

Thanksgiving's MENU



APPITERZER

Vegan stuffed mushrooms

stuffed with a creamy spinach and potato filling with a vegan butter breadcrumb on top

MAIN COURSE

Oven roasted turkey

Perfectly roasted turkey with a buttered herb seasoning

CHARCUTERIE BOARD

multi colored grapes, multigrain crackers, mixed nuts, brie cheese, honey combs, and prosciutto

SIDES

Mac and cheese

Creamy mixture of gruyere cheese and Parmesan seasoned with garlic and thyme

Mashed Potatoes

Smooth and creamy old fashioned mashed potatoes

Vegan roasted green beans

Crisp green beans roasted with light seasonings



OMEGA CATERING

Personal chef/Catering menu

Entrees

STRIP STEAK AU POIVRE

Filet mignonette seared with a light piperpercorn crust, in a smooth heavy cream drizzle

SALMON EN PAPILOTE

locally caught salmon filets elegantly baked with zesty citrus flavors

BRAISED SHORT RIBS

grass-fed beef braised in a smoked gremolota sauce

GRILLED NEW YORK STRIP

Grass fed beef grilled to perfection in a rich Béarnaise sauce

FRENCH ROASTED CHICKEN

Juicy organic whole chicken delicately roasted in full robust herbs

Sides

GARLIC MASHED POTATOES

smooth and creamy, with hints of roasted garlic

Truffled Fries

Black Truffles, Parmigiano-Reggiano, Parsley, Truffle Aioli

GOURMENT MUSHROOM RISOTTO

Delicately creamy risotto slow cooked in a buttery mushroom sauce

Veggies

GRILLED BACON WRAPPED ASPARAGUS

Smoky apple gate bacon wrapped in tender asparagus cuts

ARTICHOKE HEARTS

Smothered in a buttery red wine glaze

SPICE-ROASTED ZUCCHINI

Oven baked seasonal zucchini marinated in earthy spices

Soup + Salad Bar

ROASTED AUTUM BISQUE

creamy autumn butternut squash elegantly blended into a bisque

SALAD BAR

Veggies

Butter head lettuce
Romaine
Arugula
Red leaf lettuce
Mixed Greens
Baby spinach
Baby carrots
Broccoli
Red Onions
Bell Pepper Mix
Cherry tomatoes
Cauliflower

Dressings

House Ranch
Balsamic Vinaigrette
Italian

Grains

Honey Roasted Cashews
Pecans
Walnuts
Chickpeas
Black beans
Quinoa

Proteins

Grilled Chicken
Marinated Shrimp
Tofu
Hard Boiled Eggs
Turkey

THE ORIGINAL
LOUISIANA
BRAND
HOT SAUCE



ORIGINAL



APPITIZER FOOD MENU



CAPRESE SKEWERS

Vine ripened tomatoes, creamy mozzarella, and fragrant basil drizzled with tangy balsamic glaze



BRIE AND JAM PUFF PASTRY BITES

Creamy Brie cheese perfectly complemented by a sweet and tangy jam filling encased in a light and flaky puff pastry



GOAT CHEESE AND FIG CROSTINI

Creamy goat cheese and sweet luscious fig atop a crispy artisanal crostini



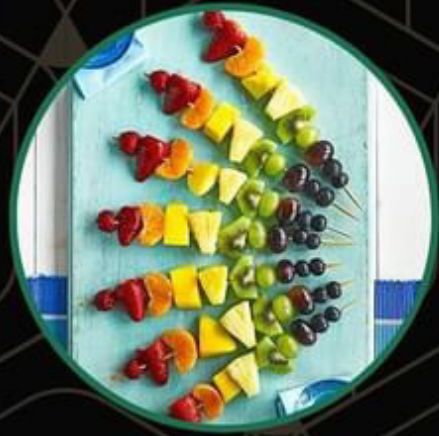
MEDITERRANEAN PINWHEELS

Savory blend of sun-dried tomatoes, tangy feta, and aromatic herbs wrapped in mini tortillas



LOADED SWEET POTATO BITES

Tender sweet potatoes bites topped with crispy bacon, tangy sour cream, melted cheddar cheese, and sprinkled with fresh chives



RAINBOW FRUIT SKEWERS

Colorful rainbow fruit skewers featuring an enticing assortment of fruit such as kiwis, strawberries, grapes, pineapple and blueberries



SMOKED SALMON & CUCUMBER ROUNDS

Smoky salmon slices delicately layered atop crisp cucumber rounds garnished with a hint of dill



SUMMER ROLLS

Crispy vegetables wrapped in rice paper with sweet chili sauce

DINNER MENU



Roasted Garlic Bread

freshly baked bread infused with the rich essence of
roasted garlic

Cherry Tomato Caprese Salad

This classic Italian dish showcases the perfect harmony of flavors with plump cherry tomatoes, creamy mozzarella cheese, and fresh basil. Drizzled with a tangy balsamic glaze and extra virgin olive oil, every bite is a burst of freshness.

(gluten free)

Creamy Cajun Shrimp Pasta

succulent shrimp tossed in a rich and creamy Cajun-infused
sauce

Whole Roasted Cauliflower With Tahini Sauce

perfectly seasoned cauliflower, roasted to perfection, resulting in a tender and flavorful center. Drizzled with our luscious tahini sauce, this dish offers a delightful balance of nutty, creamy, and tangy flavors. (Vegetarian and gluten free)

Asparagus

succulent shrimp tossed in a rich and creamy Cajun-infused
sauce (vegetarian and gluten free)



BREAKFAST MENU



Fruit Bar Cups

8 oz fruit cups with garden fresh grapes, watermelon, strawberries, and blueberries
-gluten free and vegetarian

Parfait Cups

6oz cup parfait cups with vanilla granola, and plain greek yogurt, topped with honey

Garden Veggie Egg Bake

Farm fresh eggs baked with juicy tomatoes, red onions, and crisp vibrant bell peppers
(gluten free and vegetarian)

Home Fried Potatoes

Crispy southern home fried potatoes seasoned with earthy flavors such as roasted garlic and onions
(gluten free and vegetarian)

Apple Wood Sausage

House made pan seared apple wood sausage
(gluten free)



OMEGA CATERING MENU

All inclusive for \$38 per person (taxes and service fees not included)



garlic butter rolls

plump shrimp, juicy crab, legs, tender lobster tail, and an array of deli table shellfish all seasoned with Cajun seasonings a fresh herbs.



Cajun pasta

Crispy and flavorful fried boudin balls stuffed with seasoned pork, rice and spices served with a zesty creamy Cajun dipping sauce.



Vegan jambalaya

Rich and savoury flavours of our classic etouffee featuring tender shrimp and crawfish smothered in a decadent roux-based sauce served over a bed of fluffy rice.



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Marinated Shrimp
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LUNCH MENU



Bruschetta

Classic tomato basil on a crispy bruschetta drizzled with a tangy balsamic glaze(vegetarian)

Apple Walnut & Spinach Feta Salad

This refreshing salad features crisp and juicy apple slices, paired with crunchy walnuts for a satisfying texture. Tossed with tangy feta cheese and fresh spinach leaves, every bite is a delightful combination of sweet, savory, and nutty notes.(gluten free)

Creamy Tuscan Chicken Pasta

Tender chicken breast is perfectly cooked and smothered in a luscious creamy sauce infused with sun-dried tomatoes, garlic, and aromatic herbs. Served over a bed of al dente pasta, every bite is a harmonious blend of savory and creamy goodness

Vegetarian Stuffed Mushrooms

Packed with protein-rich quinoa, vibrant vegetables, and aromatic spices
(vegetarian and gluten free)

Pesto Green Beans

vibrant, tender green beans are tossed in a luscious homemade pesto sauce, bursting with the flavors of fresh basil, and garlic.
(vegetarian and gluten free)



BREAKFAST MENU



Brown Sugar Blueberry Muffins

Seasonal blueberries muffins infused with a warm brown sugar crumble on top
(vegetarian)

Biscuits and Gravy

Homemade buttermilk biscuits baked to golden perfection paired with a savory white gravy
(gluten free)

Tomato Basil & Caramelized Onion Quiche

Delectably flaky quiche filled with a creamy mixture of farm fresh tomatoes, basil, and caramelized onions
(Vegetarian)

Hashbrowns

Hash browns are a delicious southern dish made with potatoes and flavorful seasonings
(vegetarian and gluten free)

Bacon



LUNCH MENU



Garden Salad

A refreshing garden salad topped with a colorful assortment of cherry tomatoes, crunchy cucumbers and radishes. Paired with a zesty vinaigrette (vegetarian and gluten free)

Lemon & Herb Roasted Chicken

Succulent chicken breast seasoned with zesty lemon juice and aromatic herbs such as rosemary and thyme (gluten free)

Garlic Roasted Mashed Potatoes

Creamy mashed potatoes infused with an aromatic roasted garlic (gluten free)

Honey Roasted Carrots

Farm fresh carrots carefully glazed in a honey drizzle (vegetarian and gluten free)

Vegetarian Stuffed Bell Peppers

Colorful bell peppers stuffed with a fluffy white rice, sautéed corn, carrots, onions and topped with white vegan cheese (vegetarian and gluten free)



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Menu

Box Lunch (Sandwiches and wraps)

- Grilled Lemon Pepper Chicken Breast Sandwich with romaine, tomatoes, and garlic aioli
- Veggie Wrap with Guacamole, Black Beans, Red Onion, Shredded Lettuce, and Tomato (gluten-free and dairy-free)
- Roast Beef sandwich with Lettuce, Pepperjack Cheese, Sliced Tomato, and Red Onion
- Brie Cheese with Black Forest Ham sandwich with Honey Mustard, Lettuce, and Tomato on a Croissant
- Quinoa Pasta Salad (gluten-free and dairy-free)
- Southwest Pasta Salad
- Fruit mix - pineapples, grapes, watermelon, strawberries, and honeydew
- Chicken Salad Sandwich - Juicy rotisserie chicken salad on whole grain bread with Lettuce and tomato
- Philly Cheesesteak Sandwich - Tender ribeye steak, with melted provolone, and caramelized onions on a toasted garlic butter hoagie roll.
- Vegan Chickpea Salad Wrap - Creamy chickpea salad with a gluten-free wrap, smashed chickpeas, and roasted sunflower seeds in a simple dressing. Topped with garlic sauce.

Menu

Box Lunch (Soup and Salad)

Creamy Tomato Soup: Vine-ripened tomatoes, coarsely chopped and blended with carrots works best in enhancing the look and taste of this creamy tomato soup.

Mushroom and Onion: Made using chicken and corn cooked in chicken stock, this is a basic soup where roux is thinned with cream or milk and/or mushroom broth.

Cream of Broccoli: The smooth, cream-like texture of this soup would surely satiate you till the last drop.

Farmhouse Vegetable Soup: This hearty vegetable soup is kept chunky with diced veggies, beans, and fresh herbs to create a flavorsome meal that is perfect.

Apple and Butternut Squash: Creamy squash, tart Granny Smith apple, and herbaceous rosemary and sage make for a creamy soup bursting with fall flavor. Vegan and gluten-free.

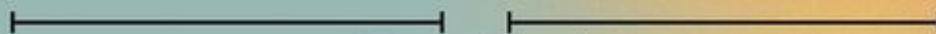
Caprese Salad: Sliced mozzarella, vine-ripened tomatoes, and fresh basil on a bed of baby arugula, drizzled with extra virgin olive oil and citrus salt.

Greek Salad: Made with fresh tomatoes, cucumbers, red onions, green peppers, romaine lettuce, olives, and feta cheese.

Small Side Salad: Romaine lettuce, cherry tomatoes, cucumbers, and balsamic vinaigrette (1 per bag).

Menu

Drink Station



Water bottles
Sparkling water
Coke
Pepsi
Sprite
Mountain Dew

Coffee Station - coffee cups, hot decaf and caffeinated coffee canisters, vanilla, hazelnut, and caramel (other flavors purchased upon request), Splenda, and cane sugar packets
Sweet and/or unsweetened tea

Add - Ons



BREAKFAST MUFFINS

Fresh blueberry, double chocolate, and banana nut muffins
GRANOLA BARS (Nature Valley)

COOKIES

Oatmeal Raisin, Chocolate Chunk, Mini Candy and White Chunk
Macadamia

CHEESE AND FRUIT PLATTER

Cubed cheddar cheese, Colby jack, and variety crackers plate, red grapes, green grapes, and purple grapes, strawberries, blueberries, and diced pineapples

GRAB AND GO BAR

Packaged nuts, trail mix, granola bars, and whole fruit (apples, oranges, and bananas), and packaged cheese sticks