

JUAN & ONLY

THANKSGIVING

— *menu* —

MENU & CATERING PACKAGES | 2026

For the main

Main Courses

TURKEY

HERB-BUTTER ROASTED TURKEY

J&O's signature Thanksgiving turkey, roasted with fresh herbs and rich herb butter.

Available as a whole roasted turkey, hand-carved turkey, or roasted turkey breast.

BEEF

SUNDAY ROAST BEEF

Slow-braised beef roast with onions, carrots, tomatoes, red wine, and fresh herbs until fork-tender.

HAM

MAPLE-GLAZED HAM

Slow-roasted smoked ham finished with a rich maple glaze and caramelized pineapple.

SEAFOOD

CEDAR-PLANK SALMON

Whole Atlantic salmon fillet roasted on a cedar plank with a fresh herb crust for a delicate smoky flavor.

VEGAN

VEGAN TURKEY ROAST

Tofu-based turkey-style roast served with maple-bourbon glaze.



Sides & Salads

Sides

CREAMY MASHED POTATOES

Mashed potatoes with cheddar cheese and chives.

HONEY-GLAZED CARROTS

Carrots with honey glaze, fresh herbs, and olive oil.

MAC & CHEESE

Elbow pasta in a creamy pumpkin and cheese sauce, topped with a golden panko crust.

SWEET POTATO CASSEROLE with CANDIED PECANS

Sweet potatoes with butter, cinnamon, vanilla, and candied pecans.

WILD RICE PILAF

Wild rice with onions, celery, garlic, carrots, and dried cranberries.

Salads

HARVEST FARRO SALAD

Farro, roasted butternut squash, shaved Brussels sprouts, dried cranberries, candied pecans, crumbled goat cheese, and cinnamon balsamic vinaigrette.

BROCCOLI CAESAR SALAD

Broccoli, romaine lettuce, tahini Caesar dressing, Parmesan, toasted panko, roasted chickpeas, and crispy bacon.

WHOLE-GRAIN MUSTARD POTATO SALAD

Potatoes, spring onions, pickled red onions, cornichons, celery, and whole-grain mustard vinaigrette.

ARUGULA & ROASTED BEET SALAD

Baby arugula, roasted beets, fresh peaches, candied pecans, crumbled goat cheese, and pomegranate molasses vinaigrette.



To finish

Desserts

BOURBON BREAD PUDDING

Bourbon bread pudding served with vanilla crème anglaise and salted caramel sauce.

PUMPKIN CHEESECAKE

Creamy pumpkin cheesecake with spiced whipped cream and graham cracker crust.

PUMPKIN PIE

Traditional pumpkin pie with warm spices, a flaky buttery crust, and freshly whipped cream.

APPLE PIE

Classic apple pie with cinnamon-spiced apples, a buttery lattice crust, and vanilla whipped cream.



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Add-On

THANKSGIVING charcuterie BOARD

An elegant selection of artisanal cheeses and cured meats, truffle-infused honey, marinated olives, roasted nuts, fresh figs, spiced pumpkin seeds, and flaky crostini, accompanied by seasonal chutneys and gourmet crackers.

\$180

SERVES
10
GUESTS



Packages

STANDARD

\$45
per guest

1 Entrée

1 Side

1 Dessert

SIGNATURE

\$60
per guest

2 Entrées

2 Sides

1 Dessert

PLATINUM

\$75
per guest

2 Entrées

2 Sides

1 Dessert

+Charcuterie Board

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Payment

Payment

A 7% sales tax will be added to the total price. We accept checks, Zelle, bank transfers, and credit cards. Credit card payments are subject to a 3% processing fee. To avoid this fee, we recommend paying by Zelle, bank transfer, or check.

Delivery Fee

A flat \$30 delivery fee applies to all orders and covers transportation to the confirmed delivery location. This fee is not included in the package pricing and will be added to the final invoice.

Included with Every Thanksgiving Menu

Fresh baked buttermilk biscuits || Whipped herb butter ||
Traditional turkey gravy || Whole-grain honey mustard ||
Cranberry-orange relish

// THANK YOU FOR CHOOSING JUAN & ONLY

Contact Us

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