Erin Sealy
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Wine Pairs Events & Catering
www.winepairsevents.com

2026 Thanksgiving Dinner Delivery

TO ORDER: Please email your complete order to chef@winepairsevents.com, please be sure to include quantities. Please be sure to include your full address, any special instructions for delivery (gate codes, etc.) what time you plan to have dinner and a cell number that can be texted on delivery day. Deliveries are not guaranteed until you receive a confirmation. It is always recommended that you contact me early to ensure your delivery location/time can be met!

FINAL DAY TO ORDER IS FRIDAY, NOVEMBER 20TH 2PM

Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving).
Pricing includes most delivery locations and sales tax.
Minimum order = $250

Holiday Mains: (Recommendation is ½ - ¾ lb of protein per person. Weight is taken prior to cooking)

Whole Roasted Traditional Turkey: Traditional roasted turkey brined overnight in orange-cranberry cider, then roasted to perfection. Ready to carve. **LIMITED AVAILABILTY — $18/lb — 9 lb min

Butter + Garlic Roasted Turkey Breast: Full 1/2 turkey breast, marinated in fresh herbs, garlic & butter and roasted to perfection. This can be ordered cooked and ready to slice, or cook yourself with instructions. — $20/lb — 3 lb min.

18+ Hour Slow Roasted Pork: A Chef Erin Classic! Bone-in pork shoulder stuffed with fresh sage and slow roasted in red wine and consommé. Pulled and served in au jus. — $16/lb — 3 lb min.

Mustard and Garlic Rubbed Slow Roasted Beef Brisket: Baking spice, Dijon and garlic savory rub, slow roasted until fork tender. Served with au jus on the side. — $22/lb — 3 lb min.

Spice Rubbed Beef Tri-Tip: Braised Tri-Tip rubbed in a sweet and savory blend of spices and seasonings. Braised until fork tender, unless otherwise requested. — $22/lb — 3 lb min.

Wine Braised Beef Short Ribs: Bone-in beef short ribs with a coffee + black pepper rub, slow braised in wine. — $12/bone — 4 min.

Wine Braised Lamb Shanks: Whole lamb shanks slow braised in red wine and rosemary. Served with au jus on the side. — $20/shank — 3 min.

Holiday Sides: Full Size Serve 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving).

Pancetta Braised Brussels Sprouts: Small sprouts cut in half, seasoned and braised with Italian style bacon until firm-tender. — $67/Full — $42/Half — $28/Qtr

Sautéed Haricot Vert: French green beans sautéed in olive oil, white wine and garlic, finished with lemon juice. — $67/Full — $42/Half — $28/Qtr

Green Bean Bake: An upscale twist on a holiday classic. French green beans tossed in parmesan Mornay Sauce. Topped with grated parmesan and crispy onions and baked until bubbly. — $72/Full — $47/Half — $30/Qtr

Rosemary Romano Roasted Butternut Squash: Fresh cut butternut squash roasted with fresh rosemary and romano cheese, finished with a touch of whipping cream. — $72/Full — $47/Half — $30/Qtr

Pumpkin + Pancetta Risotto: Slow cooked risotto with pumpkin puree and diced Italian style bacon, finished with whipping cream and parmesan cheese. — $110/Full — $75/Half — $47/Qtr

Cream Cheese + Chive Mashed Red Skins: Skin on chunky mashed red skins with butter, cream, cream cheese, sea salt, white pepper and chive. — $77/Full — $52/Half — $32/Qtr

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Traditional Mashed Potatoes: Creamy mashed russet potatoes with butter, cream, sea salt and white pepper.
$77/Full $52/Half $32/Qtr

Mashed Sweet Potatoes: Roasted sweet potatoes mashed with butter, cream, sea salt, white pepper and nutmeg.
$77/Full $52/Half $32/Qtr

Candied Sweet Potato Casserole: Whipped Sweet potatoes with sugar, eggs, salt, butter and vanilla topped with pecan crumble.
$82/Full $57/Half $35/Qtr

Bacon + Sausage Stuffing: Herb bread stuffing tossed with butter, white wine and chicken stock. Finished with sautéed celery, onion, bacon and country sausage. $105/Full $70/Half $42/Qtr

Cranberry + Chestnut Stuffing: Herb bread stuffing tossed with butter, white wine and chicken stock. Finished with sautéed celery, onion and chopped fresh cranberries and roasted chestnuts. $92/Full $62/Half $38/Qtr

Black Truffle Mac + Cheese: Shell pasta in white cheddar, gruyere and black truffle cheddar bechamel with black truffle sea salt, romano and panko topping. $125/Full $85/Half $50/Qtr

Traditional Turkey Gravy: Traditional turkey gravy made from pan au jus and turkey consume seasoned with sage and white pepper, reduced and thickened with flour/butter roux and corn starch. $25/1qt $15/1pt $8/cup

Mushroom Au Jus Gravy: Portobello, Shitake and Crimini mushrooms sautéed in red wine and beef au jus, seasoned with herbs and white pepper, reduced then thickened with a touch of corn starch. $25/1qt $15/1pt $8/cup

Holiday Soups: Full Size Serves 18-20, Half Size Serves 8-10, Quarter Serves 4-6 (based on ½ - ¾ cup serving).

Sicilian Style Cassoulet: Spicy pork sausage, fire roasted tomato, caramelized red onion, blackened crimini mushroom, white navy beans, cannellini beans, Tuscan kale and porcini broth, finished with cream. Served with bacon and romano cheese on the side.
$92/Full $62/Half $38/Qtr

Harvest Bisque: Roasted butternut squash, roasted sweet potato, sweet onion and brown butter fennel, simmered in vegetable stock, then pureed. Finished with whipping cream and nutmeg. Served with pomegranate and roasted chestnut on the side.
$92/Full $62/Half $38/Qtr

Holiday Desserts:

Chef Erin's Dark Chocolate Soft Brittle: 72% dark chocolate with a touch of cream for a softer, creamier texture. Ingredients are added into the chocolate mixture then spread out to cool and broken into pieces. Suggested add-ins: dried bing cherry, salted butterscotch caramel, hazelnuts, espresso bean, black pepper & sea salt. Add-ins are flexible. $40/24oz $22/12oz

Mini Desserts: Mini desserts in 3oz disposable cups, comes with mini silver spoons.

1 order is 4 individual desserts in the same flavor. $20/per order (4, 3oz)

Key Lime Pie: Graham cracker crust with key lime filling and topped with whipped cream.
Spiced Apple Pie: Butter cookie crust with spiced apples topped with brown sugar walnut crumb.
Carrot Cake: House carrot cake with pecans and fresh carrots. Layers with cream cheese whip and caramel sauce.
Peanut Butter Pie: Chocolate cookie crust with chunky peanut butter mousse and topped with whipped cream.
Smores Pie: Graham cracker crust with chocolate mousse and topped with marshmallow cream and graham crumble.