

## **THANKSGIVING 2024 TAKE OUT**

Orders Taken by Phone: 561-417-5836

Item Soup/ Salads	Quantity		Price \$	
	******	******		*****
Roast Butternut Squash (V/GF)		14.00 quart		
Bone Broth (Chicken) (GF)		12.00 quart	12.00 quart	
Harvest Salad w/Goat Cheese (GF)		14.00		
Tomato, Carrots, Toasted Pecans, Craisins,				
Apple Cider Honey Vinaigrette				
Main Dish	******	******		*****
Whole Roasted Turkey			159.00	
22-24 lbs. w/ Serves 12-14 people			<mark>carved</mark> Off the	
Comes w/ 2 qts. Gravy/ 1pint Cranherry Relish			Bone	
Grilled "FTA" Salmon (GF)		\$14 (6oz. Fil		
Lemon Dill Aioli, Lemon		#11(002)111		
Vegetable Lasagna with Steamed Spinach		\$23 per portion		
40z. Marinara Sauce		1 1		
Individual Thanksgiving Plate		\$29 per portion		
Sliced Turkey (white & dark meat), Sweet Mashed Potatoes,				
Green Beans, Brussel Sprouts, Stuffing				
40z. Gravy, 40z. Cranberry Sauce		14.00 4/0.00 4		
Extra Florida Orange-Cranberry Relish		14.00 quart/8.00 pint		
Extra Turkey Gravy Side Dishes	******	10.00 quart/6.00 pint		*****
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Maple Whipped Sweet Potatoes (V/GF)  Mashed Potatoes		13.00 /2# 3-4pp.		
		13.00 /2# 3-4pp.		
Apple Corn Bread Stuffing		14.00/2# - 3-4pp.		
Roasted Green Beans		15.00/2# - 5-6pp. 15.00/2# - 5-6pp.		
Caramelized Brussel Sprouts		15.00/2# -	5-0pp.	
Desserts	******	******		*****
Pumpkin Pie		18.00 each – 10inch		
Apple Crumb Cake (V)		18.00 each – 10inch		
Pecan Pie		26.00 each – 10inch		
Apple Strudel w/ Vanilla Sauce (serves 6)		32.00 – 9 inches		
Apple Strudel w/ Vanilla Sauce (individual)		7.00 each		
Pick up times are needed.	(GF)=Gluten Fr	ree	Sub – Total _	
Food is cold and needs to be reheated.	(V)= Vegan			
			Tax _	
ken by:			TOTAL	
r Name	<del> </del>	L	PAII	in full
Phone Number				

ALL ORDERS must be picked up by Thursday 11/28 at 2pm!

Credit Card #\_