

Thanksgiving Appetizers

An elegant introduction to your holiday meal.

CAVIAR & FOIE GRAS

Citarella Gold Imperial Osetra Caviar**
Citarella Osetra Caviar
Citarella Siberian Caviar
Citarella White Sturgeon Caviar
Citarella American Caviar
Citarella Salmon Roe
Citarella Blinis
Crème Fraîche
Fresh Duck Foie Gras (Grade "A")
Medallion of Duck Foie Gras (with truffles)
Pâtés & Foie Gras Terrines

TRUFFLES

Fresh Black Truffles
Fresh White Truffles

HORS D'OEUVRES

Assorted Quiche
Crab Cakes
Fish Cakes

SPREADS & DIPS

Assorted Hummus
Artichoke Spread
Baked Salmon Spread
Black Olive Spread
Roasted Carrot Spread
Roasted Eggplant Spread
Smoked Salmon Spread
Sun-Dried Tomato Spread
Whitefish Spread
Tzatziki Dip
Spinach Dip

HEARTY BITES

Chicken Pot Pie
Turkey Pot Pie
Turkey Meatballs

SALADS

Beet Salad
Carrot Salad
Celery Root Salad
Cucumber Salad
Wild Rice Salad

SOUPS & STOCKS

Chicken Stock
Chicken Noodle Soup
Cream of Wild Mushroom Soup
Lobster Bisque
Lobster Corn Chowder
Mushroom Barley Soup
Pumpkin Bisque
Sweet Potato & Ginger Bisque

PASTAS

Lasagna Bolognese
Porcini Ravioli*
Sweet Potato Ravioli*
Pumpkin Ravioli*
Pumpkin Tortellini*

SAUCES & GRAVY

Turkey Gravy
Cranberry Conserve
Demi-Glace
Dill Sauce
Pesto

THE FULL CITARELLA EXPERIENCE: See our catering section (page 22) for an assortment of our crowd-pleasing hors d'oeuvres.

*Cook our fresh pasta in boiling water for 4 to 6 minutes or as noted on the package.

**Special order only.

Thanksgiving Entrées

Find the perfect centerpiece for your holiday table.

FRESH CITARELLA FREE-RANGE TURKEYS – \$2.99 lb

Raised locally on a healthy all-vegetable diet, our free-range, all-natural turkeys are flavorful and delicious. These **gluten-free** raw turkeys range from 10 to 30 pounds, making them perfect for a small family meal or a generous holiday feast. Enjoy with our NEW gluten-free stuffing with organic pork sausage.

FRESH ORGANIC TURKEYS – \$4.99 lb

Juicy and tender with a traditional flavor, our certified organic, raw turkeys are non-GMO, antibiotic-free, and raised without growth hormones. Turkeys range from 10 to 20 pounds.

ROASTED TURKEYS

12 LB - \$95 / 18 LB - \$159

Let us do the cooking! Our cooked, free-range turkeys are simply seasoned and roasted for the best flavor. Simply reheat, carve and serve. 12-pound (serves 8) and 18-pound (serves 12) birds are available.

Based on raw weight. Limited quantity, order soon.

HAM

SMOKED BONELESS – \$9.99 lb / SMOKED WHOLE – \$8.99 lb / SMOKED HALF – \$9.99 lb
SMOKED SPIRAL CUT WHOLE – \$7.99 lb / SMOKED SPIRAL CUT HALF – \$8.99 lb / FRESH HAM – \$4.99 lb

Fill your kitchen with the mouthwatering aroma of savory, slow-roasted ham. Choose from a fine selection: for reheating - smoked boneless (2-3 lb), smoked bone-in (whole 14-16 lb or half 7-8 lb), or spiral-cut (whole 14-16 lb or half 7-8 lb) with a sweet honey glaze.

If you'd prefer to cook your own we have fresh hams available (9-10 lb or 18-20 lb).

CHEF-PREPARED ENTRÉES

Boneless Roast Turkey Breast (3 lb – sliced or whole) – \$11.99 lb

Prime Beef Filet Roast (4 lb) – \$179

Roasted Capon (8 lb) – \$89 ea

Roasted Goose (12 lb) – \$145

Roasted Stuffed Cornish Hens (1¼ – 1½ lb) – \$7.99 lb

Roasted Turkey Breast (5-7 lb, or 10-12 lb) – \$59 / \$119

Rotisserie Chicken (2 – 2½ lb) – \$4.49 lb

Rotisserie Turkey Thighs (½ lb) – \$6.99 lb

Turkey Wellington (6 – 7 lb) – \$15.99 lb



Stuffings & Sides

FAVORITES

PUMPKIN BISQUE - \$5.99 ea (pint)

Rich, creamy, and subtly sweet; our bisque is made with homemade chicken stock and seasonal squash. Serve with a dollop of crème fraîche or pour over pasta, instead of sauce!

CREAM OF WILD MUSHROOM SOUP - \$5.99 ea (pint)

Made with a blend of 5 different mushrooms (white, Porcini, Shiitake, Portobello, and Cremini). This soup is rich, hearty, and full of delicious earthy flavor.

NEW! GLUTEN-FREE STUFFING WITH ORGANIC PORK SAUSAGE- \$14.99 lb

Chef Fedele's gluten-free take on his original classic stuffing, this holiday favorite is made from organic pork sausage seasoned with fennel seed, our own housemade chicken stock, fresh celery and onions, and artisanal gluten-free croutons.

SAUSAGE STUFFING - \$9.99 lb

Our sausage stuffing is made from scratch; prepared using our freshly baked cornbread, housemade pork sausage, and slowly simmered chicken stock for a rustic and delicious side.

WILD RICE STUFFING - \$9.99 lb

This cornbread stuffing has a wonderfully nutty aroma and just the right amount of texture thanks to the addition of hearty wild rice.

CHESTNUT STUFFING - \$9.99 lb

We roast our own chestnuts and bake our own fresh cornbread for this sweet and savory stuffing. It's the perfect accompaniment to juicy, roasted turkey.

RISOTTO WITH PUMPKIN & PORCINI - \$8.99 lb

Made with tender rice, homemade chicken stock, white wine, and grated Parmigiano-Reggiano, our Pumpkin & Porcini Risotto is luscious and decadent.

CRANBERRY CONSERVE WITH PECANS - \$9.99 ea (pint)

Perfectly sweet and tart, our conserve is bursting with whole cranberries, made with brandy, orange juice, and pecans.

SWEET POTATO PRALINE - \$8.99 lb

This mashed sweet potato side dish is so delicious you'll want seconds — for dessert! It's sprinkled with our walnut praline topping and infused with a hint of fresh orange for even more flavor.





More Sides

GLAZED SWEET POTATOES – \$8.99 lb

A must-have on every Thanksgiving table, our sweet potatoes are sliced and baked with butter, brown sugar, and fragrant orange zest.

BAKED STUFFED ACORN SQUASH – \$7.99 lb

A fall favorite, this delicious purée is seasoned with spices and baked in the oven until lightly caramelized and subtly sweet.

SWEET POTATO PURÉE – \$6.99 ea (16 oz.)

Mashed by hand for a wonderfully rustic texture, our purée has just a hint of seasoning to complement the natural flavor of the sweet potatoes.

BUTTERNUT SQUASH WITH CRANBERRIES – \$8.99 lb

A simple yet flavorful blend of roasted butternut squash, olive oil, and sweet onion, topped with cranberries

CHUNKY MASHED POTATOES – \$9.99 ea (24 oz.)

Delicious chunks of potatoes, blended with garlic, milk, salt and black pepper

POTATO PURÉE – \$6.99 ea (pint)

Freshly cooked potatoes are puréed not mashed, for a buttery smooth and luxuriously creamy texture.

POACHED ASPARAGUS – \$14.99 lb

Cooked gently, just until tender, these delicate asparagus spears are drizzled with Citarella Extra-Virgin olive oil and tossed with colorful diced peppers.

SAUTÉED BRUSSELS SPROUTS – \$9.99 lb

Cooking Brussels sprouts brings out their natural sweetness. We add a touch of fruity extra-virgin olive oil and savory, sautéed onions and button mushrooms for a perfectly balanced flavor.

SAUTÉED STRING BEANS – \$9.99 lb

Sautéed simply until they reach a perfectly tender-yet-crisp texture.

TURKEY GRAVY – \$5.99 ea (pint)

Smooth, silky, and made from homemade turkey stock and giblets, our gravy is simmered to perfection.

CORN BREAD – \$4.99 ea

Organic cornmeal, plump kernels of corn, and a touch of sweetness; our homemade cornbread is moist and delicious!

SWEET POTATO OR PUMPKIN RAVIOLI – \$6.99 ea (1 lb package)

Freshly kneaded pasta dough and a sweet yet savory filling handcrafted from simple ingredients — all this ravioli needs is a few minutes in boiling water, a drizzle of olive oil, and a shower of Parmigiano!

ADDITIONAL SIDES

Stuffed Artichokes
Sautéed Carrots
Sautéed Kale

Roasted Corn Salad
Roasted Root Vegetables
Beets Al Forno
Grilled Mixed Vegetables

Roasted Rosemary Potatoes
Mac & Cheese
Pomegranate Seeds

Cheese

TRUFFLE CHEESES

MOLITERNO AL TARTUFO

Injected with thick veins of rich black truffle, this show-stopping, fan-favorite cheese is fantastic with risottos.

PARRANO WITH TRUFFLES

Parrano blends the flavor of a nutty, salty Parmesan with the creamy sweetness of a Gouda, but enhances the flavor even further with the addition of Italian black truffles. Pair with raspberry and anise confit.

CITARELLA SPANISH CHEESE

3-MONTH MANCHEGO

The youngest of the La Mancha region cheeses and our most popular. Soft creaminess gives way to wonderfully grassy flavor.

6-MONTH MANCHEGO

Made using sheep's milk from Spain's La Mancha region, this cheese is richer and oilier than the 3-month variety. The additional aging allows the cheese to develop a rich, grainy texture.

9-MONTH MANCHEGO

This unpasteurized gem is made by hand on a small, family-owned farm. It has a robust, sweet flavor that is truly extraordinary.

CABRA CON PAPRIKA

This Manchego-style goat cheese is smooth and mild, with just a hint of peppery paprika flavor.

TRADITIONAL CHEESES

CABOT CLOTH-BOUND CHEDDAR

Buttery, with hints of toffee. Not too sharp. Great with fruit and our freshly baked pies.

COLSTON BASSET STILTON

Hand-ladled for a chilled butter texture, with a luxurious almond opening and a bright, tangy finish.

DELICE DE BOURGOGNE

This sweet, buttery, triple cream (75% butterfat) from Burgundy has a thin, pungent rind that offers woody, earthy aromas.

FOURME D'AMBERT

Made in Auvergne, this rich cow's milk blue is much milder than similar blues like Roquefort.

PONT AU L'ÉVÊQUE

One of Normandy's oldest cheeses. Washed in brine and aged for eight weeks, it is wonderfully aromatic with a rich, nutty flavor that complements pastas, squash, and apples.

RACLETTE

Acidic, nutty, and sweet. Melt and serve with charcuterie or winter vegetables.

SARTORI BELLAVITANO TENNESSEE WHISKEY

A rich, creamy cow's milk cheese from Wisconsin infused with the sweet complexity of Tennessee Whiskey.

From creamy, delicate wheels to boldly aromatic wedges — these special selections are a welcome addition to any holiday spread.

HOLIDAY PAIRING FROM OUR CHEESE MONGER

SPANISH CABRALES AND VELVET BEE HONEY BUTTER

Robust and full-bodied Cabrales, a blue cheese from Spain, pairs beautifully with Velvet Bees Honey Butter, a small batch Minnesota honey blended with butter, cream, and vanilla. The sweetness of the honey is the perfect balance to the sharpness of blue cheese.

NEW LOCAL PAIRINGS

BRINS JAMS, MARMALADES & SPREADS

Brins is a Brooklyn-based, women-owned and operated company that produces handmade products. Delicious, vibrant, and inventive, their products include Banana Jam, Cherry Chai Spread, Rosemary Grapefruit Marmalade, Lemon Saffron Marmalade, Strawberry Lemongrass Spread, and Chili Pepper Spread.

PAIRINGS

New! Italian Calabrian Fig Balls, Membrillo, Caramelized Pecans

CRISPS

Aged Parmesan
Everything Parmesan
Sesame Parmesan
Italian Herb Parmesan

FINE CHEESE COMPANY TOASTS

Apricot Pistachio Sunflower,
Cherry Almond Linseed, Date Hazelnut
Pumpkin, Quince Pecan & Poppy Seed

IMPORTED CITARELLA FRENCH PRESERVES

Apricot, Purple Fig, Damson Plum,
Strawberry, Seedless Raspberry
and Strawberry, Cherry & Poppy

IMPORTED CITARELLA FRENCH HONEY

Acacia, Lavender, Orange Blossom



Seafood

Access to the freshest seafood depends on trusted relationships — like those between our fishmongers and valued fishermen.

OYSTERS BY THE DOZEN

~ also available ½ shell or shucked

Belon
Cape
Fishers Island
Kumamoto
Peconic
Prince Edward Island
Wellfleet

CLAMS

Cherrystones
Little Neck
Manila
New Zealand Cockles
Razor

MUSSELS

New Zealand
Prince Edward Island

SHELLFISH

Cold Water Lobster Tails
Live Lobsters (sm & lg)
Langoustines
Madagascar Organic Shrimp
Raw Cleaned Shrimp (lg & jumbo)
Sea Scallops
Nantucket Bay Scallops (seasonal)

SEA URCHIN

East Coast Uni
West Coast Uni

FISH

Baccala (Salted Cod)
Branzino
Cod
Eel*
Flounder
Imported Sardines
Octopus
Norwegian Salmon
Organic Salmon
Wild Salmon
Smelts*
Squid
Tuna

READY TO EAT

Cocktail Shrimp (lg & jumbo)
Alaskan King Crab Legs
Stone Crab Claws*
Jonah Crab Claws*
Jumbo Lump Crab Meat
Cooked Octopus
Steamed Lobsters (sm & lg)
~ cracked & split upon request

SAUCES

Cocktail Sauce
Dill Sauce
Mustard Sauce
Tartar Sauce



Madagascar Organic Shrimp. Citarella's Owner and Original Fishmonger, Joe Gurrera, recommends sautéing or grilling it whole, in the shell.

Let our team of experts provide you with the best for your holiday table!

*Special order only

Butcher

TURKEY

Citarella Free-Range, All-Natural Turkey (10 – 30 lb)
Organic Turkey (10 – 20 lb)
Bell & Evans Turkey (10 – 20 lb)
Kosher Turkey (10 – 16 / 16 – 20 lb)
Wild Turkey (6 – 8 lb)
Smoked Turkey (10 – 12 / 12 – 14 lb)
Citarella Turkey Breast (4 – 7 / 10 – 12 lb)
Turducken
Turkey Gizzards

BEEF

Beef Wellington – Ready-to-Cook ~ individual (¾ – 1 lb)
Cowboy Rib Roast (2 – 7 ribs)
Prime Beef Filet Roast (4 lb)
Standing Prime Beef Rib Roast (2 – 7 ribs)

PORK

Bershire Pork Tomahawk Roast (5 – 8 ribs)
Bershire Pork Center-Cut Roast (5 – 10 lb)
Crown Roast of Pork (16 ribs)
Fresh Ham (9 – 10 lb or 18 – 20 lb)
Smoked Ham – Boneless (2 – 3 lb)
Smoked Ham – Bone In (7 – 8 or 14 – 16 lb)
Smoked Ham – Bone In – Spiral Cut (7 – 8 lb or 14 – 16 lb)

LAMB & VEAL

Crown Roast of Lamb (16 ribs)
Shoulder of Veal Roast (boneless 5 lb)

POULTRY, FOWL & GAME

Citarella Organic Chicken
Citarella Natural Chicken
Cornish Hens (1 – 1/4 lb)
Capons (8 – 10 lb)
Goose (10 – 16 lb)
Long Island Duckling (5 – 6 lb)
Magret Duck Breast
Pheasant
Squab • Rabbit • Quail
Boneless Quail (4 pack)
Rack of Venison (4 ribs)
Venison Tenderloin (3/4 – 1 lb)

FOR STUFFING

Fresh Loose Sweet Sausage
Fresh Loose Country Sausage



From juicy turkeys and savory hams to a slow-cooked, prime-aged rib roast, our team of butchers will help you find the perfect celebratory entrée!

For a meal as special as Thanksgiving, not just any turkey will do. We take special care to ensure that our turkeys are only of the highest quality, and that's why we turn to nearby Plainville Farms. For more information on where we source our turkeys, go to citarella.com/knowyourturkey

Desserts

PUMPKIN PIE

We believe that less is more in the kitchen. That's why we use the simplest, freshest ingredients when we make our pumpkin pies. The result? A classic fall favorite at its best.

APPLE PIE

We love baking from scratch. That's why we make the time to hand-peel and hand-cut crisp, juicy apples for our artisanal apple pie.

CHOCOLATE PECAN PIE

Nothing pairs more perfectly with sweet, crunchy pecans than decadent chocolate and a rich, buttery crust!

SOUR CREAM APPLE PIE

Perfectly balanced in flavor and texture, this pie has a subtle tanginess from sour cream; and a fantastic crunch from our walnut crumble topping.

MORE PIES

Strawberry & Rhubarb Pie
Apple Crumb Pie
Cherry Pie
Blueberry Crumb Pie

TARTS

Apple, Lemon
Mixed Berry
Pear Frangipane
Raspberry Lemon

CAKES

Champs Élysées, Flourless Chocolate, Chocolate Fudge, Vanilla Meringue*, Maracaibo, Walnut, Red Velvet, Tiramisu, Traditional Ricotta Cheesecake
NY-Style Cheesecake

SMALL BITES

Decorated Cupcakes
Chocolate-Dipped Strawberries* (Dozen)
Cannoli-Dip
Assorted Cookie Boxes
Mini Tarts
Mini Brownies

ANY TIME TREATS

Pumpkin, Apple, Carrot, Chocolate Tea Cakes, Pumpkin Muffins, Cinnamon Puffs

FRESH FRUIT

Seasonal Fruit Bowl

COFFEE

Citarella House Blend
Citarella Hudson Yards Blend
Citarella Dark Blend
Citarella Decaf House Blend
Assorted Whole Bean Coffee

FINE CHOCOLATES

Citarella Assorted Truffles
Citarella Assorted Pralines
Citarella Chocolate Bars

THE FULL CITARELLA EXPERIENCE

The grand finale to any holiday meal, complement our dessert selections with fresh fruit and ripe berries, whipped cream or ice cream.

*Special order only.

Made by hand, using the best ingredients, and fresh from our ovens every day.

