Thanksgiving Take Home Menu

TO PLACE AN ORDER CALL 401.254.2005*

Quart Serves 4-5 People ~ 1/2 Gallon Serves 8-10 People

Complete Turkey Dinner (Serves 8-10 People) $260_____
½ Gallon Fall Harvest Soup, 18-20 lb Whole Turkey, Chestnut Sage Stuffing,
½ Gallon Mashed Potatoes, 1 Qt Brussel Sprout Hash, 1 Qt Honey Glazed Carrots,
1 Qt Gravy, 1 Pint Cranberry Chutney, 2-Cornbreads, 1-Pumpkin Pie

Appetizer

Lamb Rack 10pc. $58 _____
Platter Presentation - Mint Chutney & Rita.

Fall Harvest Soup Quart $18 _____
1/2 Gallon $28_____

Clam Chowder Quart $20_____
1/2 Gallon $30_____

Mesclun Salad 4-5 People $20_____
Cucumber, Tomato, Shaved Carrots, Balsamic Vinaigrette.

Bread Serves 2-3 people

Corn Bread Loaf $10 _____

Desserts (Whole Pies)

Pumpkin Pie $36_____

Apple Pie $36 _____

Pecan Pie $38_____

Sides & Fixings

Mashed Potatoes Quart $18_____
1/2 Gallon $24_____

Brussels Sprout Cornbread Hash Quart $22 _____
1/2 Gallon $32 _____

Chestnut Sage Stuffing Quart $16_____
1/2 Gallon $24 _____

Honey Ginger Glazed Carrots Quart $16 ____
1/2 Gallon $24_____

Sautéed Green Beans Quart $16_____
1/2 Gallon $24_____

Creamed Spinach Quart $16 _____
1/2 Gallon $24_____

Cranberry Chutney Pint $12_____
Quart $18_____

Homemade Gravy Pint $16_____
Quart $28_____

Main Entrée

Roasted Turkey Breast (serves 1-2 ppl) 8oz $20_____

Roasted Salmon Filet 6oz $20 _____

Prime Rib Au Jus 16oz $36_____
Cooked Whole Roast Turkey(serves 8-10 ppl) 18-20lbs $160___

Reheat & serve at 165°. Hold food temperature below 40°. Please let Chef know if you have any food allergies.

Wednesday, November 25th 5:30 pm – 6:30 pm & Thursday, November 26th 9:30 am -- 11:30 am

****Last day to place an order is Sunday, November 22nd, 2026****