To Order:
Order in store, call 513-715-1145,
email info@abersonsdesserts.com,
or
contact us on FACEBOOK

Orders due by
November 21st @ 3pm
Pick up Pre-Orders at our uptown location on or before
Wednesday, November 26th, by 3pm

Delivery $10 local/$30 non local

ABERSON'S
KITCHEN + DESSERTS

Thanksgiving Catering Menu

Traditional Thanksgiving Dinner

[Serves 8]
Roasted Turkey Breast, Turkey Gravy, Choice of 3 sides, Buttermilk Biscuits, Honey Butter, Cranberry Orange Chutney, Choice of 1 pie (pumpkin or pecan), whipped cream
$165.00

Appetizers & Dips

Deviled Eggs *V — **$12/doz**
your choice of traditional or jalapeno popper deviled eggs

Goetta Dip *GF — **$13/lb**
carmelized onions

Green Goddess Dip *V — **$13/lb**
cream cheese dip with fresh herbs, spinach, artichokes,and parmesan

Tomato and Mozzarella Bruschetta — **$36**
[feeds 15]
pesto, parmesan focaccia crostini

French Onion Dip — **$4.5/ ½ lb**

Fresh Vegetable Crudite — **$32**
[feeds 15]
fresh seasonal vegetable with a garlic ranch dip

Cheeseballs

ALL SERVED WITH CRACKERS

Bacon Jalapeno Popper — **$13**
8 oz cheeseball with bacon garlic cheddar and roasted jalapeno

Sharp Cheddar and Pecan — **$13**
an 8 oz cheeseball with sharp white cheddar and toasted pecans

Beef and Onion — **$13**
an 8 oz cheeseball with chipped beef, garlic, and scallion

Cheeseball Trio — **$24**
4 oz of each of our cheeseballs on a platter

Ale Carte Sides

[serves 10]

Garlic Smashed Potatoes *V, GF — **$30**
red potatoes

Mac and Cheese *V, GF — **$30**
3 cheese mac and cheese with a buttered panko crust

Traditional Bread Stuffing — **$30**

Candied Sweet Potatoes *V, GF — **$30**
spiced pecans

Sweet Potato Au Gratin — **$30**
gruyere cheese , sage

Green Bean Casserole *V — **$30**

Green Beans Almondine — **$30**

Butternut Squash, Carrots and Brussels Sprouts *V GF — **$30**
brown butter cider glaze

Accompaniments

Buttermilk Biscuits — **$15/doz**

Herbed Focaccia — **$15/loaf**
[serves 10]

Cranberry Orange Chutney — **$6/ ½ pint**

Honey Butter — **$6/ ½ pint**

Pies

MADE WITH FULL BUTTER CRUST

Traditional Pumpkin Pie — **$20**

Salted Caramel Pumpkin Pie — **$22**

Traditional Pecan Pie — **$20**

Aberson's Apple Pie — **$22**

Whipped Cream — **$6/ ½ pint**

Specialty Desserts

Pumpkin Roll [feeds 10] — **$22**
pumpkin cake with cream cheee and caramel ganache

Chocolate Cake Roll [feeds 10] — **$22**
sticky toffee sauce

Banana Bourbon Bread Pudding [feeds 8] — **$35**
glazed donuts, bananas, banana walnut crunch, bourbon custard sauce

Sticky Toffee Bread Pudding [feeds 8] — **$35**
glazed donuts, dates, brown sugar custard,english toffee crunch, toffee sauce

Pumpkin Cheesecake [feeds 12] — **$50**
graham cracker crust, pumpkin cheesecake, pumpkin spice, caramel ganache

Small Bite Desserts

Cooked and Brownie Bite Platter — **$26/ 2 doz**
2 dozen of your favorite cookies and brownies - chocolate chip, lemon thumbprint, turtle brownies, chocolate frosted brownies, 6 each

Mini Cheesecake Platter — **$38**
18 of your favorite cheesecake flavors - plain jane, harrison style, pumpkin, 6 each

Mini Cannoli Tray — **$24/doz**
chocolate, powdered sugar, fresh berries