LP

CATERING

Thanksgiving Menu 2026

Orders and payments must be received by 9 AM on Saturday, November 14th. You will receive an invoice via email. Orders are not confirmed until payments have been received. No modifications or substitutions.

Pick up will be between 11-2 PM on Wednesday, November 25th.

Limited quantities available on some items.

Starters + Shareables

Crab + Artichoke Dip $42
assorted crackers + chips
serves 4 - 6 ppl

Curried Butternut Squash Soup $24
apple compote + pepitas
1 quart / serves 4 ppl

Turkey

Willies Smokehouse Smoked Turkey $95
- 9-10 lb avg / serves 4-6 ppl
- fully cooked
- 1 quart traditional gravy included
limited quantities available

SOLD OUT ~~Local All-Natural Pasture Raised Turkey $145~~
limited quantities available
- 14-16 lbs average / serves 6-8 ppl
- turkey is raw
-brined, trussed + ready to roast with compound butter
- 1 quart traditional gravy included

Sides

All sides serve 4 people

Harvest Salad $38
seasonal mixed greens / radicchio / roasted beets / lentils / goat cheese / pumpkin seeds / pomegranate vinaigrette

SOLD OUT ~~Garlic + Chive Whipped Potatoes $35~~
limited quantities available

Green Bean Casserole $35
caramelized onions / truffle cream sauce / crispy shallot topping

Baked Mac n' Cheese $35
cavatappi / herbed panko crust / 3 cheese blend

Smashed Sweet Potatoes $35
orange maple glaze / candied pecans

Roasted Brussels Sprouts $35
whole grain mustard / bacon / shallots

Cornbread + Sausage Stuffing $35

Traditional Cranberry Sauce $16

Mediterra Dinner rolls w/ honey-whipped butter $14

Desserts

10" Dutch Apple Pie from Pittsburgh Pie Guy $40

10" Pumpkin Pie from Pittsburgh Pie Guy $40

10" Pecan Pie from Pittsburgh Pie Guy $40

9" Pumpkin Cheesecake from Kyle's Cakes n' At $40

1 dozen LP Chocolate Chip Cookies $27

Local Provisions Cinnamon Scone $24
Serves 8, perfect for breakfast

Flower Centerpieces from Eleven Mile Farm

Seasonal arrangements for your holiday table from our local flower farm, Eleven Mile Farm.

Two sizes available options: $75 + $125

limited quantities available

LP

CATERING

Wine

SPARKLING

Treveri 'Brut' SPARKLING BLANC DE BLANCS Columbia Valley NV 12% $23

Made in a classic Champagne Method style. Tasting Notes: Green apple, bright acidity, lemon curd, and a soft hint of brioche and yeast on the finish.

WHITE

Seghesio CHARDONNAY Sonoma/San Luis Obispo 2024 13.5% $21

Tasting Notes: Bright and crisp, notes of lemon curd, pear, and a faint touch of vanilla spice from partial use of light oak.

Apollo's Praise 'Kabinett' Off-Dry RIESLING Seneca Lake, Finger Lakes 2025 9% $26

Tasting Notes: A fruit kaleidoscope with ripe peach, passion fruit, kiwi, and mango at the forefront. A thirst quenching amount of bright acidity leads to a clean and crisp finish.

Massican SAUVIGNON BLANC California 2025 12.5% $29

Tasting Notes: Pineapple, grapefruit, and tart green apple bring a vivid citrus edge. The finish is dry and mouthwatering, with lasting grapefruit, lime pith, green apple, and light mineral notes.

ROSE

Red Tail Ridge ZWEIGELT + CAB FRANC Seneca Lake, Finger Lakes 2025 12% $22

Tasting Notes: Pink grapefruit, kumquats, cranberries and herbaceous boxwood in the nose. Mouth filling texture with coarse, crisp edges. Bright crunchy red raspberry and rhubarb with a slightly puckering zesty finish.

RED

Tablas Creek 'Patelin de Tablas' RHONE STYLE BLEND Paso Robles 2023 13.5% $33

Tasting Notes: Silky smooth with a burst of brisk acidity complementing sour cherry-berry fruits and hints of tart citrus. The finish is long-lasting, with gentle tannins that gradually fade.

Brooks PINOT NOIR Willamette Valley 2024 13.5% $36

Tasting Notes: A light, jammy Pinot with bright red cherry and wild strawberry aromas, complemented by fresh herbs and rose petals. The palate shows red currant and cherry cola with warm cinnamon spice and vibrant pomegranate juice acidity.

Leiu Dit CABERNET FRANC Santa Ynez Valley 2023 14% $39

Tasting Notes: aromas of black cherry, tomato leaf, violets, and graphite. The palate reveals layered notes of pomegranate, plum, and dried herbs, creating a balanced and expressive profile.

SCAN TO ORDER: or visit

https://www.localprovisionspgh.com/lp-catering