

# 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

**ALL FOR \$240**

*Serves 4-6 people*

*Available to pick up Wed 27<sup>th</sup> & Thurs 28<sup>th</sup>*

*6% gratuity to all catering orders for our staff*