Thanksgiving Menu

TRADITIONAL DINNER

Classic Roast Turkey GF Cornbread Stuffing Mashed Potatoes V, GF Garlic Parmesan Roasted Carrots V, GF Sweet Potatoes Casserole with marshmallows GF Orange-Scented Cranberry Sauce VV, GF Giblet Turkey Gravy GF Pumpkin or Apple Pie with Whipped Cream V \$24.95 per person

PLANT-BASED DINNER

Wild Rice Custard-Stuffed Hubbard Squash VV, GF Cornbread Stuffing VV Mashed Potatoes VV, GF Roasted Broccoli with Sunflower Seeds VV, GF Brown Sugar Sweet Potatoes VV, GF Orange-Scented Cranberry Sauce VV, GF Mushroom Gravy VV, GF Pumpkin or Apple Pie with Non-Dairy Whipped Cream VV \$24.95 per person

*Taxes not included Additional portions available upon request



Add Ons

All dishes serve 8-10 people

Fall Themed House-Made Pickled Vegetable, Cheese, & Charcuterie Tray \$60 Cornbread Stuffing \$41 Roasted Garlic Mashed Potatoes \$41 Garlic Parmesan Roasted Carrots \$43 Sweet Potato Casserole w/marshmallows \$41 Mac & Cheese \$48 Serves

Orange-Scented Cranberry Sauce \$16 Sold per

quart Giblet Turkey Gravy \$17

Sold per quart Pumpkin or Apple Pie with Whipped Cream \$33 Serves 8 people

V-Vegetarian, VV-Vegan, GF – Gluten Free

All Orders Due by Friday November 17th

Orders can be picked up morning of 11/22/2023 between 930am-12:00 pm (HOT or COLD) OR the day before 11/21/2023 by 3PM

