kale Salad, Baby Kale, Quinoa, Roasted Squash, Toasted Walnuts with Balsamic Vinaigrette

(1/2 Pan) Mushroom Ragout

(24) Polenta Rounds with Gorgonzola Cream Sauce

(2 Quarts) Roasted Root Vegetables

Sweet & Spicy Nuts (Pint)

(18pc) Parker House Rolls and Honey Butter

Your choice of Pie: Pumpkin, Apple or Sweet Potato Pie  
\$240.00

**Add to your Dinner .....**

**SOUPS by the Quart (Serves 3-4 people)**

Hungarian Mushroom Soup \$20.00 (our House Specialty)

Butternut Squash Soup \$20.00

Corn and Crab Chowder \$32.00

**Salads by the Bowl \$45 (serves 10-12)**

**Café Salad**

Mixed Field Greens, Spiced Pears, Candied Pecans, Gorgonzola Cheese and Maple Champagne Vinaigrette

**Holiday Farm Salad**

Mesclun with Toasted Walnuts, Dried Cranberries, Goat Cheese Cranberry Balsamic Vinaigrette

**Quinoa Kale Salad**

Quinoa, Kale with Roasted Butternut Squash, Craisins, Goat Cheese and toasted Walnuts  
with a light Citrus Vinaigrette

**Breads**

Pumpkin Bread \$10

Parker House Rolls \$8 per dozen

## Festive Hors D'oeuvres

### Petite Maryland Jumbo Lump Crabcakes

Lemon Aioli Sauce \$64 a Dozen

(Sent raw with instructions to cook at home)

### Stuffed Mushroom Caps

Mushroom Caps Stuffed with Spinach, Boursin Cheese and Crab Meat \$ 36 a dozen

(Sent raw with instructions to cook at home)

### Hot Spinach Artichoke Dip (1qt)

Served with Homemade Tortilla Chips

\$45 a Quart

**Jumbo Cocktail Shrimp** with Cocktail Sauce \$30 a Dozen

**German Sausage Fritters** with Honey Mustard \$26 a Dozen

### Bacon Wrapped Chicken Bites

Served with Serrano Ginger Glaze \$17 a Dozen

### Potato Croquettes with Whipped Goat Cheese & Chives

\$24 a Dozen

**Sweet Potato Croquettes with Spicy Honey** \$24 a Dozen

### Crudité of Vegetables

Radishes, Broccoli, Red Peppers, Cucumber, Mushrooms and Miniature Tomatoes, with a Boursin Dip

\$60 (Serves 12-15) / Large \$80 (Serves 20-30)

### Fresh Fruit and Cheese Platter

Aged Cheddar, Chevre Rolled in Fresh Herbs, Havarti with Dill, Jarlsberg and Saga Blue, "Everything" Encrusted Boursin Ball, Red & Green Seedless Grapes and Strawberries, served with Assorted Crackers Medium \$85 (Serves 12-20)

### Hot Chesapeake Bay Crab Dip

Served with sliced Baguettes

1 quart \$43 (Serves 8-10) / ½ pan \$130 (Serves 25-20)

### Chips and Dip \$25 (serves 10-12)

- Authentic Tortilla Chips with Homemade Fresh Tomato Cilantro Salsa
- Homemade Potato Chips with Horseradish Cheddar Scallion Dip

## Micro Thanksgiving Boxes



### Add on to your Dinner...

#### Cocktail Box \$60

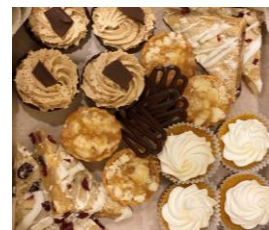
Spicy Cold Crab Dip with Homemade Chips  
Boursin Ball, White Cheddar and Fig Jam  
with Assorted Crackers & Grapes, and  
Marinated Mediterranean Olives  
6 Chilled Shrimp Cocktail with Cocktail  
Sauce,  
6 Lemon Oregano Chicken Skewers

#### Charcuterie Box \$30

Hard Salami, Soppressata, Prosciutto and  
Artisanal Cheeses: Smokey Blue, Wisconsin  
Sharp Cheddar and Chèvre. Dried Cherries,  
Marconi Almonds, Marinated Mixed Olives,  
Grilled Sliced Baguettes & Crackers and  
Whole Grain Mustards & Fig Jam

#### Thanksgiving Sweet Box \$27

(4) White Chocolate Cranberry Bars  
(4) Tiramisu Chocolate Cups  
(4) Salted Caramel Apple Tartlets  
(4) Petite Pumpkin Cheesecakes



#### Muffin Treat Boxes \$15

6 Mini Donut Muffins  
6 Mini Pumpkin Muffins  
Served in a white box and tied with ribbon

## FESTIVE FEASTS

### Whole Turkeys

Fully Cooked & Presented in Disposable Aluminum Pan  
with Quart of Traditional Gravy  
*Additional \$10.00 to Slice & Platter*

**Whole Small Herb Roasted Turkey**  
(Serves 8-10 people) \$85.00

**Whole Large Herb Roasted Turkey**  
(Serves 18-20 people) \$180.00

**8.5lb Boneless Turkey Breast with Fresh Herb Rub**  
(Serves 16-18 people) \$140.00

**Bacon Wrapped Boneless Pork Loin**  
6-8lbs. Served with Bourbon Peach Jam  
(Serves 15-20 people) \$64.00

**Molasses Glazed Ham**  
(Sliced & Plattered). Serves 10 people \$50

**Salmon Wellington**  
Sundried Tomatoes, Fresh Basil, Mushrooms, Leeks and Garlic  
wrapped in Puff Pastry, served with Mustard Dill Sauce  
(Serves 8-10 people) \$140

**Wild Mushroom Ragout**  
In light Gorgonzola Cream Sauce, served with Polenta Cakes  
(Serves 12 people) \$88.00

**Stuffed Butternut Squash and Spinach Shells in a Parmesan Cream Sauce**  
(Serves 8-10 people) ½ pan \$85.00



## SAVORY SIDES

Served Only by the Quart (Serves 3-4 guests)  
for the exception ½ pans noted below

Stuffing \$12

Your choice of:

- Italian Sausage and Apple
- Rustic Sage Stuffing

Traditional Turkey Gravy \$12

Roasted Root Vegetables \$26

Parsnips, Carrots, Turnips and Rutabaga

Cranberry Orange Relish \$10 (pint)

Traditional Mashed Potatoes \$12

Mélange of Roasted Potatoes with  
Garlic and Rosemary \$12

Hungarian Mushroom Green Bean Casserole  
with Fried Onions Straws \$45  
(1/2 Pan serves 10 -12)

Green Beans with Lemon Shallot Butter \$14

Roasted Brussel Sprouts with Balsamic Glaze \$14

Creamed Spinach with Prosciutto \$12

Sweet Potato Casserole with Marshmallows  
\$35.00 (1/2 Pan serves 10 -12)

Potato Croquettes

Mashed Potatoes Rolled in Breadcrumbs and Baked Golden Brown  
\$19.50 Pack of 6 (minimum order)

Israeli Couscous Salad \$14

Roasted Butternut Squash, Dried Craisins and Toasted Walnuts



## THANKSGIVING DESSERTS

### **Cheesecakes**

Your choice of:

Caramel Apple, Chocolate Marble, Vanilla or Pumpkin

\$65 for a 10 Inch (Serves 12-15)

\$35 for a 6 Inch (Serves 6-8)

### Pies

Your choice of:

Apple Crumb, Sweet Potato or Pumpkin Pie

\$23

Pecan \$27

### **Bread Pudding:**

Your Choice of: Pumpkin or Caramel Apple

(½ Pan serves 8-10) \$40

(Full Pan serves 15-20) \$80

Spice Cake with Chocolate Ganache filling and Maple Buttercream 8" \$50.00  
With Pumpkin Wreath Design

Chocolate Bundt Cake with Chocolate Mousse filing & Chocolate Ganache Icing \$50.00

### **Stock up for the Weekend!**

Pumpkin Bread with Cream Cheese Icing

\$12.00

Mini Pumpkin Muffins

\$15 per Dozen

Mini Donut Muffins

\$15 per Dozen

Large Pumpkin Muffins

\$14 for 4 pack

Large Donut Muffins

\$14 for 4 pack

Large Iced Cinnamon Buns

\$16 for 4 pack

Quiches (serves 8-12) \$55.00

Florentine

Bacon, Cheddar and Caramelized Onion

Smoked Salmon and Dill \$60

Breakfast Torte (Serves 12)

Eggs, Cheese, Bacon, Hash Browns, Sausage, Tomatoes and Onions

Wrapped in Puff Pastry with a delicate Cheese Sauce \$75





## HOW TO ORDER

- Bring your order form to our Catering Office or Café located at 914 Bay Ridge Road, Annapolis MD 21403
- E-mail your order form to [hello@mainandmarket.com](mailto:hello@mainandmarket.com)
- Order on our website [www.mainandmarket.com](http://www.mainandmarket.com)

\* THANKSGIVING ORDERS DUE BY 12:00pm ON Thursday, NOVEMBER 21<sup>st</sup> by noon  
**HOWEVER, due to limited quantities of turkeys available  
orders are first come first serve, whichever may come first!**

You will receive an acknowledgement via e-mail within 48 Business hours of placing your order for your review.  
Orders are NOT confirmed until Paid in Full

To create a quick, efficient contactless process, we will be doing curbside pick-up.  
All orders must be paid in full prior to Tuesday, November 26<sup>th</sup>  
Check, Cash

-or-

Credit Card (3% CC fee, we send you a payment link!)

*Ask about our December Hanukkah and Christmas Menu!!!*

We look forward to helping you create a Holiday Dinner to remember.

Thank you for all your support in 2024 and enjoy the Holidays!  
From your Friends at Main & Market

### ORDER FORM

Name \_\_\_\_\_

Phone number \_\_\_\_\_

E-mail address \_\_\_\_\_

Delivery address \_\_\_\_\_

Thanksgiving Orders due at 12pm on November 21<sup>st</sup> or until we reach maximum capacity  
Pick-Up on Wednesday, November 27<sup>th</sup> 8am-2pm -or- Delivery available 8am-1pm for an additional  
\$65 fee.

**Please note a 3% service fee will be added to all Credit Card payments.** Checks payable to Main and Market  
Please note your pickup date and approximate time between 8am and 2pm

Delivery is available for a \$65 fee

please check here for delivery \_\_\_\_\_

ORDER SHEET

NAME \_\_\_\_\_

<b>FUSS FREE DINNERS</b>	<b>SIDES</b>
QTY _____	_____ \$12 Italian Stuffing
_____ \$225 Traditional Dinner	_____ \$12 Rustic Stuffing
_____ \$300 Signature Dinner	_____ \$12 Traditional Gravy
_____ \$240 Vegetarian Dinner	_____ \$26 Root Vegetables
_____ \$60 Turkey Upgrade	_____ \$10 Cranberry Relish
_____ \$10 Slice and Platter	_____ \$12 Mashed Potatoes
<b>Choice of Pie with Fuss Free Dinner (circle one)</b>	_____ \$19.50 Potato Croquettes
Apple, Sweet Potato, Pumpkin	_____ \$45 Hungarian Mushroom Green Bean Casserole
<b>FEASTIVE FEASTS</b>	_____ \$35 Sweet Potato Casserole
_____ \$85 Small Herb Roasted Turkey	_____ \$14 Brussel Sprouts
_____ \$180 Large Herb Roasted Turkey	_____ \$12 Creamed Spinach with Prosciutto
_____ \$140 8.5lb Boneless Turkey Breast with Fresh Herb Rub	_____ \$14 Israeli Couscous Salad
_____ \$10 Slicing Charge for any of the Above	_____ \$14 Green Beans with Lemon Shallot Butter
_____ \$64 Bacon Wrapped Boneless Pork Loin	_____ \$12 Mélange of Roasted Potatoes
_____ \$50 Molasses Orange Glazed Ham	<b>BREADS</b>
_____ \$140 Salmon Wellington	_____ \$10 Pumpkin Bread
_____ \$88 Wild Mushroom Ragout	_____ \$11 Pumpkin Bread with Cream Cheese Icing
_____ \$85 Butternut Squash Shells	_____ \$8 Parker House Rolls per Dozen
	_____ \$14 4 pack Pumpkin Muffins
<b>STARTERS</b>	_____ \$14 4 pack Donut Muffins
_____ \$30 Chilled Spiced Shrimp with Cocktail Sauce (dozen)	_____ \$15 Mini Pumpkin Muffins by the Dozen
_____ \$60 Small Raw Vegetable Platter	_____ \$15 Mini Donut Muffins by the Dozen
_____ \$80 Large Raw Vegetable Platter	_____ \$16 Cinnamon Buns (4 pack)
_____ \$85l Fresh Fruit & Cheese Platter (serves 12-20)	<b>DESSERTS</b>
_____ \$36 Stuffed Mushroom Caps	_____ \$35 6" Cheesecake (circle one)
_____ \$45 Hot Spinach Dip ( Quart)	Caramel Apple, Chocolate Marble, Vanilla, Pumpkin
_____ \$43 Hot Chesapeake Crab Dip (1 Quart)	_____ \$65 10" Cheesecake (circle one)
_____ \$130 Hot Chesapeake Crab Dip (1/2 pan)	Caramel Apple, Chocolate Marble, Vanilla, Pumpkin
_____ \$64 Petite Crab Cakes (a dozen)	_____ \$23 Pies (circle one) Apple, Sweet Potato, Pumpkin
_____ \$26 German Sausage Fritter (a dozen)	_____ \$27 Pecan Pie
_____ \$24 Dozen Potato & Goat Cheese Croquettes	_____ \$40 ½ Pan Bread Pudding (circle one)
_____ \$17 Bacon Wrapped Chicken Bites (a dozen)	Pumpkin, Caramel Apple,
_____ \$24 Dozen Sweet Potato Croquettes	_____ \$80 Full Pan Bread Pudding (circle one)
_____ \$25 Tortilla Chips with Homemade Fresh Cilantro Salsa	Pumpkin, Caramel Apple,
_____ \$25 Homemade Potato Chips with Horseradish Dip	_____ \$50 8" Spice Cake
<b>BOXES</b>	_____ \$50 Chocolate BUNDT Cake
_____ \$60 Cocktail Box	
_____ \$30 Charcuterie Box	<b>WEEKEND ADD-ONS</b>
_____ \$27 Thanksgiving Sweets Box	_____ \$55 Florentine Quiche
_____ \$15 Muffin Treat Box	_____ \$55 Bacon, Cheddar & Caramelized Onion Quiche
	_____ \$60 Smoked Salmon & Dill Quiche
<b>SOUPS</b>	_____ \$75 Breakfast Torte
_____ \$20 Hungarian Mushroom Soup Quart	
_____ \$32 Corn and Crab Chowder Quart	
_____ \$20 Butternut Squash Soup Quart	<b>SPECIAL NOTES:</b>
<b>SALADS</b>	
_____ \$45 Café Salad or Holiday Farm Salad (please circle)	
_____ \$45 Quinoa Kale Salad	

