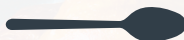


CRIBBSCATERING

—  SINCE 2008  —

— THANKSGIVING PICK UP —

Taking Orders now through November 23

Pickup available on Thanksgiving Eve, November 26 9AM-4PM
with re-heating instructions

— OR —

Thanksgiving Day, November 27 9AM-Noon with turkey warmed.

Whole Roasted Turkey 120

*15lb average, serves approximately 12 people
includes 1 pt cranberry 2 pints sage gravy*

Sliced Skin-on Turkey Breast 20 per lb

Bone-In Spiral Cut Ham 120
9 lb average

Cranberry Chutney 10 pint

Sage Gravy 8 pint

— SALADS —

45 per bowl

Roasted Beets

Goat Cheese, Candied Pecans, Pickled Red Onion, Mixed Greens, Citrus Vinaigrette

Garden Salad

sliced cucumber, carrot, grape tomato, red onion, mixed green, buttermilk ranch

— SIDES —

Sides by the Quart 16

Buttered Mashed Potatoes

Sweet Potato Souffle

Sauteed Green Beans with

Caramelized Onion

Honeyed Carrots

Macaroni and Cheese

Traditional Dressing

Roasted Butternut Squash

Mushroom Risotto

Creamed Spinach

Twice Baked Potato

*with Bacon, Cheddar and Chive
6 halves*

— HOMEMADE DESSERTS —

Pecan Pie 20

Pumpkin Pie 20

Caramel Apple Cobbler 40 Half Pan

Chocolate Cranberry Bread Pudding 30 Half Pan

Order today by calling 864-585-7397
or shoot us an email at info@cribbscatering.com