



GOOD COMPANY
CAFE

256.881.0044

7500 Memorial Pkwy SW #123,
Huntsville, AL 35802

www.goodcompany-cafe.com

THANKSGIVING MENU

ORDER ONLINE, CALL, OR VISIT US TO PLACE ORDERS

ORDERS CLOSE THURS. 11/16 @ 3PM

SNACKS & SHARABLES

serves 8+

- (GF) DEVEILED PICKLED EGGS 1 doz halves . . . 15
- (GF) FIRECRACKER DIP 10
- SAUSAGE BALLS 20

EXTRAS

8oz

- (GF) TOMATO JAM 8
- (GF) CRANBERRY CHUTNEY 8
- (GF) MOLASSES BUTTER 8
- (GF) 'BATCH' HOT SAUCE 6

MAINS

serves 8+

- TURKEY & GRAVY 100
- (GF) SPIRAL SLICED HAM with glaze 100

DESSERTS

serves 8+

- CARAMEL-APPLE CRISP 30
- BOURBON-PECAN PIE 30

SIDES & BREADS

serves 8+

- CORN PUDDING 20
- GREEN BEAN CASSEROLE 20
- (GF) MASHED POTATOES 20
- (GF) MAPLE GLAZED CARROTS 20
- STUFFIN' 20
- (GF) SWEET POTATO CASSEROLE 20
- YEAST ROLLS 6 ct 10
- CHEDDAR-CHIVE BISCUIT 6 ct 10

HOUSE WINE

10% off 4+ bottles

- RED/WHITE/ROSE 15
- SPARKLING WHITE 20

Please inform us if you have any food allergies as our menu items may contain nuts, wheat, egg, dairy, soy, or fish allergens. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



ORDER PICKUP WEDNESDAY 11/22 @ 3PM - 6PM

Don't Forget!

our merch and gift cards make excellent Holiday favors!



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- GOOD CO. AT HOME - HEATING INSTRUCTIONS

IMPORTANT: Please plan for 2-4 hours for entire meal prep. Note that oven temps and cook time may vary. If item is frozen, allow to thaw completely then proceed as below.

SNACKS & SHARABLES

Keep refrigerated until serving. If item requires heating (baked brie, sausage balls, hot dips, etc.), preheat oven to 350°, place in oven-safe dish and place on a lined baking sheet. Heat until internal temp is 165° and top begins to bubble and brown.

MAIN

Braised: heat in oven at 350deg with lid on for about 30-40min, remove lid, stir, and continue to heat with out lid for additional 10-15min or until internal temp reaches 165deg

Whole Meats: cover with foil, heat at 275deg for 5min per pound until internal temp reaches 165deg. baste items as needed with provided jus or sauce

Casserole: heat in oven at 350deg with lid on for about 30-40min, remove lid, check temp, and continue to heat with out lid for additional 10-15min or until internal temp reaches 165deg

SIDES & BREADS

Veggies: Heat in oven at 350°, covered, for 10-15 min, remove lid, stir, and continue to heat without lid for an additional 5-10 min or until internal temp reaches 165°.

Casserole: Heat in oven at 350°, covered, for 20+ min, remove lid, check temp., and continue to heat without lid for an additional 10-15 min or until internal temp reaches 165°.

Breads: keep items at room temp. in an air-tight container. If desired hot, wrap loosely in foil and heat in oven at 350° for about 10 min or until desired temp is reached.

EXTRAS

Keep items refrigerated until serving.

Butters, Sugar Icings: can be kept at room temp for 5-7 days.

Sauces, Drizzles: transfer to appropriate stove-top pot or microwave-safe dish and heat until 165deg

DESSERT

Keep refrigerated; allow items to sit at room temp for 2 hours before serving. Sweets like cake and pie can be kept at room temp for 5-7 days.