



# THANKSGIVING TO GO PACKAGE

*From our kitchen to your table*

## HARVEST TABLE PACKAGE

*Enjoy this farm-fresh feast with all the traditional Thanksgiving fare that will delight your family. Serves up to four people.*

### SALADS | PLEASE CHOOSE TWO OF THE FOLLOWING:

**Broccoli and Sunflower Seed Salad** – with golden raisins and green onions tossed in a creamy cider vinaigrette

**Roasted Brussel Sprouts and Butternut Squash Salad** – with pumpkin seeds, dried cranberries, and candied pecans tossed in a sorghum vinaigrette

**Fall Harvest Pasta Salad** – penne pasta with kale, sliced almonds, dried cranberries, and tart apples dressed in an orange honey vinaigrette

**Greek Marinated Vegetable Salad** – tomatoes, cucumbers, red onion, kalamata olives, dill, and feta tossed in a lemon olive oil dressing

### BREAD SERVICE

**House-made Yeast Rolls and Whipped Butter**

**Complimentary 8 oz jar of Student-made Apple Butter**

### ACCOMPANIMENTS | PLEASE CHOOSE TWO OF THE FOLLOWING:

**Roasted Harvest Vegetable Medley** – with broccoli, cauliflower, carrots, and onions tossed in herbed garlic oil and roasted

**Bacon Pepper Jack Creamed Corn** – succulent corn slow cooked with bacon, bell peppers, and onion in a pepperjack cream sauce

**Green Beans with Roasted Onions and Cherry Tomatoes** – green beans lightly sautéed with caramelized onions and cherry tomatoes

**Traditional Sage Dressing** – southern style cornbread dressing with celery, onions, and seasonal herbs

**Sweet Potatoes with Sorghum Glaze** – roasted sweet potatoes drizzled with a thick buttery sorghum glaze

**Creamy Whipped Potatoes** – homestyle whipped potatoes with butter and a hint of roasted garlic

### ENTREES | PLEASE CHOOSE TWO OF THE FOLLOWING:

**Roasted Turkey Breast** – with lemon and rosemary, house-made giblet gravy, and freshly-made cranberry orange relish.

**Campus Smokehouse Hampshire Ham** – with basil strawberry rhubarb glaze

**Pan-Seared Snapper** – with a creamy caper butter sauce

### HOMEMADE PIE | PLEASE CHOOSE ONE OF THE FOLLOWING:

**Pumpkin Pie with Cinnamon Whipped Cream** – a pumpkin blend with a hint of cinnamon and a ginger and clove undertone

**Pecan Pie with Whipped Cream** – rich with vanilla, sugar, and a sweet syrup topped with rings of pecans encased in a flaky, crisp crust

**Chocolate Pie on Sweet Crumb Crust** – classic chocolate and cream filling encompassed by a graham cracker crust

**Coconut Cream Pie** – a classic, old-fashioned recipe featuring a homemade filling that has the perfect texture and a flavor that is not overly sweet

**Old-Fashioned Apple Pie** – baked apple slices coated in cinnamon and nutmeg topped with streusel in a flaky, crisp crust

**Harvest Table Package | \$99**

Thanksgiving Day, November 26<sup>th</sup> pickup times offered 8:00 a.m. – 5:00 p.m. | Due to limited availability, order and pickup time reservation must be made in advance and are offered on a first-order basis | Orders must be fully prepaid in advance | No promotions or discounts apply.



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## THANKSGIVING PACKAGE ENHANCEMENTS

*Serves up to four people.*

### SALADS | \$13 EACH

**Broccoli and Sunflower Seed Salad** – with golden raisins and green onions tossed in a creamy cider vinaigrette

**Roasted Brussel Sprouts and Butternut Squash Salad** – with pumpkin seeds, dried cranberries, and candied pecans tossed in a sorghum vinaigrette

**Fall Harvest Pasta Salad** – penne pasta with kale, sliced almonds, dried cranberries, and tart apples dressed in an orange honey vinaigrette

**Greek Marinated Vegetable Salad** – tomatoes, cucumbers, red onion, kalamata olives, dill, and feta tossed in a lemon olive oil dressing

### ENTREES

**Signature Hickory-Smoked Prime Rib of Beef** – with horseradish cream sauce \$45

**Grilled Salmon Florentine** – topped with creamy spinach, mushrooms, and parmesan cheese \$35

### HOMEMADE PIES | \$13 EACH

**Pumpkin Pie with Cinnamon Whipped Cream** – a pumpkin blend with a hint of cinnamon and a ginger and clove undertone

**Pecan Pie with Whipped Cream** – rich with vanilla, sugar, and a sweet syrup topped with rings of pecans encased in a flaky, crisp crust

**Chocolate Pie on Sweet Crumb Crust** – classic chocolate and cream filling encompassed by a graham cracker crust

**Coconut Cream Pie** – a classic, old-fashioned recipe featuring a homemade filling that has the perfect texture and a flavor that is not overly sweet

**Old-Fashioned Apple Pie** – baked apple slices coated in cinnamon and nutmeg topped with streusel in a flaky, crisp crust

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# THANKSGIVING TO GO A LA CARTE

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## THANKSGIVING A LA CARTE

### ACCOMPANIMENTS | \$15 EACH - Serves up to four people.

- Roasted Harvest Vegetable Medley** – with broccoli, cauliflower, carrots, and onions tossed in herbed garlic oil and roasted
- Bacon Pepper Jack Creamed Corn** – succulent corn slow cooked with bacon, bell peppers, and onion in a pepperjack cream sauce
- Green Beans with Roasted Onions and Cherry Tomatoes** – green beans lightly sautéed with caramelized onions and cherry tomatoes
- Traditional Sage Dressing** – southern style cornbread dressing with celery, onions, and seasonal herbs
- Sweet Potatoes with Sorghum Glaze** – roasted sweet potatoes drizzled with a thick buttery sorghum glaze
- Creamy Whipped Potatoes** – homestyle whipped potatoes with butter and a hint of roasted garlic

### HOMEMADE PIES | \$13 EACH

- Pumpkin Pie with Cinnamon Whipped Cream** – a pumpkin blend with a hint of cinnamon and a ginger and clove undertone
- Pecan Pie with Whipped Cream** – rich with vanilla, sugar, and a sweet syrup topped with rings of pecans encased in a flaky, crisp crust
- Chocolate Pie on Sweet Crumb Crust** – classic chocolate and cream filling encompassed by a graham cracker crust
- Coconut Cream Pie** – a classic, old-fashioned recipe featuring a homemade filling that has the perfect texture and a flavor that is not overly sweet
- Old-Fashioned Apple Pie** – baked apple slices coated in cinnamon and nutmeg topped with streusel in a flaky, crisp crust

### ICE CREAM AND TOPPING

- Vanilla Ice Cream by the Pint** | \$5.50
- Double Chocolate Ice Cream by the Pint** | \$5.50
- Salted Caramel Custard by the Pint** | \$5.50
- Bobcat Crunch Ice Cream by the Pint** | \$5.50
- Vanilla Bean Caramel Sauce 8 oz. jar** | \$7.50

### APPLE BUTTER AND BREAD

- Apple Butter 8 oz jar** | \$7.50
- Apple Butter 16 oz jar** | \$10.50
- House-made Yeast Rolls** | \$6 per dozen

### BEVERAGES | BY THE GALLON

- Unsweet Tea** | \$8
- Sweet Tea** | \$8
- Lemonade** | \$8
- Blueberry Lemonade** | \$10
- Campus Dairy White Whole Milk** | \$4.25

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