



THANKSGIVING CATERING

Half Size Serves 4-6 / Full Size Serves 8-12

*Real Italian American Holidays would not be complete without our Antipasti and Baked Pastas!
For more options see our regular catering at puravitalosangeles.com.*

SMOKEY POTATO CHOWDER WITH SPICED PEPITAS gf 40

1 Quart (serves 3-4)

ROASTED BRUSSELS SPROUTS gf 50 / 95

Caramelized roasted Brussels sprouts, Italian chestnuts

ROASTED GARLIC WHIPPED POTATOES gf 40 / 75

SAGE APPLE CIABATTA STUFFING 45 / 85

Gluten Free Option 50 / 95

SICILIAN HEIRLOOM CAULIFLOWER gf 50 / 95

Lemon butter, raisins, pignoli

SMOKED MAPLE ROASTED JACKFRUIT gf 50 / 95

TURCHETTA (Serves 4) 55

Savory seitan roast stuffed with garlic, rosemary, sage, thyme

PORCINI MUSHROOM GRAVY gf 45

1 Quart – (Serves 4-6)

CLASSIC CRANBERRY SAUCE gf 25

1 Quart – (Serves 4-6)

CROCCHETTE DI PATATE 50

One dozen garlicky potato croquettes, parsley oil, roasted garlic cream

GATTÓ DI PATATE 50 / 95

Traditional Neapolitan potato pie, mozzarella, spicy sausagecrumble, breadcrumbs, parmigiano

BUTTERNUT SQUASH BAKED ZITI 80 / 155

Butternut squash cream, roasted squash, toasted sage breadcrumb

DOLCE

SPICED ICED GINGER COOKIES (6 or 12 cookies) 30 / 60

RAINBOW COOKIES (12 cookies) 32

SANDWICH BUTTER COOKIES (12 cookies) 36

Dark chocolate, sprinkles

PICCOLO PLATTER (1 dozen) 50

Pignoli, Salted Chocolate Chip, Sandwich Butter Cookies

APPLE PIE 45

Spiced organic apples in a buttery flaky pie crust, pecan crumble

PUMPKIN CHEESECAKE 78

Gingersnap cookie crust, topped with candied pecans

CANNOLI KIT 6 for 48 / 12 for 88

Cannoli shells, sweet almond ricotta, chocolate chips

*We have specially selected a few of our vegan, organic, natural wines to pair with your holiday meals.
Please inquire about the wine when you place your order!*

ALL ORDERS MUST BE IN BY 8PM SUNDAY NOVEMBER 23RD.

Call us at 323-688-2303 between 12pm–8pm Tuesday thru Sunday. You will need to provide a credit card to hold your order.
The card will not be charged until time of pickup.

SCHEDULE YOUR PICK UP: Wednesday November 26th 12pm - 8pm

gf = Gluten Free gfo = Gluten Free Option *Contains alcohol

We use gluten, nuts and soy in our kitchen. We cannot guarantee an allergen free dish, as we are not an allergen free environment.
Changes and modifications are politely declined.

By Chef Tara Punzone