CHEF MATTS
CULINARY CREATIONS

The Thanksgiving Feast

A CHEF-CRAFTED HOLIDAY EXPERIENCE | THANKSGIVING 2026

Bring the warmth of Thanksgiving home, without spending the holiday in the kitchen.

Celebrate Thanksgiving with a beautifully prepared, family-style feast featuring timeless holiday favorites and Chef Matt's signature culinary flair.

Inspired by the traditions of Pennsylvania, New Jersey, and the East Coast, our Thanksgiving experience brings together comforting seasonal flavors, scratch-made holiday classics, and the hospitality of a private chef.

DESIGNED FOR 8 OR MORE GUESTS ◆ PREPARED FRESH IN YOUR HOME ◆ SERVED FAMILY-STYLE

THANKSGIVING 2026

Our Signature Thanksgiving Menu

HOLIDAY CENTERPIECES

Herb & Butter-Roasted Turkey

Golden roasted turkey with fresh sage, thyme, garlic, and savory pan drippings. Beautifully carved with white and dark meat.

Brown Sugar & Apple Cider-Glazed Ham

Tender holiday ham with a caramelized brown sugar, Dijon mustard, and apple cider glaze.

TRADITIONAL HOLIDAY SIDES

Classic Thanksgiving Stuffing

Toasted bread, sweet onions, celery, sage, and savory turkey stock, baked until golden.

Creamy Yukon Gold Mashed Potatoes

Whipped potatoes with sweet cream butter and roasted garlic.

Traditional Green Bean Casserole

Tender green beans, house-made mushroom cream sauce, and crispy fried onions.

Maple & Brown Butter Sweet Potatoes

Roasted sweet potatoes with maple syrup, brown butter, warm cinnamon, and toasted pecans.

Honey-Glazed Carrots

Roasted carrots with honey, fresh thyme, and butter.

THE HOLIDAY ESSENTIALS

Homestyle Turkey Gravy

Rich turkey gravy made from roasted drippings and fresh herbs.

Cranberry-Orange Sauce

Whole cranberries simmered with fresh citrus and holiday spices.

Fresh-Baked Yeast Rolls

Wegmans yeast rolls, baked fresh in your home and served warm with whipped honey butter.

SOMETHING SWEET

Traditional Pumpkin Pie

Classic spiced pumpkin custard, flaky butter crust, and cinnamon whipped cream.

Warm Apple Crumble

Tender cinnamon-spiced apples, buttery oat crumble, and vanilla bean crème anglaise.

SIGNATURE STEAKHOUSE & COASTAL-INSPIRED UPGRADES

Make It Extraordinary

Personalize your Thanksgiving celebration with our premium culinary additions. From classic steakhouse favorites to elegant seafood selections, these enhancements bring an extra touch of luxury to your holiday table.

+$10 PER GUEST FOR EACH ADDITIONAL COURSE OR SELECTION

STEAKHOUSE & SEAFOOD STARTERS

Jumbo Shrimp Cocktail
Chilled jumbo shrimp, signature spicy cocktail sauce, fresh lemon, and horseradish.

Maryland Jumbo Lump Crab Cakes
Golden-seared jumbo lump crab cakes with lemon-chive aioli.

New England Lobster Bisque
Rich, velvety lobster bisque with sweet lobster meat, sherry, and cream.

Classic Steakhouse Wedge
Crisp iceberg lettuce, smoked bacon, tomatoes, pickled red onion, and house-made blue cheese dressing.

PREMIUM HOLIDAY ENTRÉES

Herb-Roasted Beef Tenderloin
Center-cut beef tenderloin with roasted garlic, fresh herbs, and red wine shallot jus.

Steakhouse Prime Rib
Garlic-herb crusted prime rib, natural au jus, and creamy horseradish sauce.

Butter-Roasted Lobster Tails
Sweet lobster tails with roasted garlic herb butter, fresh lemon, and parsley.

ADDITIONAL HOLIDAY FAVORITES

Four-Cheese Baked Macaroni
Creamy cheddar, Gruyère, fontina, and Parmesan with a golden baked crust.

Steakhouse Creamed Spinach
Tender spinach, garlic cream, nutmeg, and Parmesan.

Crispy Brussels Sprouts
Roasted Brussels sprouts with smoked bacon, balsamic glaze, and crispy shallots.

Gruyère Potato Gratin
Thinly sliced potatoes layered with roasted garlic cream, aged Gruyère, and a golden Parmesan crust.

ADDITIONAL HOLIDAY DESSERTS

Southern Pecan Pie
Toasted pecans, rich brown sugar filling, buttery pastry, and bourbon whipped cream.

Dark Chocolate Mousse
Silky dark chocolate mousse, fresh whipped cream, and delicate chocolate curls.

Caramel Apple Bread Pudding
Warm brioche bread pudding with cinnamon apples, salted caramel, and vanilla bean crème anglaise.

THANKSGIVING 2026

Pricing

$125

PER GUEST ◆ SIGNATURE THANKSGIVING MENU

PER-GUEST BREAKDOWN

Chef Service — *Signature Thanksgiving Menu*	$125.00
Thanksgiving Holiday Rate — *35%*	$43.75
Subtotal	$168.75
Gratuity — *20% of subtotal*	$33.75
Total Per Guest	**$202.50**

PREMIUM ADDITIONS

Each Additional Course or Selection	+$10.00
Thanksgiving Holiday Rate — *35%*	$3.50
Gratuity — *20% of subtotal*	$2.70
Total Per Guest, Per Addition	**+$16.20**

SAMPLE CELEBRATION · 8 GUESTS

	SIGNATURE MENU	WITH 2 ADDITIONS
Chef Service	$1,000.00	$1,160.00
Holiday Rate (35%)	$350.00	$406.00
Subtotal	$1,350.00	$1,566.00
Gratuity (20%)	$270.00	$313.20
Total	**$1,620.00**	**$1,879.20**

GROCERIES *are billed at cost after your event, separate from chef service* · **TRAVEL** *$100 beyond 25 miles* · **MINIMUM** *$1,000 in chef service* · **DEPOSIT** *50% of chef service confirms your date*

Your Holiday,
Beautifully Hosted

From preparation to presentation, Chef Matts Culinary Creations brings the holiday dining experience directly to your home.

Our chefs prepare your Thanksgiving feast fresh in your kitchen, combining the comfort of a traditional family gathering with the quality and attention to detail of a private dining experience.

Gather your family, enjoy the traditions, and spend more time making memories around the table.

THANKSGIVING DAY 2026

Thursday, November 26

Available for gatherings of 8 or more guests
Menus may be personalized with premium additions and dietary accommodations upon request
Holiday availability is limited

RESERVE YOUR THANKSGIVING EXPERIENCE

CHEF MATTS
CULINARY CREATIONS

A Traditional Thanksgiving. An Extraordinary Experience.

CHEFMATTSCULINARY.COM