

# THANKSGIVING MENU FOR 2023

## **Thanksgiving Turkey Dinner for 8 - \$190**

Whole Roasted Turkey with Giblet Gravy  
Traditional Bread Stuffing with Sausage  
Roasted Garlic Mashed Potatoes  
Fresh Green Beans with Almonds and Brown Butter  
Fresh Cranberry and Orange Relish

## **Individual Thanksgiving Dinner Plate - \$22**

White and Dark Meat Turkey, Giblet Gravy, Sausage Stuffing, Mashed Potatoes,  
Green Beans and Cranberry Orange Relish

## **A LA CARTE MENU**

Whole Roasted Turkey

10 - 14 pound serves 8 - 12 people - \$80

16 - 20 pound serves 12 - 16 people - \$95

20 - 24 pound serves 16 - 20 people - \$110

(Includes giblet gravy)

## **SIDES AND ADD-ONS**

Turkey Giblet Gravy - \$8/pint or \$15/quart

\*Gluten free available upon request

Butternut Squash and Carrot with Ginger Soup (VEGAN) - \$15/quart

Traditional Bread Stuffing with Sausage

Foil pan serves 2-4 people - \$15

Foil pan serves 8-12 people - \$40

Wild and White Rice, Walnut, Cremini Mushroom and Apple Dressing  
(GLUTEN FREE and VEGAN) - \$17/quart

Roasted Garlic Mashed Potatoes \$15/quart

Baked Sweet Potatoes w/ Wyoming Whiskey Glaze, Topped with Pecans

Foil pan serves 2-4 people - \$15

Foil pan serves 8-12 people - \$40

Corn Souffle with Hatch Green Chiles

Foil pan serves 2-4 people - \$15

Foil pan serves 8-12 people - \$40

Fresh Green Beans with Almonds in Brown Butter

Foil pan serves 2-4 people - \$15

Creamed Spinach - \$18/quart

Cranberry and Orange Relish \$8/pint or \$15/quart

## **DESSERT**

Applesauce Layer Cake with Caramel Cream Cheese Frosting

Whole Cake - \$40.00

Slice - \$7.00

**\*NOTE: All food will be picked up cold and need to be reheated.**

**Call, message or text us at 307-250-4684 to**

Place an order - Get help figuring quantities - Special requests