

Thanksgiving Dinner Menu

A classic holiday feast for pickup or delivery, Wednesday or Thanksgiving Day



FROM THE CARVING BOARD

Herb Roasted Turkey Breast

Tender breast of turkey roasted with fresh herbs

Spiral Ham

Classic spiral-cut ham with a brown sugar and mustard rub

THE TRIMMINGS

Herbed Stuffing

Turkey stock-infused bread stuffing with carrots, onions, celery, pears, and pecans, baked extra moist

Housemade Turkey Gravy

Turkey stock, pan drippings, fresh herbs, and a brown roux — and plenty of it

Cranberry Sauce

Sweet and tart, the way it should be

DESSERTS

Caramelized Pecan Tartlets

Classic mini pecan pies with Chantilly whipped cream

Apple Pie

Fresh-baked apple pie with whipped cream

SIDES

Garlic Mashed Potatoes

Ethereal mashed potatoes with chives and sour cream

Jeff's Famous Five-Cheese Mac & Cheese

Elbow macaroni in a rich five-cheese béchamel

Green Bean Casserole

Blue Lake green beans in a mushroom cream sauce

Roasted Winter Root Vegetables

Turnips, rutabaga, squash, carrots, and parsnips with rosemary and a maple glaze

Roasted Butternut Squash

Caramelized squash with nutty sage brown butter

Creamed Spinach

Classic steakhouse-style spinach with heavy cream, butter, and a touch of nutmeg

Wednesday, November 25 or Thanksgiving Day, Thursday, November 26

Pick up your Thanksgiving feast at our kitchen, or have it delivered for a fee.

Every menu can be tailored to your guest count and preferences.

Reserve your Thanksgiving dinner — call, text, or email for a quote
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