



WE GOT THE SIDES!

Focus on the main event—let us handle the rest.

Elevate your Thanksgiving feast with handcrafted, freshly prepared gourmet sides and desserts. Made to order with premium ingredients!



HOLIDAY MENU

****Portion Size:*** Savory sides are served in **steam table pans** (serves 8–10 people).

Simple reheating instructions included with every order!

POPPYSEED CHICKEN CASSEROLE Tender shredded chicken in a rich, savory cream sauce topped with a buttery poppyseed crust	\$28
BUTTERNUT SQUASH MAC & CHEESE Creamy multi-cheese sauce infused with sweet roasted butternut squash & a crisp topping	\$25
IPA BRAISED COLLARD GREENS Slow-braised collard greens simmered with craft IPA, smoky bacon, and Conecuh sausage	\$25
BALSAMIC HONEY HEIRLOOM CARROTS Roasted colorful heirloom carrots glazed with sweet clover honey & aged balsamic	\$20
CHOCOLATE BUTTERMILK PIE Rich and decadent chocolate with a distinct buttermilk tang, baked into a flaky pie crust (<i>Whole Pie</i>)*	\$18



ORDERING & PICKUP DETAILS

Order Deadline: Sunday, November 22nd by 10:00 AM

Pickup Only: Monday, Nov 23rd - Wednesday, Nov 25th

Payment Options: Check, Cash, or Square Invoice



PLACE YOUR ORDER

Call / Text: 334-301-7830

Email: mgmfunkyforte@gmail.com

⚡ Limited quantities available—reserve yours early!