



THANKSGIVING MENU

'IT'S BEEN 6 MONTHS AT OUR NEW LOCATION AND WE'RE THANKFUL FOR THE OPPORTUNITY (WE COULD HAVE NEVER DONE THIS AT OUR OLD PLACE) TO CATER A TRADITIONAL THANKSGIVING MEAL FOR YOU AND YOUR GUESTS TO ENJOY IN THE COMFORT OF YOUR HOME!'

- Paul & Jovan Milidoni

STEPS → ① CALL US ② PICK UP ③ HEAT + SERVE

\$350

FEEDS 10 OF YOUR HUNGRY GUESTS



EXPECTING MORE THAN 10? JUST ADD \$35 PER PERSON

ONTARIO TOM TURKEYS. BONELESS BREAST + THIGH. HAND CARVED

REAL TURKEY GRAVY

FRESH SAGE + BROWN BUTTER STUFFING

CREAMY BUTTERNUT SQUASH SOUP GARNISHED W/ TOASTED PUMPKIN SEEDS

SCALLOP POTATOES W/ APPLEWOOD SMOKED CHEDDAR + CHIVES

BRAISED BRUSSELS SPROUTS W/ DOUBLE SMOKED BACON + ROASTED GARLIC

MAPLE GLAZED ROOT VEGETABLE MEDLEY: CARROTS. BABY BEETS. PARSNIPS. SWEET POTATO W/ CRISPY SHALLOTS + FRESH THYME

PUMPKIN CHEESE CAKE TARTLETS W/ GRAHAM CRACKER CRUST