

Thanksgiving Take Home Menu

Create Your Own Thanksgiving Dinner or Just add to your meal*

Appetizer

Lobster Tail (hot or cold) \$14.00 each _____

Shrimp Cocktail \$3.50 per shrimp _____

Soups & Salads

Chowder \$14.00 per Quart _____

Fall Harvest Soup \$14.00 per Quart _____

Mesclun salad with house made balsamic vinaigrette \$6.00 per serving _____

Main Entrée

Roasted Turkey Breast (White Meat) \$14.00 per 6oz _____

Roasted Salmon filet \$14.00 per 8oz _____

Prime rib with au jus \$21.00 each (16oz) _____

Whole Roast Turkey 12-14lbs \$110.00 Serves 6-8ppl _____

(Includes Gravy)



Sides & Fixings

Mashed Potatoes \$12.00 per quart _____

Brussels Sprout Cornbread Hash \$16.00 per quart _____

Sage Stuffing \$10.00 per quart _____

Honey glazed ginger carrots \$12.00 per quart _____

Sautéed green beans \$10.00 per quart _____

Creamed Spinach \$12.00 per quart _____

Cranberry chutney \$8.00 per pint _____

Extra Gravy \$10.00 per quart _____

Desserts

Pumpkin Pie, Apple Pie, or Pecan Pie \$18.00 per pie _____ specify your choice _____

House churned Ice Cream \$10.00 per quart _____ specify your choice _____

Vanilla, Butter Pecan, Salted Caramel, Rum Raisin or sherbet

Wednesday, November 25th 5-7pm & Thursday, November 26th 12pm-1pm

Name _____

Phone _____ Pick up date _____

Time _____

Reheat & serve temp 165°. Hold food temperature below 40°. Please let Chef know if you have any food allergies. Your order will be available for pick up for the below pick up time windows.