



FEEDS 12 - 15 PEOPLE

Brined & Baked 12# (<i>natural-fresh-local</i>) turkey	\$60
Butternut Squash Soup – ½ gallon	\$25
Classic Mashed - ½ foil 4#	\$25
Sweet Potato Mash w/ lemon, honey & butter - 1/2 foil 4#	\$25
Homemade Cranberry Sauce w/ OJ & brown sugar - 1QT	\$15
Traditional pumpkin pie w/ fresh whipped cream - 10"	\$16
Roasted baby green beans, pearl onions, baby carrots - 3#	\$36
Turkey Gravy – 1QT	\$15
Stuffing (<i>old school</i>) w/ challah, thyme, celery & onions – ½ foil 4#	\$25

1. Put turkey in oven @ 350 uncovered 45 minutes, maybe 1 hour till it's golden brown
2. Gravy, butternut squash soup goes in pot heat up and serve
3. Yams, stuffing and mash @ 350 covered 45 minutes
4. Uncover stuffing and brown in 450 degree oven 5 minutes more
5. Pie...don't forget fresh whipped cream!
6. Baby green beans – carrots @ 400 covered 10 minutes