

THANKSGIVING TO GO MENU

ALA CARTE MAINS: (Each whole entrée feeds 6-8 people)

How Many?

_____	ROASTED TURKEY, CARVED* (cooked whole, then carved off the breast-bone with legs included)	\$90
_____	HICKORY SMOKED TURKEY BREAST* (8 lb average)	\$65
_____	BROWN SUGAR GLAZED SLICED HAM* (boneless, approx. 4lbs)	\$65
_____	WHOLE ROASTED BEEF TENDERLOIN* (approx. 3lbs) Horseradish Cream	\$180
	<i>Note: This item is prepared medium-rare. You can cook to a higher temperature during reheat if desired</i>	
_____	LASAGNA BOLOGNESE	\$80

SAVORY SIDE DISHES: (Each order feeds 4-6 people)

How Many?

_____	TURKEY GRAVY (quart)	\$18
_____	CORNBREAD AND SAGE STUFFING	\$18
_____	PECAN SWEET POTATO CASSEROLE	\$18
_____	MASHED POTATOES*	\$18
_____	SWEET CORN MAQUE CHOUX* Sweet Peppers, Onions, Cajun Spices, Cream	\$18
_____	HARVEST HASH* Butternut Squash, Onions, Parsnips, Carrots, Herb Butter	\$18
_____	GREEN BEAN CASSEROLE Thin Green Beans, Mushroom Cream, Crispy Onion Topping	\$18
_____	SIGNATURE MACARONI AND CHEESE Cheese Cracker Topping	\$18
_____	DINNER ROLLS (8) Whipped Honey Butter	\$10
_____	CRANBERRY SAUCE* (pint)	\$17

SCRATCH MADE PIES AND DESSERTS: (Each whole dessert feeds 8 - 10 people)

How Many?

_____	PUMPKIN PIE Cinnamon Chantilly, Candied Pepitas	\$25
_____	PECAN PIE	\$25
_____	APPLE STREUSEL PIE	\$25
_____	SOBY'S WHITE CHOCOLATE BANANA CREAM PIE	\$35
_____	SPICED SWEET POTATO CAKE Cream Cheese Icing	\$40
_____	CHOCOLATE CHEESECAKE* Cookie Crust, Milk Chocolate Mousse	\$40
_____	APPLE AND PEAR CRISP*	\$35

BREAKFAST

How Many?

_____	PUMPKIN COFFEE CAKE with Brown Butter Streusel (9")	\$24
_____	CINNAMON ROLLS with Vanilla Bean Icing (6)	\$20
_____	SAUSAGE FRITTATA* Egg Bake with Sausage, Roasted Red Peppers, Caramelized Onions, Fontina	\$28
_____	VEGGIE FRITTATA* Egg Bake with Broccoli, Cremini Mushrooms, Caramelized Onions, Cheddar	\$28

VEGAN THANKSGIVING TO GO MENU

ALA CARTE VEGAN MAINS (Each whole entrée feeds 6-8 people)

_____	STUFFED ROASTED ACORN SQUASH* Autumn Vegetable Quinoa, Dried Cranberries, Sunflower Seeds	\$45
_____	BEEF WELLINGTON Mushroom Duxelles, Puff Pastry, Mushroom Bordelaise	\$85
_____	FARMERS PIE* Roasted Vegetables, Gravy, Topped with Mashed Potatoes	\$80

VEGAN SIDES: (Each order feeds 4-6 people)

_____	HARICOT VERTS* Mushrooms, Onions	\$18
_____	"CREAMED" SPINACH* Onions, Vegan Cream, Pernod	\$22
_____	HARISSA SPICED SWEET POTATOES*	\$18
_____	HARVEST HASH* Butternut Squash, Onions, Parsnips, Carrots, Vegan Butter	\$18

VEGAN DESSERT (Each whole dessert feeds 8 - 10 people)

_____	VEGAN PUMPKIN CHEESECAKE* (8") Dates, Nuts, Agave, Cashew Cream	\$45
_____	VEGAN CHOCOLATE MOUSSE PIE (8") Coconut Milk, Vegan Chocolate, Graham Crust	\$35

*dish is prepared gluten free



TABLE 301 CATERING THANKSGIVING DINNERS 2026

You can order your entire dinner from us or pick out what you need to complement your homemade holiday menu!

All items are fully cooked and ready for you to reheat.

Reheating instructions are posted on our website and will also be available printed at time of pick up.

THANKSGIVING DINNERS MAY BE PICKED UP:

Wednesday, November 25, 2026 between 8 AM and 5 PM or

Thursday, November 26, 2026 between 8 AM and Noon

NOTE PICK-UP LOCATION – 68 Global Drive, Greenville, SC 29607

To ensure availability and freshness of all products,
please order by **2pm on Wednesday, November 18, 2026**

To order, please call 864-271-8431 or email your request to catering@table301.com.

Please complete the contact information below. A representative from Table 301 Catering will email you an order confirmation with a link to complete payment. Thank you for choosing Table 301 Catering!

Name:

Email:

Pick up Day: WEDNESDAY or THURSDAY

Pick up Time:

Phone Number: