



Blueberry Hill Catering

Certified Kosher
-Glatt Kosher (Meat) /Cholov Stam (Dairy)



HAPPY Thanksgiving

Thanksgiving Dinner Menus

*Pickup Available at Irvine Merage JCC (Thursday November 26 from 10am-12pm) *

*Pickup Available at Long Beach Alpert JCC (Thursday November 26 from 10am-12pm) *

Must order by Monday 11/23 at 6:00pm!

Call our Office (562) 981-8300 or Email to BBHcatering@verizon.net

Free Bottle

Baron Herzog Champagne
FIRST 40 Orders

Entrée Selections

#1 Whole Roasted Turkey (GF)

(Gravy & Cranberry Sauce (GF/V))

\$129.00 (5 people) (Turkey comes sliced)
\$225.00 (10 people) (est. 10-14 lbs.)

#2 Prime Rib (GF)

(Sliced w/ Creamed Horseradish (GF/V))

\$149.00 (5 people)
\$250.00 (10 People)

#3 Whole Cornish Hens (GF)

(w/Cranberry Sauce (GF/V))

\$149.00 (5 people)
\$225.00 (10 people)

#4 Whole Miso-Grilled Side of Salmon (GF)

\$149.00 (5 people)
\$250.00 (10 people)

#5 Chipotle-Coffee Crusted Rack of Lamb (GF)

(Not Sliced w/ Merlot Reduction on the side(V))

\$169.00 (5 people- 16 bones)
\$299.00 (10 people- 32 bones)

Build Your Own Thanksgiving Dinner!

*Pricing Designed Based
on Entrée Selection*

*~Includes 4 Side Dishes
or Dessert~*

GF=Gluten Free / V= Vegan

**Continue to
Side Dishes**



Each Entrée Selection Pairs with Your Choice of 4 Side Dishes or Dessert

Side Dishes

Creamy Garlic Mashed Potatoes (GF/V)

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Butternut Soufflé
(Best Seller!)

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Potato Pancakes (Latkes)

Your Choice of:

Traditional or Zucchini & Parmesan (Parve)
(2 per person)

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Sweet Potato Mash with Marshmallow
Crust (GF)

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Our Famous Sage Stuffing Loaf (Sliced)
with Celery, Onions, and Applesauce

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Roasted Butternut Squash with Burnt
Eggplant and Pomegranate Molasses Drizzle
Topped with Pumpkin, Sunflower, Sesame Seeds,
Almonds, and Fresh Basil (GF/V)

Garlic Sautéed Green Beans topped (V)
with Roasted Onions (on the side)

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Twice-Baked Potatoes (GF/V)

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Tahini Glazed Whole Rainbow Carrots
(GF/V)

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Melted Braised Green Cabbage (GF/V)
with Whole Garlic and Fresh Herbs
(Best Seller!)

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Strawberry Field Greens Salad (V)
With Dried Blueberries, Fresh Strawberries,
Almonds and Raspberry Vinaigrette on the side

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Jeweled Ancient Grains (V)
With Farro, Quinoa, Freekeh, Barley, Dried
Cranberries, Roasted Grapes, and Toasted
Walnuts

Desserts

(All Parve Desserts)

Apple Strudel

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Cinnamon Pumpkin Mousse with Dark
Chocolate Honeycomb Topping

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Cranberry-Cinnamon Challah Bread Pudding

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Whole Pies- Pumpkin, Apple, or Pecan
(Order Deadline for Pies is Monday 11/23)

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Tea Loaf- Carrot, Lemon, or Marble
(Order Deadline for Tea Loaves is Monday 11/23)

**Continue to A La Carte Items
(For Yummy Additions!)**



A La Carte Menu

Chipotle-Coffee Crusted Rack of Lamb
(8 Bones- Not Sliced)- \$89.00

Whole Side of Miso Glazed Salmon- \$85.00

Turkey Breast Frenched Bone-In with Gravy (and
Cranberry Sauce- \$79.00
(White Meat Only)(10-12 people)

Butternut Soufflé (9in Pan)- \$39.00

Prime Rib Slices (w/Creamed Horseradish)
\$29.00 per pound

Turkey Breast Slices (w/Cranberry Sauce)
\$19.00 per pound

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Cranberry- Cinnamon Challah Bread Pudding  
Half Pan \$39.00

Tea Loaf- Carrot or Lemon or Marble- \$19.00 each  
(Order Deadline for Tea Loaves is Monday 11/23)

Whole Pie (Pumpkin or Apple or Pecan)- \$25.00 each  
(Order Deadline for Pies is Monday 11/23)

Happy Thanksgiving from the Blueberry Hill  
Catering Staff to You & Your Families. We hope  
you stay safe and well over the Holiday Season!

