



THANKSGIVING DINNER MENU

\$378 + tax

serves 12-15 guests

plates, cutlery & napkins included

OVEN ROASTED TURKEY

Slow-roasted until tender and seasoned with a Creole house blend of herbs and spices. Each juicy slice is steeped in flavor!

SEAFOOD CORNBREAD DRESSING

Golden cornbread baked with tender shrimp, rich seafood stock, and a blend of Creole herbs and spices. Every bite is warm, savory, and full of that New Orleans soul.

BAKED MACARONI & CHEESE

Creamy, indulgent layers of cheese baked to perfection and finished with a golden, buttery crust that delivers the perfect balance

GREEN BEANS W/POTATOES

Fresh cut beans and tender potatoes slow-simmered with onions, garlic and creole seasoning for that New Orleans Flavor.

BAKED CANDIED YAMS

Butter-Baked with a homemade cinnamon and brown sugar glaze until melt in your mouth tender.

WHOLE KERNEL CORN

Seasoned with butter and a dash of Cajun spice, the perfect simple side to round out the feast

\$95/GALLON

SEAFOOD FILE' GUMBO * CHICKEN & SAUSAGE GUMBO
SHRIMP & CRAB BISQUE

ORDER
ONLINE

WWW.AMOUTHFULJAX.COM

November 20th Dealline

