



THANKSGIVING 2020

Thursday November 26th

DINNER

All items served in disposable pans for easy reheat and plastic bowls with lids

\$29.10 per person/\$24.80 Corporate Lunch Special ALL MONTH minimum order 20 people

OVEN ROASTED TURKEY GF

Carved oven-roasted locally sourced turkeys, dark and light meat with rosemary and thyme glaze

HONEY GLAZED HAM GF

Baked in honey, cinnamon, cloves, ginger ale, and mustard

CRISP NW SALAD VGF

Crisp northwest greens with watercress, toasted almonds, cranberries, and our house made cranberry vinaigrette

PAN-ROASTED BRUSSELS SPROUTS GF

Fresh brussels sprouts sautéed with thickly sliced honey-cured bacon, onions, and finished with balsamic vinegar

ORANGE CRANBERRY SAUCE

YUKON GOLD MASHED POTATOES

APPLE AND SAGE STUFFING

HOMEMADE TURKEY GRAVY

PIE CHOICES

Comes with homemade whipped cream. 1 per 7 people

Apple

Pumpkin

Pecan

Pick your orders up at our kitchen on Wednesday November 25th 3:00 – 6:00 p.m.

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.