



Thanksgiving Take Home Menu order form

Create Your Own Thanksgiving Dinner or Just add to your meal

Please write your quantities in box.

Nibbles (Assorted cheeses, olives, seasonal fruit, & crackers)

12" platter \$60.00

20" platter \$120.00

French Bread \$3.50 per loaf

Corn Bread \$5.00 per loaf

Roasted squash bisque with chickpea crisps \$12.00 per quart

Mesclun salad with house made balsamic vinaigrette \$5.00 per serving

Mashed Potatoes \$10.00 per quart

Brussels Sprout Cornbread Hash \$12.00 per quart

Sage Stuffing \$8.00 per quart

Honey glazed ginger carrots \$10.00 per quart

House made gravy \$8.00 per pint

Sautéed green beans \$8.00 per quart

Creamed Spinach \$10.00 per quart

Cranberry chutney \$10.00 per quart

Roasted Turkey Breast (White Meat) and classic gravy \$14.00 per 8oz

Roasted Salmon filet \$12.00 per 8oz

Prime rib with au jus \$18.00 each (14oz)

Whole Roast Turkey 12-17lbs \$5.00 per lb. Serves 6-8pp

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

House churned Ice Cream \$10.00 per quart

Vanilla, Butter Pecan, Salted Caramel or Rum Raisin specify your flavor choice _____

Lobster Tail hot or cold \$14.00 each

Shrimp Cocktail \$3.50 per shrimp

Seafood Chowder \$10.00 per Quart

Fall Harvest Soup \$10.00 per Quart

*Serve temperature 160°. 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.*

Please specify your order pick up time within these windows.

Wednesday, November 22nd 5-7pm

Thursday, November 23rd 12pm-1pm

Payment must be taken at time of order.

Customer Name: _____

Phone #: _____

Pick up Date: _____

Pick Time: _____

**Place your order
by November 21st
please call
401.254.2005**