



Thanksgiving Menu

A South Florida Tradition

Celebrate your Thanksgiving or Friendsgiving with Chefs on the Run!
Enjoy quality time with friends and family while we handle the cooking.

Chef Jodricks Turkey

Roasted turkey, mashed herb butter potatoes, bone gravy, green bean & pumpkin spiced flan.

\$215

Herb roasted turkey, bone gravy, mofongo stuffing, arroz con gandules & guava flan.

\$235

Lechoncito Dinner

Smoked Pernil, lechón gravy arroz con gandules, potato salad & guava flan.

\$200

Smoked Pernil, lechón gravy, herb butter mashed, green beans & pumpkin spiced flan.

\$200

Accompaniments

Pasteles (1 dz) \$45

Alcapurrias (2 dz) \$40

Mini mofongo (2 dz) \$35

Arroz con gandules w/pork (3lbs) \$30

Guineos en escabeche (3lbs) \$20

Bow tie pasta salad \$20

Garden salad \$20

Brie and Bacon mac n'cheese \$30

Coquito

Traditional \$25 Guayaba \$30

Strawberry shortcake \$32

Pumpkin spiced \$30

Desserts

Pumpkin spiced flan \$25

Guava flan \$25

Tembleque \$15

Arroz con dulce \$20

Each package serves up to 12 guests, Pre order only, LIMITED DAILY AVAILABILITY

Valid until 11/28/2024

Call your orders 305.245.0085
Email us cor@chefsontheruninhomestead.com

