



LET US DO THE COOKING

All orders will be available for pick up on Wednesday, November 24th at Burnt End BBQ in the DTC and will come with easy reheating instructions. All orders must be received by 3:00pm on Monday November 22nd.

To place an order please email us at Thanksgivingtogo2021@gmail.com

CHOOSE FROM ONE OF OUR INCREDIBLE HOLIDAY PACKAGES

Oven roasted turkey breast with house made turkey gravy and cranberry chutney

- For 2 people \$75
- For 4 people \$145
- For 8 people \$280

Prime rib with au jus and creamy horseradish

- For 2 people \$100
- For 4 people \$195
- For 8 people \$380

Baked ham with whole grain mustard glaze

- For 2 people \$75
- For 4 people \$145
- For 8 people \$280

All packages include:

Mashed potatoes with turkey gravy, green bean casserole, turkey cornbread stuffing, cauliflower bacon casserole, oven roasted root vegetables with apple cider gastrique, homemade dinner rolls with honey butter, and your choice of dessert

DESSERT CHOICES (PLEASE SELECT ONE)

GROUPS OF 6 OR MORE PICK 2 PIES. EXTRA PIE AVAILBLE FOR \$15 PER PIE

Homemade Apple Pie

Homemade Pumpkin Pie

Homemade Chocolate Silk Pie



ENHANCEMENTS

Wine List



Rare and unique wines from distinctive, small vineyards that have been hand selected by our sommeliers to pair perfectly with this years holiday season. Add any bottle to your order, and we will have it ready for you upon pick up. Spend \$100 on any bottle(s) and receive a free Champagne toast on us.

Mediterranean Platter for 4 - \$36

hummus, baba ganoush, green goddess dip, seasonal vegetables, fried pita, spiced walnuts, roasted red bell pepper, greek olives, feta cheese

Crudite for 4 - \$28

Hummus, green goddess dip, cucumber, cherry tomato, carrot, celery, broccoli, cauliflower

Charcuterie for 4 - \$38

Cured meats, assorted cheeses, crostini, lavash, cornichon, olives, seasonal jam, whole grain mustard, truffle honey, tapenade, candied pecans

Shrimp cocktail for 4 - \$28

Wild Argentine shrimp, house made cocktail sauce, lemon

Fruit platter for 4 - \$20

Watermelon, pineapple, honeydew, strawberry, grapes, honey citrus yogurt dip, house made granola

Salmon lox platter for 4 - \$38

Bagel chips, beet cured salmon, crispy capers, goat cheese cream cheese mousse, shallot, sieved egg, chive

