



thanks
giving
2026

TAKEOUT FEAST

experience a classic American
Thanksgiving table that only
Greca can create!
order as a complete package
or ala carte

ALA CARTE PLATTERS

trays serve 6 - 10 people

APPETIZERS

Roasted Vegetable Platter 60

zucchini, eggplant, cauliflower, mushrooms

Stuffed Mushrooms 60

fresh herbs, shallots, pine nuts, bread crumbs

Hasselback Butternut Squash 60

roasted butternut squash with creamed anothyro
cheese, greek honey drizzle

Sweet Potato Hummus and Pita Chips 30

Butternut Squash Soup 24/quart

decadent cream of butternut squash soup

SALAD

Harvest Salad 60 half tray

field greens, red beets, roasted pears, goat cheese,
candied walnuts, homemade white balsamic dressing

MAIN

Full Roasted Turkey 160

whole 10-12 lb bird with traditional thanksgiving
pan gravy, mushroom/sausage stuffing, buttermilk
biscuits; and fresh cranberry-orange sauce

serves 6-10 people

carved add \$20.00

SIDES

Stuffing (mushrooms, sausage, onion, fresh sage)
50 half tray

Mashed Potatoes 35 half tray

Harvest Hash (butternut squash, potato, onion,
sage) 45 half tray

Whipped Turnips 40 half tray

Maple Bourbon Sweet Potatoes 40 half tray

EXTRAS

Fresh Cranberry-Orange Sauce 20/quart

Extra Gravy 16/quart

Fresh-Baked Buttermilk Biscuits 18/dozen

EXTRA TURKEY 24 (approximately one pound)

DESSERT

Cheesecake 55

Apple Tart Tatin 55

finely sliced apples caramelized and baked in puff pastry

Greek Orange Cake half tray 55

PACKAGES

all packages serve 6 - 10 people

COMPLETE THANKSGIVING TABLE

one appetizer, salad, turkey, stuffing, two sides,
cranberry sauce, buttermilk biscuits, one dessert
\$375.00

DINNER TABLE

turkey, stuffing, one side, cranberry sauce, buttermilk
biscuits, one dessert
\$240.00

* Turkey is served whole, to be carved at home. To have it carved buy our chef, add \$20

Before placing your order, please inform your server
if a person in your party has a food allergy.

INDIVIDUAL DINNERS

ROAST TURKEY DINNER 37

mashed potatoes, stuffing, gravy, cranberry sauce,
maple-glazed carrots

FAROE ISLAND SALMON 37

champagne sauce, caper berries, mashed potatoes

**All orders must be placed one week in advance, by
Thursday Nov 19
860-799-6586**

All pick-ups by 12 noon Thanksgiving Day



Please note that Greca will **not** be open for dine-in service on
Thanksgiving. We will be open until noon for **takeout only** serving
this Thanksgiving menu exclusively.