

Gather *by* PRIVÉ

Celebrate Thanksgiving your way with PRIVÉ. Choose the dishes you'd love to serve and build a feast that's uniquely yours. Thoughtfully designed with every client in mind, our menu offers options for a variety of dietary needs and preferences—so everyone feels welcome at your table.

Campaign start date: October 24th 2026, Saturday
Accepting Orders: October 24th 2026, Saturday
Order Deadline: November 20th 2026, Friday
Meal Deliveries: November 26th 2026, Thursday AM

- no minimum order required
- delivery fee \$20
- all dishes are plated in chinas/glass ware/ or any reheatable containers suitable for microwave and oven
- For pre-Thanksgiving events, please place your order at least three days in advance.
- Full payment is required upon confirmation of your order.



Thanksgiving

MENU



Appetizers

Charcuterie & Cheese

assortment of 5 charcuterie meats & 5 cheeses, fresh fruits, jams
olives, cornichons, nuts, dried fruits, crackers

Medium tray | 3-5 pax: \$175

Large tray | 6-10 pax: \$250

**optional: gluten-free/dairy-free/pork-free

Mediterranean Mezze Board

grilled vegetables, crudite, hummus, greek tzatziki, spicy feta dip, labneh
assortment of cheeses, olives, pita chips and bread

Medium tray | 3-5 pax: \$150

Large tray | 6-10 pax: \$225

Fig & Brie Tarts

caramelized onions, fresh figs, fig compote, brie cheese, puff pastry, thyme, honey

1 dozen tartlets: \$70

Egg Mimosa

deviled eggs, mustard, paprika, creme fraiche, chives, capers, ossetra caviar

1 dozen: \$200

Salads

The Harvest Salad | DF, GF

roasted maple turkey breast, mixed garden greens, roasted butternut squash
and japanese purple sweet potato, caramelized apples, cranberries,
toasted pecans, raspberry balsamic vinaigrette

4-6 pax salad platter | \$ 79

Autumn Orchard Salad | DF, GF, V, VG

shaved brussel sprouts, roasted apples, crisp fennel
fresh herbs, pomegranate perils, almond crumble
maple-dijon dressing

4-6 pax salad platter | \$ 65

Garnet & Gold Salad | GF, V

arugula, raddichio, poached pears, balsamic beetroot, cara oranges,
goat cheese, toasted walnuts
citrus-balsamic dressing

4-6 pax salad platter | \$ 65



Thanksgiving

MENU

Entrees

Turkey Roulade

slow roasted turkey breast, spinach & sundried tomato stuffing, natural gravy
\$59 per person

Red Wine Braised Short Ribs | GF, DF

prime beef, cabernet reduction
\$69 per person

Orange Maple Glazed Salmon | GF, DF

oven roasted, crispy pecan crumble
\$69 per person

Sides

serves 4-5 people | \$39

Privé Signature Cornbread Stuffing | V

Truffle Potato Puree | V

Calabrian Chili Broccolini | DF, GF, V, VG

Roasted Brussels Sprouts | DF, GF, V, VG

balsamic & pomegranate

Charred Heirloom Carrots | GF, V

feta & honey

Sweet Potato Mash | GF, V

toasted pecan streusel

Desserts

Apple Cinnamon Squares | GF, DF, V

gf flour, coconut butter, coconut sugar, pure maple syrup
1 box | \$40

Southern Pecan Pie | V

grass fed butter, butter, pure maple syrup, brown sugar
whole pie | \$50

Pumpkin Cheesecake Muffins | V

ap flour, maple, brown sugar, greek yogurt, evoo, cream cheese, vanilla
1 dozen | \$55

Bourbon Caramel Apple Pie | V

ap flour, grass fed butter, cinnamon, tart apples, dark brown sugar
whole pie | \$60

