



CUSTOMER DETAILS

Name _____

Phone Number _____

Orders Must be Placed by 2pm on Thursday, November 19th

Pick Up Date (Circle One): **Tuesday, November 24th** | **Wednesday, November 25th**

Quantity	Description	Price	Total
SMALL Feeds 8-10 people LARGE Feeds 16-20 people			
	Boneless Roasted Turkey Breast, Sage Gravy	S - 36 L - 70	
	Boneless Bourbon Maple Glazed Ham	S - 31 L - 60	
	Au Gratin Potatoes	S - 26 L - 50	
	Roasted Brussels Sprouts, Caramelized Onions	S - 26 L - 50	
	White Cheddar Baked Macaroni and Cheese	S - 31 L - 60	
	Candied Sweet Potatoes, Honey Butter	S - 21 L - 39	
	Traditional Stuffing	S - 19 L - 35	
	Maple Glazed Carrots	S - 21 L - 39	
	Green Bean Casserole	S - 26 L - 50	
	Meal For One Boneless Roasted Turkey Breast, Three Cheese Baked Macaroni and Cheese, Traditional Stuffing, Candied Sweet Potatoes, Brussels Sprouts with Caramelized Onions, Home Style Sweet Cornbread	22	
	Pumpkin Pie, 10 inch	13	
	Pecan Pie, 10 inch	16	
	Dutch Apple Crumb Pie, 10 inch	16	
	Holiday Sugar Cookies, Dozen	13	
TOTAL DUE			



TOTAL DUE: _____

NAME: _____

PICK UP DATE (Circle One): **Tuesday, November 24th** | **Wednesday, November 25th**

PICK UP FROM CAFE BETWEEN 8am-11am and 1pm-3pm. Thank you for your business!



Spend Less Time in the Kitchen!

Order Your Thanksgiving Meal To Go!

SMALL FEEDS 8-10 PEOPLE | LARGE FEEDS 16-20 PEOPLE

MAIN ENTREE

Boneless Roasted Turkey Breast, Sage Gravy - Small 36 | Large 70

Boneless Ham, Bourbon Maple Glaze - S 31 | L 60

SIDE DISHES

Au Gratin Potatoes - S 26 | L 50

Roasted Brussels Sprouts, Caramelized Onion - S 26 | L 50

White Cheddar Baked Macaroni and Cheese - S 31 | L 60

Candied Sweet Potatoes, Honey Butter - S 21 | L 39

Traditional Stuffing - S 19 | L 35

Home Style Sweet Cornbread - S 19 | L 35

Maple Glazed Carrots - S 21 | L 39

Green Bean Casserole - S 26 | L 50

MEAL FOR ONE

Boneless Roasted Turkey Breast, White Cheddar Baked Macaroni and Cheese, Traditional Stuffing, Candied Sweet Potatoes, Brussels Sprouts with Caramelized Onion, Home Style Sweet Cornbread | 22

DESSERTS

Pumpkin Pie, 10 inch | 13

Pecan Pie, 10 inch | 16

Dutch Apple Crumb Pie, 10 inch | 16

Holiday Sugar Cookies, Dozen | 13

THANKSGIVING TO GO HEATING INSTRUCTIONS

BONELESS ROASTED TURKEY BREAST

- Preheat Oven to 375°F
- Place pan on a sheet tray on the bottom rack of a preheated oven
- Bake for approximately 40-60 minutes or until internal temperature of 165°F

BONELESS HAM

- Preheat oven to 375°F
- Add ½ cup water per half ham to roasting pan
- Place lid back on to roasting pan, place pan on a sheet tray and into oven
- Bake for approximately 30-40 minutes or until internal temperature reaches 165°F

SAGE GRAVY & BOURBON MAPLE GLAZE

- Heat for 4 minutes on LOW in a saucepan and cover loosely
- Remove lid and stir well
- Heat for an additional 4 minutes on HIGH, cover loosely
- Remove from heat and let stand for 5 minutes to thicken

AU GRATIN

- Cover with foil and place into a 375°F oven for 45-60 minutes

CANDIED SWEET POTATOES

- Cover with foil and place into a 375°F oven for 30-40 minutes

ROASTED BRUSSELS SPROUTS WITH CARAMELIZED ONION

- Cover with foil and place into a 375°F oven for 30-40 minutes

WHITE CHEDDAR BAKED MACARONI AND CHEESE

- Cover with foil and place into a 375°F oven for 45-60 minutes
- Bake uncovered for 10-15 minutes until golden brown

TRADITIONAL STUFFING

- Cover with foil and place into a 375°F oven for 45-60 minutes

HOME STYLE SWEET CORNBREAD

- Uncover and place on cookie sheet in 350°F oven for 7-10 minutes

MAPLE GLAZED CARROTS

- Cover with foil and place in 350°F oven for 30 minutes
- Remove foil and stir, check that internal temperature reaches 165°F

GREEN BEAN CASSEROLE

- Cover with foil and place in 350°F oven for 45 minutes
- Check internal temperature until casserole reaches 165°
- Remove foil for 5-10 minutes to crisp the top



NOTE: DO NOT LEAVE COOKED FOOD AT ROOM TEMPERATURE FOR MORE THAN TWO HOURS. REFRIGERATE UNTIL READY TO EAT AND USE WITHIN 5 DAYS OF PICK UP DATE. DO NOT PLACE FOIL IN THE MICROWAVE.