



Reserve Early 954-384-6227
Full Staffing & Rentals Available

Thanksgiving Menu

The Turkey

Brined Herb Roasted Turkey, simply the juiciest, most flavorful way to prepare a turkey.
Brined Herb Roasted Turkey Breasts – Roasted on the bone
Organic Turkey Available

Potatoes

Mashed Buttery Red Bliss Potatoes
Sweet Potato Casserole with Crunchy Pecan Topping
Roasted Sweet Potato with a spicy maple glaze
Caraway crusted white potato wedges

Gravies and Sauces

Gravy w/ or w/o Giblets
Cranberry mango sauce
Fresh cranberry sauce
Cranberry Citrus Relish

Stuffing

Southern double Corn, Corn Bread Stuffing,
Herbed Stuffing, or Chestnut & Apricot, Pear Stuffing
“Your Stuffing”, Family recipes you wish prepared are gladly accepted

Assorted Rolls

Coastal Cheddar Cheese Rolls, Corn Bread and Croissants
Butters: Honey Butter, Maple butter or Plain

Vegetables Sides, select two

Creamy Baked Broccoli with a Bread Crumb Topping
Ultimate Southern Organic Creamed Corn
Creamed Onions
Succotash with organic corn
Green Beans with Caramelized Garlic
Grilled green beans
Organic Carrots julienne with dried cranberries and roasted almonds with an organic honey drizzle
Roasted broccoli & spinach with organic apples
Green Bean Casserole; yes the traditional favorite with Onions on top
Roasted Beets with Orange, served chilled
Caraway roasted brussels sprouts

Desserts

Pumpkin Pie with Whipped Cream (The Real Deal)
Bourbon Pecan Pie, made with Jack Daniels
Organic Apple Pie, made with a real butter crus

Additional Offerings

Butternut Bisque with Bourbon Maple Syrup & Cayenne Crème
Thanksgiving Anti Pasto

Sweet pickles, olives, smoked salmon, 5 year Gouda and fresh cut veggies w/lemon garlic sour cream or pumpkin hummus dip
Veggie Platter with carrots julienne, cucumber, broccoli, red-orange-yellow bell peppers slices, sliced jicama with pumpkin hummus
& lemon garlic sour cream and grilled lavash crackers.

Family recipes and traditional menu item requests are welcomed.