

# Our Thanksgiving Menu... For 2020



Thanksgiving, a traditional family holiday where home cooked preparation is a joyous part of making the day a loving celebration. We could never come close to putting the ingredient of "Family Love" into your feast. We can however, make things a bit easier so that you can spend more time with your Loved Ones. The following specialties will be custom prepared just for your family, complete with Heating INSTRUCTIONS, and....."Our Warmest Wishes for a Joyous Thanksgiving Day"! **ORDERS MUST BE IN BY SUNDAY NOVEMBER 22th.**

CAFASSO'S FAIRWAY MKT.

## Our Thanksgiving Price Fixe Dinner

Orders to be picked up on Wednesday Nov 25 before 6pm. Your fully cooked turkey and sides are all refrigerated (Heating Instruction on our web site)

**\$29.95** person (Natural)

**\$31.95** person (Organic or Goffle)

- Whole Maple Roasted Turkey

Un-carved or Semi Carved. (If Less than 6 guests ...sliced Turkey Breast)

- Choice of Cornbread & sausage stuffing or Quinoa Stuffing (Gluten Free)
- Our Cranberry Sauce
- Whipped Sweet Potato Praline
- Roasted Butternut Squash
- Corn Bread
- Roasted Brussel Sprouts
- Gravy
- Pumpkin Ravioli
- Pumpkin Pie

See the next page for item descriptions

## Special Thanksgiving Day Pickup

You can pickup your Turkey hot out of the oven along together with your ready to heat sides between 10 and 12 noon on Thanksgiving day. Only two sizes available all orders must be prepaid before pickup.

### Fresh Mozzarella Made The Same day 1- 1.25 lb \$10.00 ea

#### Serve up to 10

Un-carved 12lb Hot turkey with all the above sides (cold)

Full Dinner 395.00  
Full Dinner Free range 450.00

#### Turkey Only (with stuffing)

All Natural Organic or Goffle  
\$165.00 \$195.00

#### Serve up to 16

Un-carved 18lb Hot turkey with all the above sides (cold)

Full Dinner 625.00  
Full Dinner Free Range 650.00

#### Turkey Only (with stuffing)

All Natural Organic or Goffle  
\$210.00 \$260.00

# Dinner Centerpieces

**Amish Natural Turkey** Specially selected Premium Amish Fresh Turkey roasted with a maple glaze & Rosemary butter

**Goffle Farms Natural Turkey** Fresh Turkeys direct from the Silvestri Family's Goffle Roads Poultry farm in Bergen County. These turkeys are free from steroids. Extremely delicious thin skin turkey

**Bell & Evans Organic Turkey** The best of the best. These organic turkeys are juicy and flavorful with 20% more breast meat. Fed an all-vegetable diet of organic grains.



## Heat N Serve Turkey

Your Turkey is roasted with a maple glaze and Rosemary butter. Your Turkey is 90% fully cooked sealed in oven able plastic & foil re heating Instructions on line Homestyle Gravy included

## Oven Ready Turkey (uncooked)

Suppose you want the kitchen to be full of Thanksgiving Aroma but you don't want the hassle of preparing the Turkey then this is a great option. Fresh seasoned Turkey that comes dressed in it's own roasting pan with stuffing (you choose) in the turkey, butter and fresh herbs and Gravy

	10- 12 lb Serves 10	12 - 14 lb Serves 12	14 -16 lb Serves 14	16 -18lb Serves 16	18 -20lb Serves 18	20-22 lb Serves 20	22 -24lb Serves 22	24 -26lb Serves 24
Heat N Serve Amish Turkey	72.00	84.00	96.00	108.00	120.00	132.00	144.00	156.00
Heat N Serve Goffle Turkey	93.00	109.00	124.00	140.00	156.00	171.00	187.00	202.00
Heat N Serve Organic Turkey	100.00	117.00	134.00	151.00	168.00	184.00	201.00	218.00
Oven Ready Amish Turkey	50.00	\$58.00	\$67.00	75.00	84.00	92.00	100.00	109.00
Oven Ready Goffle Turkey	72.00	84.00	96.00	108.00	120.00	132.00	144.00	156.00
Oven Ready Organic Turkey	86.00	100.00	115.00	129.00	144.00	158.00	172.00	187.00

### Truffled

We will enhance the flavor of your turkey with the magic of fresh truffle. For an extra 15.00

**15.00**

### Carving Service

Semi Carved The breast and put back on the Frame

**10.00**

Fully Carved Turkey is deconstructed at the joints and the Breast is Carved

**15.00**

### Roast Turkey Breast

Slow roasted on the bone, your choice of Maple Herb or Teriyaki Glazed. Carved away from the bone. Your choice sliced or left whole. Comes with your choice of our stuffing and gravy. Each Half Breast serves 6.

**69.00**

### Stuffed Boneless Turkey Breast

Premium Boneless Breast roasted with a Maple Corn Bread sage, and pecan stuffing. Topped with Italian Guanciale Bacon. Serves up to 8 people

**89.00**

### Turkey Drumsticks

Why fight over the best part order extra. Roasted with fresh herbs

**5.95 ea**

### Herb Roasted Salmon

Whole side North Atlantic Salmon oven roasted with Fresh Herbs Serves 8

**69.00**

**Hickory Smoked Spiral Ham**

Great smokehouse flavor. Fully cooked and ready to heat. Serves 8

**59.00****Boneless Prime Rib**

Small serves 6 Large serves 12

Seasoned and slow roasted. (Medium Temp) with a savory gray.

**119.00    99.00**  
**225.00    189.00****Beef Wellington Roast**

Half serves 4 Full Serves 9

Traditional Filet Mignon wrapped in bacon Mushroom and pastry

**89.00    75.00**  
**159.00    140.00**

## Stuffings

Stuffing for everyone. Our Stuff-

ing's are prepared fresh just a simple 2lb Tray **14.95**4lb Tray **27.95**Corn Bread & Chorizo Sausage, spicy Pork Sausage together with herbsCorn Bread & Sausage, Chestnuts, herbsWild Rice, Cranberries, Onions, Apples, Gluten FreeQuinoa Stuffing, Onions, sage, Spinach and PecansFarro, Onion & Wild Mushroom, Italian Farro, caramelized onion, porcini and wild mushrooms

## Cranberry Sauce

Orange Cranberry Brandy We created something a little extra special. It's blend of whole fresh cranberries. Pecans, aged brandy and delicious orange zest, Ginger and nutmeg**6.99 pt**

## Home Style Gravy

Our own special recipe featuring caramelized onions and fresh herbs 24 oz **7.99 ea**

## I Prefer Chicken!!

So You don't Like Turkey or maybe you just need more of the delicious Dark Meat. Here's 3 delicious chicken options Small Tray serves 8

Marbella Bone In Chicken Pcs with Olives, apricots, plums and herbs **40.00**Marsala Boneless with Mushrooms and reduced Marsala wine sauce **49.00**Francese Boneless Prepared in a white wine butter sauce **49.00**

## Butternut Squash Soup

Made fresh using fresh top quality ingredients using minimal salt. 24 oz **7.99**

## Vegetable Sides

What's it all about? Besides the Turkey, vegetable side dishes have always been part of the great tradition. Our Vegetable sides are all prepared , fully cooked and presented in aluminum trays, ready for you to heat. Serves 8-10

Roasted Root Vegetables A colorful dazzling array of root vegetables seasoned with fresh herbs and a touch of extra Virgin Olive oil **39.00**



Roasted Forest Mushrooms A melange of Mushrooms including shitake , cremini and Portobello roasted with fresh garlic **39.00**



Vegetable Minestre Minestre is a blanket name in Italian for a first course of mixed vegetables prepared stewed. It's a regional specialty created using seasonal vegetables, all simmered together **39.00**

Broccoli Steamed Broccoli Florets steamed and seasoned with Olive oil, Garlic and lemon **39.00**



Herb Roasted Baby Carrots Baby Carrots Roasted and seasoned a thyme, parsley, garlic, and oregano **39.00**



Roasted Hot Honey Balsamic Brussel Sprouts high heat caramelizes the edges we then spark up the flavor with onions and Balsamic **42.00**

Roasted Maple Apple Brussel Sprouts high heat caramelizes the edges we then spark up the flavor with onions and Balsamic **39.00**



Steamed Asparagus simple yet so very elegant. Seasoned with a delicious light Parmesan au gratin crumb **39.00**

Cauliflower Mash Fresh Cauliflower prepared like mash potatoes and seasoned with Roasted Garlic and parmesan cheese **39.00**



Sesame String Beans prepared with toasted sesame ,Garlic and Olive oil. Extremely flavorful **39.00**

Broccoli Rabe a must on the Holiday table. And we do it the best. Prepared steamed with olive oil and garlic . Super flavorful and tender **39.00**



Roasted Butternut Squash cubed fall season Squash and red bell peppers roasted and seasoned with fresh rosemary **39.00**

Roasted Spaghetti Squash Looks like pasta but it's actually a winter squash. The spaghetti like squash is served with a sage and butter **35.00**

Cracked Wheat Risotto (eetch) a risotto style dish using cracked wheat. Seasoned with caramelized onions, tomato sauce and a touch of red pepper making it pleasantly interesting Great served at Room Temp **32.00**

Orange Glazed Roasted Beets Roasted Beets seasoned with Orange zest. **39.00**

Roasted Acorn Squash Slices of Fall season sweet Acorn squash roasted together with nuts, dried fruits and cranberries **32.00**



# Pasta

Our Pasta selections are all prepared , fully cooked presented in aluminum trays, ready for you to heat. Serves 8-10

## Create Your Own Pasta Choose your Pasta & Sauce **39.00**

Penne	Vodka	Creamy Tomato
Rigatoni	Amatriciana	Robust Onion & Pancetta
Spaghetti	Bolognese	Tomato & Ground Meat
Fettucine	Pomodoro	Classic Tomato
	Genovese	Slow Cooked Veal and Onion

## Lasagna Traditional Layered not too high .. Just Right **45.00**

Bechamel	Pomodoro Sauce No Meat
Bolognese	Tomato Meat Sauce
Butternut Squash	Tomato-less & meatless.

## Risotto Traditional hand stirred **39.00**

Butternut	Butternut Squash & Parmigiano
Truffle Porcini	Truffle Butter and Porcini Mushroom

## Classics

Cavatelli & Broccoli	Chewy Style Pasta	<b>40.00</b>
Orrechiette Rabe & Sausage	Broccoli Rabe & Sweet Sausage	<b>40.00</b>
Butternut Squash Ravioli	Cheese & Squash Filled Ravioli in a Pureed Butternut squash sauce	<b>45.00</b>
Ravioli Pomodoro	Traditional Cheese filled	<b>45.00</b>

## Vegan – Gluten Free **40.00**

Spaghetti Squash	Sage & Olive Oil Or Pomodoro
Zucchini Noodles	Pomodoro sauce

## Potato & Yam Sides

Our Potato sides are all prepared , fully cooked Just heat

Sweet Potato Cassarole Carolina yams whipped and seasoned with brown sugar, cinnamon , honey, and toasted marshmallows **39.00**

Yukon Mashed Potatoes there's gold in them there Yukon's. Golden in color and rich flavor. Seasoned with brown butter and regular Olive oil **35.00**

Yukon Truffle Mashed Potatoes there's gold in them there Yukon's. Golden in color and rich flavor. Seasoned with brown butter and truffle olive oil **42.00**

Potatoes au Gratin the ultimate comfort style traditional potato dish featuring thinly sliced yellow fleshed potatoes **39.00**

Roasted Sweet Potatoes fall season assorted sweet Potatoes roasted and seasoned with Cinnamon and brown sugar **35.00**



## Salads

Our selection of cold salads are presented to you in plastic oval serving bowls. Each bowl serves 8—10 with dressing on the side to be added at dinner time



Shaved fennel salad

Raspberry Walnut Salad Romaine, radicchio, endive, arugula, frisee, raspberries, caramelized walnuts, orange sections, raspberry vinaigrette **\$35.00**

Caesar Salad Traditional Romaine salad with a classic Caesar dressing **\$35.00**

Mixed Green Mesclun, romaine, tomatoes, cucumbers Oil & Vinegar dressing **\$35.00**

Greek Salad Prepared with all the traditional Mediterranean veggies, feta and avocado. Black Olive Dressing **\$39.00**

Shaved Fennel Salad A delicious unique tasting crispy salad featuring thinly sliced fennel, fennel seed, truffle oil thyme lemon juice, shaved parmigiano, orange sections and Hot Honey **\$45.00**

Sunflower Crunch Salad Chopped Crunchy style vegetable salad featuring broccoli and sunflower seeds with a slaw style dressing **\$35.00**

## Breads

Our Daily fresh Bread selection includes breads from some of the finest bakeries in New Jersey and NYC. 12 Different bakeries including Sullivan Street, Il Forno, Balthazar, Amy's, Eli's and more and more. All that bread is available fresh for you to select. Below are bread specialties that we make at the store for you to order with your Thanksgiving Dinner

Chef Mike's Focaccia Bread Basket Chef Mike bakes 3 varieties of this delicious Ligurian style bread fresh daily. He uses a unique Potato flour recipe to create Tomato-Olive, Rosemary or Onion varieties. Serves 8 people

**29.00**



Corn Bread Fully Baked smooth buttery corn-bread made from yellow corn. Moist but not sticky. A Thanksgiving favorite 3lb trays serves 10

**12.99**



## Baked Brie En Croute

A 1 lb Brie stuffed with Raspberry Compote wrapped en croute ready to Bake and enjoy serves 10 people **25.00**



# Hand Made Arancini

Chef Mike Cafasso traveled Italy this past September. He was amazed on how popular and uniquely different they are from region to region. He created 3 regional recipes both prepared using Italian Arborio rice, parmigiano cheese and fresh mozzarella stuffed in the center. They're excellent as a side dish or appetizer. Mini size **35.00** tray Serves 8



**Parma** prepared with Parma Prosciutto and Mozzarella

**Bolognese** prepared with Bolognese Tomato sauce

**Campagna** prepared with porcini mushroom and peas

**Piedmontese** prepared with mushrooms and truffle

**Butternut Squash** prepared with Butternut Squash

## Appetizers

A few choices here to keep the family & guests occupied while the turkey is still in the oven. Tray serves 8

**Stuffed Mushrooms 39.00**   **Stuffed Crabmeat Mushrooms 49.00**

Sausage, spinach, Mozzarella

**Sausage Stuffed Peppeds 39.00**

Savory and Sweet

**Greek Style Meatballs 39.00**

Savory Lamb Meatballs, tatziki dip

**Mini Crab Cakes 49.00**

Handmade with real jumbo Lump DZ

**Shisito Blistered 35.00**

Ting bizs long peppers 1 in every 10 peppers is hot. Try your Luck Tray serves 10



## Italian Hot Antipasto

A delicious Assortment ready to heat and enjoy. Eggplant Rollatini, Stuffed Mushroom, Clams Oreganato, Stuffed Peppers, Roasted Plum Tomatoes, Mozzarella in Carozza.

Tray serves 10 people **89.00**

## Stuffed Artichokes

Let Us do all the work. Holiday favorite with our prepared using our family recipes Mrs. Cafasso makes each and every one of these. With over 65 years experience at making them she's an expert at it. Order as many as you wish **7.99 ea**



## La Parmigiana

Our Eggplant Parmigiano is another one of Mrs Cafasso's Old Recipes that she takes great pride in. Using only the finest ingredients and real Reggiano Parmigiano. She creates a Parmigiano that is not only delicious but also elegant

Tray serves 8- 10 people **49.00**



## Mezze Platter

The main attraction here is the deliciously flavored Zahtar Pita chips that we make ourselves. The chips are then accompanied by Hummus, a seasoned Olive oil labne, Hummus, assorted olives, stuffed grape leaves, , dry apricots, Fresh cucumber chips, dates, spicy almonds. Tray serves 8 **\$49.00**



## Olives Ascolana

Fried Ascolana olives are a cherished dish of the Italian march region. There are many variations of this great family style appetizer. Our version is stuffed with ricotta and seasoned with lemon and thyme before being coated with a batter and pan fried . Serves 8 people **\$45.00**



## Truffled Buratta Tray

You need to do a little preparation on the day of only because it's necessary. Eight small Burrata on a tray and on the side you have our own special Picante truffle drizzle creation for you top pour on top. Included is a bag of crostini Toasts that will help in mopping up the dish .What a fantastic Appetizer serves 8 **49.00**

Truffle Sauce



## Bacon Wrapped Roasted Olives

Wrapped in Smoked Bacon and roasted . Serves 8 **49.00**



## Shrimp Platter

A perfect addition to any party. We have a platter for every budget. Every platter is arranged and includes plenty of lemon and tangy cocktail sauce

**Colossal Our Biggest and best**  
*British Guinea Whites. Firm Sweet nutty flavor. U8 size Cooked And Hand peeled by us. Firm Texture*

small Tray	10 people	2-1/4 LB	<b>\$79.00</b>
large Tray	20 people	4-1/2 LB	<b>\$145.00</b>

**Jumbo USA Whites. Firm Sweet nutty flavor. U15 size Cooked And Hand peeled by us. Firm Texture**

small Tray	10 people	2-1/4 LB	<b>\$49.00</b>
large Tray	20 people	4-1/2 LB	<b>\$89.00</b>

**Large Asian Black Tigers.. 16- 20 to lb size. Bulk Cooked, Machine peeled and Quick Chilled. Soft Texture**

small Tray	10 people	2-1/4 LB	<b>\$29.00</b>
large Tray	20 people	4-1/2 LB	<b>\$52.00</b>



## Cheese & Charcuterie Board



**Chef Mike**

**225.00**

**As Shown**

Half size Serves 12

**110.00**

This Beautiful centerpiece feature Parmigiano Reggiano . Zola Gouda, Aged Gruyere, Umbriacone Cheese, Truffled Goat Cheese, Triple Crème Brie, Midnight Moon Goat Cheese, Montasio cheese. Parma Prosciutto, Italian Parma Cotto Ham, Finnochiona salami, Mixed Olives , Dried Figs, Wine Biscuits . Serves 25 people

## Artisanal Fruit & Cheese



**225.00**

**As Shown**

Half size Serves 12

**110.00**

This arrangement created featuring seasonally selected fruits and selected cheeses cut into bite size wedges. The Moderate selection has a more moderate selection of cheeses the fruit is the same. Our catering rep can go over the selections



## Fresh Truffles

A natural Treasure from the Piedmonte region of Italy. The aroma and flavor of the Alba fresh truffle is unmistakable. It's truly something special. It's a great gift idea to bring along on thanksgiving dinner . Minimum sizes varies sold by the piece only

White Alba \$**5.25 gram**

Black \$**1.25gram**

## Salumi Misti Platter

Salumi sounds like salami but it means assorted Cured Meats in Italian. This Plate of Assorted Italian meats is extremely popular before dinner. We've created a very special plate of artisan style meats for you to enjoy. Accompanied by Taralli  
Serves 8-10 **99.00** The selection includes :



**Parma Prosciutto** aged 18 months

**Speck Prosciutto** smoked

**Finnochiona** Fennel Pollen Salami

**Spicy Salami Calabrese**

**Pick Salami** smoked

**Truffle Mortadella** (Heritage Pork)

**Fra Mani Nostrano Salami** (Berkshire Pork)

**Cappicolla**

## Formaggio Platter

A special selection of Italian Great and favorite Cheeses presented on a platter and accompanied by some aged Balsamic vinegar and Truffle Honey. The Cheeses selected here are some of the best Italy has to offer. Accompanied By Candied Walnuts , Fruit Mostardo, serves 8- 10 **99.00**



**Parmigiano Reggiano** the king of Italian Cheese aged 48 months

**Fiore de Sarda gna Pecorino** A 6 month aged Sardinian sheep's milk cheese even better than Manchego

**Montasio** a 1 year old cow's milk from the Veneto Region alps. Pleasant aroma and mild very pleasing flavor

**Umbriacone** It means the Big Drunk. Aged Raw Cow's milk enhanced with Raboso wine must

**Brenta Stagionato** semi hard aged cheese from the Italian alps. Full Body and herbaceous but not overpowering

**Sottocenerè** Semi Soft texture pasteurized Cows Milk cheese enhanced with the magic of White truffles

## Prosciutto e Parmigiano

Two Of Italy's most cherished treasures both from Parma, Prosciutto and Parmigiano Reggiano Cheese . This platter includes our Best 24 Month aged Prosciutto and our 48 Month Parmigiano Reggiano. You'll experience both the delicate buttery flavor of Fine Prosciutto and the sweet crystal crunch of fine Parmigiano. Platter will have included Balsamic glaze and a touch of Mostarda di Frutta and taralli serves 8 **89.00**



## Cheese Platter

A selection of favorite Cheeses presented on a platter and accompanied by crackers  
Serves 8-10. **49.00**

**Jarlesberg**

**Parrano** Dutch made Gouda style Cheese with a hinting of Parmesan Flavor

**NY State Local Sharp Cheddar**

**Danish Fontina**

**French Double Crème Brie**

**Goat Cheese**

## Vegetable Crudite



Your Choice: Raw Veggies. Green Beans, celery, carrots, asparagus, baby broccoli, peppers, radishes, jicama, cucumber chips, and baby Tomatoes. Your choice of dip, Hummus, Olive Tapenade guacamole, Tuscan White Bean spread or garlic herb dip.

Small Serves 6 **29.00**

Medium Serves 10 **39.00**

Large Serves 20 **69.00**

## Mozzarella Caprese

Our Mozzarella is handmade fresh every day. Our Caprese Platter contains thick slices of mozzarella accompanied by Fresh sliced tomato, sun dried tomato strips and our delicious Basil pesto sauce.

Serves 8 **29.00**

Serves 12 **45.00**

Serves 25 **69.00**



## Antipasto Platter

A Variety Of traditional Italian Favorites for your guests to pick on. Dry Sweet Sausage, Parmigiano Reggiano, Roasted Peppers, Fresh Mozzarella, Assorted Olives, Sundried Tomatoes, Peppedeews, , Marinated Artichoke Hearts, Pepperoncini Peppers, Pepperoni and Taralli

Small Serves 12 **89.00**

Large Serves 25 **150.00**

## Fruit Platter



It's our specialty. The fruit for your platter is all hand picked with only the best of seasonal selections. Artistically arranged with probably some guests just wanting to look.

Deluxe (as Shown) **175.00**

Large serves 25 **85.00**

Small serves 15 **59.00**

## Fresh Baked Pies

Baked Fresh using the finest ingredients and a delicious butter crust. 10" Pies

Apple Pie 10"	<b>12.99</b>
Apple Crumb Pie 10"	<b>13.99</b>
Pumpkin Pie 10"	<b>10.99</b>
Cherry Pie 10"	<b>14.99</b>
Pecan Pie 10"	<b>14.99</b>
Coconut Custard 8"	<b>9.99</b>
Peach Pie 10"	<b>14.99</b>
Blueberry Pie 10"	<b>14.99</b>
Wild Berry Pie 10"	<b>14.99</b>



## Pumpkin Zuppa Inglese

Prepared with Pumpkin, Panetone, amaretti cookies, blueberries and a delicious brandy cream serves 10 **42.00**



## Roasted Chestnuts



No thanksgiving meal is complete without them. From our hometown of Avellino Italy selected and shipped here by our cousin Peppino. A great way to keep the Family at the table Longer. Small tray serves 8 **45.00**

## Pumpkin Fruit Tart

A new Creation from our Kitchen this year. Our Delicious fresh fruit Tart prepared with a layer of Pumpkin Mousse. 8" **19.99**



## Pumpkin Tira Mi Su

Chef Michael just had to create his own Tira Mi su recipe. Made with a whole lot of love for what he does this Tira Mi Su is simply outstanding. The Real Italian marscapone makes all the difference Tray serves 10 **35.00**



## Dessert Tray

An elegant delicious assortment of two bite desserts including some but not limited to; mini lobster tails, mini cannoli, mini eclairs, petite fours, French tropeziennes, macaroons, chocolate strawberries

Small serves 8 **49.00** Large 15\_ **89.00**



## Pumpkin Cannoli Dip Tray

The Cannoli Chips never get soggy. The delicious Pumpkin dip in the middle

Tray serves 6 **15.00**

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Sorry, but because of the volume of orders, your Thanksgiving selections must be limited to the choices presented on this menu.