



GLUTEN FREE THANKSGIVING BY THE TWO CHEFS

All prepared from scratch by the Chefs themselves. Full Three Course Dinner.
Order by November 5th for Pick-up on November 25th, delivery available for
an additional fee. All Dinners include homemade Gluten Free Bread, Pumpkin
Butter, Herb Butter & Sweet Butter. \$70 per adult, \$35 per child, tax included.

Call 941.924.6277 to place your order. Dinners available for 2 to 24 people

First Course

Choice of:

Butternut Squash Risotto

Butternut Squash Soup

Autumn Salad

Second Course

All Natural Whole Roasted Turkey

Candied Yams & Mashed Potatoes

Green Bean Casserole & Roasted

Carrots

GF Turkey Gravy & Homemade

Cranberry Sauce

Gluten Free Chestnut Stuffing with

Mellissa's homemade Gluten Free Bread

Third Course

Choice of:

Homemade Gluten Free Apple

Or Cherry Cobbler

A La Carte Appetizers

Charcuterie & Cheese...\$18 per person

Spinach & Artichoke Dip...\$13.50 per person

Caponata...\$11.50 per person

A La Carte Dinner Additions

For the Non-Gluten Free Guests

Chestnut Stuffing...\$7 per person

Cornbread & Sausage Stuffing...\$7 per person

Giblet Gravy...\$5 per person (GF \$7)

Whole Pumpkin Pie...\$20

Whole Bourbon Pecan Pie...\$24

Whole Gluten Free Apple Or Cherry
Cobbler...\$25