



## THANKSGIVING TAKEOUT

Pick up on Wednesday, November 22nd between 11am & 2pm

### THANKSGIVING DINNER PACKAGE

\$165, serves 5

*includes:*

#### SNACKS

traditional deviled eggs

white cheddar pimento cheese & fried saltines

chorizo-mancheo sausage balls & dijon honey mustard

#### MAIN

cajun butter-roasted turkey breast

herb gravy

#### SIDES

cranberry-orange compote

cornbread dressing

molasses bacon & white cheddar baked potato casserole

green bean & shiitake casserole with fried onions

three-cheese mac & cheese with garlic-butter bread crumbs

butternut, brussels sprout, & caramelized onion hash

yeast rolls with salted whipped butter

#### DESSERT

*choose one:*

chocolate chess pie

pecan pie

fresh roasted pumpkin pie with gingersnap crust

hummingbird cake +\$10

chocolate chunk mascarpone cheesecake +\$10

## THANKSGIVING Á LA CARTE

traditional deviled eggs \$12 per dozen

white cheddar pimento cheese & fried saltines \$14, serves 4

chorizo-mancheego sausage balls & dijon honey mustard \$8 per dozen

cajun butter-roasted turkey breast \$14 per pound

herb gravy \$8 per pint

cranberry-orange compote \$7 per cup

yeast rolls with salted whipped butter \$9 per dozen

***small sides are \$20 and serve 5, large sides are \$35 and serve 10***

cornbread dressing

molasses bacon & white cheddar baked potato casserole

green bean & shiitake casserole with fried sweet onions

three-cheese mac & cheese with garlic-butter bread crumbs

butternut, brussels sprout, & caramelized onion hash

chocolate chess pie \$25

pecan pie \$25

fresh roasted pumpkin pie with gingersnap crust \$25

hummingbird cake \$40

chocolate chunk mascarpone cheesecake \$40

whipped cream \$5 per pint

*Happy Thanksgiving from our family to yours!*

