

Complete Turkey Dinner

DINNER FOR 8 - \$199.99

Whole Roasted Turkey 12-14lb
1 qt Giblet Gravy, 2 lb Whipped
Mashed Potatoes, 2 lb Cornbread
Stuffing, 1.5 lb Steamed Green
Beans, 1/2 pt Cranberry Relish, 1
dz Dinner Rolls, Pumpkin Pie
Just Heat & Serve

DINNER FOR 12 - \$299.99

Whole Roasted Turkey 16-20lb
2 qt Giblet Gravy, 3 lb Whipped Mashed
Potatoes, 4 lb Cornbread Stuffing,
3 lb Steamed Green Beans, 1 pt
Cranberry Relish, 1.5 dz Dinner Rolls,
Pumpkin Pie, and Southern Pecan Pie
Just Heat & Serve

A La Carte Menu

SIDES & EXTRAS

Traditional Deviled Eggs	\$22.00 dz
Sesame Glazed Carrots	\$9.99 lb
Steamed Green Beans	\$10.99 lb
Balsamic Roasted Brussel Sprouts	\$12.99 lb
<i>with Caramelized Onions</i>	
Sautéed Broccoli	\$10.99 lb
<i>with Parmesan and Almonds</i>	
Steamed Asparagus	\$16.99 lb
<i>with Roasted Peppers</i>	
Fall Steamed Vegetables	\$10.99 lb
Ginger Roasted Butternut Squash & Sweet Potatoes	\$12.99 lb
Squash Casserole	\$8.99 lb
Herb Roasted Baby Red Potatoes	\$8.99 lb
Whipped Mashed Potatoes	\$8.99 lb
Mashed Sweet Potatoes	\$8.99 lb
<i>with Brown Butter and Rosemary</i>	
Au Gratin Potatoes	\$9.99 lb
G Traditional Green Bean Casserole	\$11.99 lb
G Homemade Spinach Soufflé	\$11.99 lb
<i>with Mushrooms, Onion & Cheese</i>	
G Sweet Potato Soufflé	\$9.99 lb
<i>with Marshmallows</i>	
G Mac and Cheese	\$11.99 lb
<i>with Crunchy Topping</i>	
G Southern Style Cornbread Stuffing	\$9.99 lb
G Cranberry Orange Relish	\$8.99 pt
G Homemade Giblet Gravy	\$11.99 qt
Natural Turkey Gravy	\$8.99 qt
G Brown Gravy	\$8.99 qt
G Cornbread Muffins	\$15.00 dz
G Dinner Rolls (White)	\$15.00 dz

ENTREES

Roasted Turkey Large 16-20 lbs (12-14 ppl)	\$149.99 ea
<i>Deboning & Carving \$25 Each</i>	
Roasted Turkey Small 8-10 ppl	\$99.99 ea
<i>Deboning & Carving \$25 Each</i>	
Oven Roasted Turkey Breast	\$21.99 lb
Roasted Turkey Mixed Roll	\$16.99 lb
Garlic Herb Roasted Cornish Hen	\$18.99 ea
<i>Finished w/ Mango Chutney</i>	
Herb Roasted Whole Chicken	\$18.99 ea
<i>Cut into 8</i>	
Old Fashioned Honey Glazed Ham	\$14.99 lb
Roasted Beef Tenderloin	\$350.00 ea
<i>Red Wine Demi Glace \$8.99 Pint \$4.99 ½ Pint</i>	
<i>Creamed Horseradish \$7.99 ½ Pint</i>	
Braised Beef Short Ribs	\$38.99 lb
<i>Garnished w/ Carrots, Onion & Celery</i>	
Braised Beef Brisket w/ Natural Gravy	\$35.99 lb
Lean Cut	\$39.99 lb
<i>Extra Gravy \$9.99 qt</i>	
Honey Mustard Glazed Corned Beef	\$36.99 lb
Lean Cut	\$39.99 lb
<i>Extra Glaze \$8.99 ½ pt</i>	
G Rack of Lamb	\$65.00 rack
<i>8 bones</i>	
Cedar Planked Salmon	\$200.00 ea
<i>Raspberry Chipotle Glaze, Asian Glaze, or Mango Chutney</i>	
<i>Add a Garnished Tray \$10.00</i>	
Poached Salmon	\$235.00 ea
<i>w/ Fresh Dill Sauce on a Garnished Tray</i>	
DESSERTS	
G Grandma's Apple Pie 10"	\$25.00 ea
G Pumpkin Pie 10"	\$25.00 ea
G Southern Pecan Pie 10"	\$25.00 ea
G 4" Decorated Holiday Sugar Cookies	\$4.50 ea

G = Contains Gluten

TO PLACE ORDER CONTACT:

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