

ALL FOR \$240

Serves 4-6 people

*Available to pick up Wed 27th &
Thurs 28th*

First Course

Served with our cornbread made with meal from our friends at Garners Family Farm.

Soup

Pumpkin Soup

Salad

Autumn Greens

Kale, romaine with roasted cauliflower, pome, red onion, toasted walnuts & feta cheese in a balsamic vinaigrette

Main Course

Turkey By You!

So many ways to cook a Turkey, we like to brine it overnight before cooking for the most tender of birds.

Turkey Gravy

Made with turkey stock & giblets

Add-Ons

Apple Pie
Pumpkin Pie
Bourbon Pecan Pie

\$36.50

Dinner Rolls
\$14.50/Dozen

The Sides

Cranberry Sauce

With a hint of orange

Crispy Smashed Potatoes

Roasted with garlic and parmesan

Maple-Bourbon Glazed Carrots & Parsnips

Touch of ginger & a local maple syrup

Stuffing

Made with onion & herbs softened with stock. Ready for in or out of the bird

Brussels Sprouts

Roasted with shallot, garlic & crispy pancetta

Green Bean Almondine

Brown butter, roasted corn, squash, & almonds

Dessert

Your Choice of Pie

Apple Pie
Pumpkin Pie
Bourbon Pecan Pie

6% gratuity to all catering orders for our staff