

Thanksgiving Take Home

Quarts Feed 2-3 people



Appetizer

Lamb Rack (10pc) \$30 _____
(Plater presentation Mint Chutney and Rita)

Stuffed Mushrooms (10 pc.) \$16 _____
(Crab stuffed)

Chowder Quart \$18 _____

Fall Harvest Soup Quart \$18 _____

Mesclun salad with house \$15 _____
(cucumber, tomato, shaved carrots, balsamic vinaigrette 2-3 people)

Sides & Fixings

Mashed Potatoes quart \$16 _____

Brussels Sprout Cornbread Hash quart \$20 _____

Chestnut Sage Stuffing quart \$14 _____

Honey ginger glazed carrots quart \$14 _____

Sautéed green beans quart \$14 _____

Creamed Spinach quart \$14 _____

Cranberry chutney pint \$8 _____

Gravy quart \$18 _____

Breads

(Serves 2-3 people)

Focaccia bread \$8 _____
(Rosemary, olive, and Tomato)

Corn Bread loaf \$8 _____

Main Entrée

Roasted Turkey Breast (White Meat)
8oz \$16 _____

Roasted Salmon filet 8oz \$16 _____

Prime rib with au jus (16oz) \$22 _____

Whole Roast Turkey

10-12lbs \$120 _____ 18-20lbs \$160 _____

(Includes Gravy 1qt)

Vegetarian Plate \$26 _____

Lemon Rice, Coconut lentils, Glazed carrots, Garlic roasted green beans, Cauliflower Manchurian, Creamed spinach, Mashed potatoes

Desserts *(Whole Pies)*

Pumpkin Pie \$22 _____ **Apple Pie \$22** _____ **Pecan Pie \$22** _____ **Cherry Cheese Cake \$60** _____

Reheat & serve temp 165°. Hold food temperature below 40°. Please let Chef know if you have any food allergies.

Wednesday, November 22nd 5-7pm & Thursday, November 23rd 10:30-11:30

Name _____ **Phone** _____

Wednesday Pick up: _____ **Thursday Pick up:** _____

Credit Card _____ **Expiration** _____ **CV code** _____

Name of card holder _____

Order Number _____ **Total Charged** _____