

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 for an additional fee.

Order before September 14th and receive free delivery up to a 15 mile radius of Two Chefs Market & Bistro! 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
(Wild Turkeys Available if ordered by September 1st. Call for size and pricing).

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 Crouete...\$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