CLASSIC CITY CATERING

Thanksgiving

GOURMET TO GO MENU 2026

ENTRÉES

WHOLE SMOKED TURKEY (16-20 LBS) SERVES 10 | $100
TURKEY BREAST (11 LBS) SERVES 10 | $85
PECAN ROASTED BEEF TENDERLOIN (5 LBS) SERVES 10 | $250
SMOKED SALMON FILET WITH SPICY DILL (2 LBS) SERVES 8 | $75
SAUSAGE AND CHICKEN GUMBO WITH WHITE RICE | QT $25 | GAL $75
SEAFOOD GUMBO WITH WHITE RICE | QT $70 | GAL $150

HORS D'OEUVRES

(SERVES 10 -12 GUESTS)
CHEESE RING DUO | $25
BOURBON PRALINE BAKED BRIE | $50

SAUCES

GIBLET GRAVY (32 OZ.) | $16
CRANBERRY RELISH (16 OZ.) | $14
MUSTARD HORSERADISH (16 OZ.) | $14
SHIITAKE MUSHROOM DEMI(16 OZ.) | $14

ACCOMPANIMENTS

SERVES APPROXIMATELY 6-8 PEOPLE. (2 INCH HALF-SIZE PANS)
SUGARED ALMOND SALAD WITH ORANGE VINAIGRETTE | $30
SHRIMP AND WILD RICE CASSEROLE | $40
MACARONI AND CHEESE | $30
TRIPLE POTATO GRATIN | $45
SWEET POTATO CASSEROLE | $40
CORNBREAD DRESSING | $25
SQUASH CASSEROLE | $30
VIDALIA ONION SOUFFLÉ | $25
FRESH GREEN BEANS | $25
BRANDY BASIL TRI-COLOR CARROTS | $30

BREADS

YEAST ROLLS | $16 PER DOZ
FOCACCIA | $16 EACH

DESSERTS

(9 INCH)
CHOCOLATE PECAN PIE | $25
KEY LIME PIE | $20
BLUE RIBBON CARROT CAKE | $30
PUMPKIN CHEESECAKE | $35

FIRST•CLASS•BAR

WINE & SPIRIT PAIRINGS

(GÉRARD BERTRAND WINE FROM SOUTHERN FRANCE)
SPARKLING ROSE | $21 PER BOTTLE
STILL ROSE | $21 PER BOTTLE
CRISP WHITE | $17 PER BOTTLE
PINOT NOIR | $21 PER BOTTLE
CLARIFIED MARGARITAS | $95 PER BOTTLE (750 ML)

ORDERING MUST BE PLACED BY NOON ON FRIDAY, NOVEMBER 20TH

PICKUP INFORMATION
WEDNESDAY, NOVEMBER 25, 2026 | 11:00 AM-3:00 PM
CLASSIC CITY CATERING
690 E. HEINBERG STREET, PENSACOLA, FL 32502
(850) 433-8064 | OFFICE@CLASSICCITYCATERING.COM