



Thanksgiving 2024

ENTRÉE

Herb-Roasted Turkey with Gravy and Cranberry Sauce

SIDES

Old Fashioned Stuffing
Roasted Brussels Sprouts
Mashed Potatoes and Gravy
Sweet Potato Casserole with Marshmallows

BREAD

Freshly Baked Dinner Rolls with Whipped Butter

SOUP

Creamy Butternut Squash Soup

SALAD

Mesclun Greens with Fresh Pears, Sun-Dried Cranberries, Candied Pecans, and Crumbled Goat Cheese, served with a Creamy Balsamic Vinaigrette

DESSERTS

3" Pies - 1 Per Person

Apple Crumb • Pumpkin • Cherry • Pecan

ALL INCLUSIVE MENU

\$695 (feeds 10-15 people)

PICK-UP ONLY ON WEDNESDAY, NOVEMBER 27TH BETWEEN 10:00 AM - 1:00 PM

ORDERS MUST BE PLACED BY MONDAY, NOVEMBER 18TH

PLEASE NOTE THAT THIS PACKAGE IS OFFERED AS-IS WITH NO SUBSTITUTIONS;
HOWEVER, ADDITIONAL ITEMS CAN BE ADDED TO CUSTOMIZE YOUR MEAL FURTHER.



Thanksgiving 2024 - A La Carte

ENTRÉE

Herb-Roasted Turkey with Gravy and Cranberry Sauce - Whole or Sliced - \$175.00

SIDES AND SALAD

Old-Fashioned Stuffing - Half Pan - \$65.00

Roasted Brussels Sprouts - Half Pan - \$65.00

Mashed Potatoes and Gravy - Half Pan - \$65.00

Sweet Potato Casserole with Marshmallows - Half Pan - \$65.00

Mesclun Greens with Fresh Pears, Sun-Dried Cranberries, Candied Pecans, and Crumbled Goat Cheese, served with a Creamy Balsamic Vinaigrette - Feeds 10 People - \$72.00

Freshly Baked Dinner Rolls with Whipped Butter - 1 Dozen Rolls - \$30.00

SOUPS AND SAUCES

Creamy Butternut Squash Soup - \$17.00 per Quart

Extra Gravy - \$15.00 per Quart

Extra Cranberry Sauce - \$15.00 per Quart

DESSERTS

3" Pies - Pumpkin, Cherry, Apple Crumb, Pecan - \$4.95 each

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