



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, limited delivery available 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 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
(Wild Turkeys Available if ordered by
September 1st. Call for size and pricing).

Candied Yams & Mashed Potatoes
Green Bean Casserole & Roasted Carrots
GF Turkey Gravy & Homemade Cranberry
Sauce
Gluten Free Chestnut Stuffing with Melissa'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

