

Catering items must be
preordered and prepaid.

Orders will be accepted no later
than three days before event.



Varesky's Deli

Passion. Family. Tradition. Food.

Holiday Catering Menu

(603) 418-0740

STRATHAM PLAZA

72 Portsmouth Road, Unit 110

Stratham, NH 03885

VareskysDeli.com



Butternut Squash Apple Soup 20

Two of fall's quintessential flavors—rich butternut squash and sweet Granny Smith apples—come together in this light, velvety smooth soup. We enhance the autumnal duo with a touch of heavy cream and a pinch of sage for the ultimate in texture and flavor. Serve in small cups to enjoy as an appetizer, or ladle into bowls as the prelude to a special meal.

• **2 lb. total (two containers; each serves approx. 4–6).**

Cranberry Chutney 20

Spice up your Thanksgiving feast with our cranberry chutney. Our recipe calls for America's finest fresh whole fresh cranberries, gently cooked until they just begin to release their natural juices. Port wine, a pinch of sugar and a dash of fragrant black pepper complement the bright, tangy taste of the berries. We prepare the small-batch chutney with old-fashioned care. Its vibrant, savory-sweet flavor is the perfect complement to your roasted or grilled turkey.

• **32 oz.**

Gravy 20

When it comes to Thanksgiving dinner, you can never have too much gravy. Ours is so rich and savory everyone will be asking for more. This velvety-smooth turkey gravy, enriched with butter, makes holiday meal prep a breeze—just heat and serve.

• **32 oz.**

Creamed Spinach and Kale with Parmesan Crust 15

Our sophisticated new take on classic creamed spinach is the perfect complement to any holiday roast. It's ready to heat and serve, making this a great time-saver on a busy day. We've combined the traditional spinach with hearty kale, all swirled in a velvety cream sauce with a crispy breadcrumb and Parmesan topping. Just pop the casserole into the oven and bake until bubbly.

• **4 lb. 15 oz. total (two trays; each serves approx. 4–6).**

Green Bean Poutine 25

When it comes to creative new twists on old-fashioned comfort food this green bean poutine was inspired by a French Canadian classic dish—gravy fries. This update to traditional green bean casserole features French green beans in a savory mushroom gravy with creamy melted mozzarella cheese and a topping of crispy shallots. We've done all the prep work; just pop it into a hot oven and serve.

• **4 lb. 11 oz. total (two trays; each serves approx. 4–6).**

Traditional Green Bean Casserole 20

America's favorite green bean casserole gets dressed up in this decadent side dish. It begins with freshly harvested green beans, which are tossed in a smooth, creamy sauce enriched with nutty Gruyere cheese. To top it all off, we've included crispy golden fried shallots to layer over the casserole just before baking is complete. Our hearty dish is all for your feast—just heat and serve.

• **3 lb. 8 oz. (two trays; each serves approx. 4–6).**

Roasted Brussel Sprouts with Cranberries & Almonds 20

Traditional brussels sprouts get a tasty update in this expertly crafted side dish. The tiny cabbages are oven roasted until lightly browned and caramelized to highlight their signature mellow, nutty flavor. After baking, the vegetables are then drizzled with an apple sherry-vinegar glaze and tossed with dried cranberries and slivered almonds. The result is a contemporary side dish that achieves the perfect balance of sweet and savory.

• **2 lb. 8 oz. total (two trays; each serves approx. 4–6).**

Sausage Apple Cranberry Stuffing 25

Our savory side dish of buttery, toasted bread cubes mixed with chunks of Italian sausage, sautéed apples, dried cranberries, celery and sage is the perfect complement to any holiday feast. Prep couldn't be any easier: simply heat and serve.

• **3 lb. 8 oz. total (two trays; each serves approx. 4–6).**

Artichoke Parmesan Stuffing 20

For a fresh twist on a traditional Thanksgiving side dish, our artisanal stuffing is a celebration of flavors. We partner toasted cubes of French bread with a chunky sauté of artichoke hearts, mushrooms and onions. The savory blend is gently mixed with savory parmesan cheese and rich chicken broth, creating a ready-to-bake stuffing with the perfect balance of hearty tastes and textures.

• **3 lb. 12 oz. total (two trays; each serves approx. 4–6).**

Roasted Rosemary Garlic Potatoes with Gruyère Cheese 25

Potatoes are never better than when partnered with thick shards of cheese, then roasted to perfection in a hot oven. We toss wedges of red potatoes with fresh rosemary, minced garlic, crisp panko bread crumbs, and Gruyère and Parmesan cheeses, and then roast them until crispy on the outside and tender in the middle. Simply heat and serve. Also great for breakfast with an egg on top.

• **3 lb. 4 oz. total (two trays; each serves approx. 4–6).**

Potato Gratin with Thyme & Fontina Cheese 20

Classic comfort food takes on a new elegance in our luxuriously rich potato gratin. We alternate layers of thinly sliced Russet potatoes and a creamy sauce prepared with fontina and mozzarella cheeses, garlic, aromatic fresh rosemary and thyme and a hint of nutmeg. Finished with sprigs of fresh thyme, the gratin bakes to cheesy perfection with a bubbly, golden-brown crust.

• **3 lb. 6 oz. total (two trays; each serves approx. 4–6).**

Vermont Cheddar Mashed Potatoes 20

The holiday table is not complete without a bowl of fluffy mashed potatoes. Our version elevates the classic dish with golden, melted cheese in every bite. Yukon Gold potatoes are whipped to creamy perfection and folded with plenty of tangy sharp cheddar from Vermont. Prep is easy—just bake and serve.

• **3 lb. 12 oz. total (two trays; each serves approx. 4–6).**

Sweet Yam Casserole 20

When it comes to holiday feasts, the side dishes are just as important as the turkey. Handmade from scratch using only the finest ingredients, this sweet yam casserole will warm you to the core. Ready to heat and serve, it's loaded with sweet, golden yams in a buttery sauce and then topped with a roasted pecan streusel for a crunchy finish.

• **3 lb. 8 oz. total (two trays; each serves approx. 4–6).**

Sweet Potato Mash with Bourbon & Pecan Streusel 25

For those who can't resist a touch of sweetness with their savory holiday feast, this sweet potato mash is sure to delight. We take velvety mashed sweet potatoes and swirl them with pure maple syrup and a dash of bourbon whiskey, topped with a layer of candied pecans for sweet crunch. Just reheat in the oven, and it's ready to serve.

• **2 lb. 3 oz. total (two trays; each serves approx. 4–6).**

Parker House Rolls 15

• **Set of 16.**

Apple Pie 20

• **9 Inch pie. Serves approx. 8-10.**

Pumpkin Pie 20

• **9 Inch pie. Serves approx. 8-10.**