THANKSGIVING 2026

catering by SEASONS

LA PRIMA CATERING

to start

small bites by the dozen

MINI BEEF WELLINGTONS $45
seared filet mignon and mushroom duxelles in golden-brown puff pastry

MARYLAND CRAB RANGOON $35
crab, cream cheese, onion, red pepper, seasonal spices

CORIANDER CHICKEN SKEWERS $30
with citrus yogurt sauce

AL PASTOR CHICKEN PICKS $30
pineapple, jalapeno, and citrus pineapple marinade

MINI CRABCAKES $36
lemon caper aioli

BUTTERNUT SQUASH RISOTTO BALLS $25
arborio rice balls with butternut squash, and parmesan, rolled in golden bread crumbs (vt)

FIG TARTS $36
with caramelized onion, goat cheese, and balsamic drizzle (vt)

CANDIED APPLE GOAT CHEESE BALLS $25
diced apple and goat cheese balls rolled in cinnamon, brown sugar, and toasted pecans (vt, gf, cn)

soups and salads

ROASTED BUTTERNUT SQUASH SOUP $40
served with a dollop of cinnamon crème fraîche
serves 6+ (vt)

MUSHROOM BISQUE $40
creamy mushroom bisque with roasted garlic
serves 6+ (vt)

TOMATO BASIL SOUP, GARLIC CROUTONS $40
blended with fresh basil and a touch of cream
serves 6+ (vt)

FORAGED BERRY SALAD $40
blueberries, blackberries, pepitas, sliced almonds, smoked gouda, dried cherries, and balsamic vinaigrette
serves 6+ (vt, cn)

FALL HARVEST SALAD $38
mesclun greens with dried figs, candied pecans, shaved butternut squash, and white balsamic vinaigrette
serves 6+ (vt, gf, cn)

boards

CHARCUTERIE BOARD $240
rustic display of imported cheeses and sliced meats including: sliced prosciutto ham, sopresatta sausage, country pate, brie, herbed goat cheese, aged cheddar, marinated vegetables, mixed nuts, dried and fresh fruit, accompanied by crisp crackers, focaccia and whole grain mustard (cn)
serves 20

GRILLED VEGETABLE ASSORTMENT $130
eggplant, zucchini, portobello mushrooms, peppers, red onion, yellow squash, and fennel drizzled with herb-infused olive oil and balsamic vinegar; served room temperature (vg, gf)
serves 20

PRIMO ANTIPASTO $165
imported prosciutto and cappicola ham, genoa salami, provolone, and fresh mozzarella cheeses, roma tomatoes, kalamata olives and pepperoncini; served with focaccia bread
serves 20

holiday platters

traditional trimmings

perfect pairings

CRISPY BRUSSELS SPROUTS $40
pomegranate seeds and apple cider gastrique
serves 8 (vt, gf)

HARICOTS VERTS AND TRICOLOR CARROTS $48
serves 8 (vg, gf)

HERBED FOCACCIA STUFFING $45
focaccia croutons with celery, sautéed onions, herbs
serves 8 (vt)

BROWN BUTTER MASHED POTATOES $45
red-skinned potatoes whipped with brown butter and sea salt
serves 8 (vt, gf)

CARROT SOUFFLÉ $50
fresh carrots baked into a delicate casserole scented with cinnamon and nutmeg
serves 8-10 (vt)

HOUSEMADE GRAVY $15
(quart)

CRANBERRY SAUCE $12 pint $20 quart
(vt)

bread

HONEY BUTTER BISCUITS $18
with whipped butter
6 (vt)

GOURMET BREADS $18
with cranberry sage butter
6 (vt)

main event

entrées

WHOLE HERB ROASTED TURKEY
with our housemade gravy
12-14 lbs serves 10-12 $145
20-22 lbs serves 15-20 $265

HONEY GLAZED HAM $140
with apricot mustard
serves 10-12

POMEGRANATE ROASTED SALMON $165
room temperature display
serves 8-10

BEEF TENDERLOIN $275
with mini rolls and herbed horseradish sauce
room temperature display
serves 10-12

all items sent whole and pre-cooked
turkey includes jus for basting
turkey carving fee $10

easy ordering

Orders may be placed:
1. online: **order here**
2. by phone: 301.220.1001
3. email: info@laprimacatering.com

desserts

cakes & pies

TRADITIONAL PUMPKIN PIE $32
creamy spiced pumpkin in a flaky crust (vt)

OLD-FASHIONED APPLE PIE $32
tender, spiced apple slices baked in a flaky, golden-brown butter crust (vt)

PUMPKIN SPICED BUNDT CAKE $32
with cream cheese frosting (vt)

APPLE CIDER DONUT CAKE $34
with a cinnamon sugar dusting (vt)

petite sweets by the dozen

CHEESECAKE TARTS $24
mini traditional cheesecakes; a selection of vanilla, strawberry, and blueberry compote (vt)

MINI SWEET POTATO PIES $38
in a graham crust with a brûléed marshmallow topping (vt)

MINI FRENCH PASTRIES $32
crem puffs, eclairs, and napoleons (vt)

APPLE HAND PIES $45
crisp sliced apples, cinnamon, and brown sugar baked into a buttery pastry shell (vt)

sweet shots

6 for $24
S'MORES (vt)
PUMPKIN PIE (vt)
CHOCOLATE MOUSSE (vt)

ordering guidelines

easy ordering

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Ordering window: Orders will be accepted until 12:00 pm on Monday, November 23rd, 2026. Deliveries will take place on Wednesday, November 25th between 8:00 am and 12:00 pm. Due to the high volume of orders, specific delivery times cannot be accommodated.

All food delivered cold with reheating instructions.

Delivery and tax not included.

dietary notations: VG: vegan | VT: vegetarian | GF: gluten free | CN: contains nuts

reheating instructions

THANKSGIVING MENU

preheat oven to 350 degrees unless otherwise noted

small bites

ALL SMALL BITES
Heat for 10-15 minutes; rotate after 5 minutes.

the main event

HERB ROASTED TURKEY (12-14 lbs)
Pour stock into pan. Heat covered for 60 minutes. Uncover and heat for 20 minutes.

HERB ROASTED TURKEY (20-22 lbs)
Pour stock into pan. Heat covered for 90 minutes. Uncover and heat for 30 minutes.

HONEY GLAZED HAM
Heat covered at 375 degrees for 25 minutes. Uncover and heat for an additional 15 minutes.

bread

HONEY BUTTER BISCUITS
Heat for 6-8 minutes loosely covered with foil.

GOURMET BREADS
Heat for 6-8 minutes loosely covered with foil.

perfect pairings

HERBED FOCACCIA STUFFING
Heat for 20 minutes, covered; uncover and heat for another 10 minutes until top is browned.

BROWN BUTTER MASHED POTATOES
Heat for 30 minutes, covered; uncover and stir. Heat for 10 additional minutes.

CARROT SOUFFLÉ
Heat for 25 minutes, covered.

CRISPY BRUSSELS SPROUTS
Heat in a single layer for 10-12 minutes.

HARICOT VERTS AND TRICOLOR CARROTS
Heat in a single layer for 7-12 minutes.

LA PRIMA CATERING

catering by SEASONS

COME TOGETHER.
EAT WELL.
GIVE THANKS.