

Thanksgiving' MENU

MAIN COURSE

TURKEY ENTRÉE OR HAM ENTRÉE **32\$** - **ANY SIDE LISTED BELOW**

2 LB ROASTED TURKEY

pint of 3 day gravy - **choice of side**

2 LB HONEY GLAZED HAM

pint of 3 day gravy - **choice of side**

TWO ½ LB SLICED FILET MIGNON red wine shallot sauce - choice of side -**56**

SIDES -GRAVY IS SERVED WITH MASH POTATOE AND STUFFING

(enough for 4 people) SERVED IN QUART CONTAINERS AND FOIL PANS

ALL DAY COLLARDS \$12 GALLON \$32

SUCCOTASH \$16

PARMESAN CREAMED CORN \$16

GREEN BEAN CASSEROLE \$16

BROWN SUGAR SWEET POTATOES & PECAN \$18

ROLLS 6 EA - with whipped butter \$10

SAVORY LEEK & GRUYERE BREAD PUDDING 18

PARMESAN CREAMED CORN 16

5 CHEESE BAKED MAC & CHEESE - 16

SAUSAGE STUFFING 18

TRADITIONAL STUFFING 16

FRESH CRANBERRY SAUCE - PINT \$8

CHEFS 3 DAY GRAVY - \$6 PER PINT EXTRA

AU GRATIN POTATOES - \$18 -

SALADS 16

(large round container enough for 3-4 PEOPLE DRESSINGS ON SIDE

ROASTED BEET SALAD

feta - toasted pine nuts - truffle honey vinaigrette - mixed greens

CHOPPED WEDGE

iceberg - pickled onion - may tag blue cheese dressing bacon- tomato

DESSERT

BOURBON CHOCOLATE PECAN PIE

WHOLE: 28 / SMALL: 12. 5X7 tin pan blueberry peach strawberry cobbler

PUMPKIN BREAD PUDDING - SIDE OF RUM RAISIN SAUCE - SMALL 16 - LARGE 32

**We will be accepting orders - November 19th through November 24th 4:00 p.m.
email order to jw053950@gmail.com
must get a confirmation email.**