



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, limited delivery available for
an additional fee. All Dinners include homemade Dinner Rolls, Pumpkin Butter,

Herb Butter & Sweet Butter. \$65 per adult, \$32 per child, tax included.

Call 941.924.6277 to place your order. Dinners available for 2 - 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

Real Turkey Gravy & Homemade Cranberry
Sauce

Choice of:

Traditional Chestnut Stuffing with Melissa's
homemade breads

Cornbread & Sausage Stuffing with Frank's
homemade Sage Sausage and Cornbread

Gluten Free Stuffing with Melissa's

homemade Gluten Free Bread (add. \$2.50 per
person)



Third Course

Choice of:

Homemade Pumpkin Pie

Homemade Bourbon Pecan

Homemade Gluten Free Apple Or

Cherry Cobbler



A La Carte Appetizers

Brie En Croute...\$12 per person

Charcuterie & Cheese...\$18 per person

Spinach & Artichoke Dip...\$12 per person

Caponata & Ciabatta...\$10 per person



A La Carte Dinner Additions

Chestnut Stuffing...\$7 per person

Cornbread & Sausage Stuffing...\$7

Gluten Free Stuffing...\$9 per person

Giblet Gravy...\$5 per person

Whole Pumpkin Pie...\$20

Whole Bourbon Pecan Pie...\$24

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

