

# Thanksgiving MENU

## MAINS

*Feeds 10-12 ppl*

*Carved Turkey Breast with Gravy  
- \$95*

*Sage Brown Butter Pork Tenderloin  
- \$55*

*Honey Garlic or Lemon Butter  
Faroe Island Salmon Filet  
8 (6oz Pieces) - \$160*

*Four Cheese Mac & Cheese  
with Panko Crust - \$45*

*Classic Beef Lasagna - \$60*

## BRUNCH GRAZINGS

*10" Broccoli Cheddar Quiche  
10" Roasted Veggie Parmesan Quiche  
10" Bacon Cheddar Scallion Quiche  
\$28/Ea*

*Assorted Danish Platter - \$40  
½ Dozen Cinnamon Rolls - \$30*

## INDIVIDUAL DINNER KITS

*Turkey, Gravy, Cranberry Sauce,  
Stuffing, Green Beans,  
Roll & Butter*

*Choice of:*

*Classic or Sweet Potato Mash  
Dessert for 1 (Options Below)  
\$30*

*\*Gluten Free Available for \$35.00  
Includes GF Gravy, Roll & Chocolate Torte*

## DESSERTS

*High Top Apple Pie - \$38  
Pumpkin Swirl Cheesecake  
- \$40*

*(gf) Triple Chocolate Torte  
- \$50*

*Vegan Carrot Cake - \$55*

## SIDES

*Feeds 10-12 ppl*

*Buttermilk Mashed Potatoes - \$50  
Tennessee Bourbon Sweet Potato Mash  
with Brown Sugar Pecan Topping  
- \$65*

*Rosemary and Thyme Roasted Sweet  
Potatoes - \$45*

*Traditional Stuffing - \$45*

*Maple Brown Butter Brussels - \$55*

*Garlic Green Beans - \$50*

*Broccoli Au Gratin - \$65*

*Gravy - \$14/QT*

## LIGHT GRAZING

*(24) Shrimp Cocktail - \$55  
Raspberry Pecan Baked Brie En  
Croute - \$22  
12" Domestic Cheese Grazing  
Platter - \$45*

## THE DETAILS

**PRE-PAYMENT IS REQUIRED**

**ORDER DEADLINE:**

**MONDAY NOVEMBER 16TH @ 3:00 PM**

**ORDER PICK UP:**

**NOVEMBER 25TH & 26TH BEFORE 4:30 PM**

**NO CANCELLATIONS OR CHANGES BEYOND:  
NOVEMBER 23RD**

