



# Two Chefs' Thanksgiving Menu 2018



To insure availability, please place orders by 4:00 pm, Monday November 19th  
Pick up orders on Wednesday November 21st between 2:00 and 6:00 pm

\_\_\_ **Spice Rub** (Season a 12-15 lb. bird) **\$3.99**

A blend of herbs, spices and seasonings, and fresh sage compound butter to season your turkey.

\_\_\_ **Rolls** **\$4.25 doz.**

Mini Yeast Rolls, slightly sweet, soft and ready to warm.

\_\_\_ **Soup** (qt. serves 3-4) **\$9.00 qt.**

Brunswick Stew, autumn vegetables in spicy tomato broth with smoked pork.

\_\_\_ **Dressings** (Lb. serves 2-4) **\$5.99 lb.**

Traditional Bread Stuffing with aromatic vegetables, light stock and fresh herbs.  
Classic Cornbread Dressing with Sage.

\_\_\_ **Potatoes** (Lb. serves 2-4) **\$5.99 lb.**

Yukon Gold Mashed Potatoes with Real Butter and Cream.  
Oven Roasted Sweet potatoes with Maple Butter.

\_\_\_ **Cranberries** (serves 2-4) **\$5.75 pint**

Cranberry Citrus Relish, freshly ground with Oranges and Agave.  
Cranberry Sauce, slow simmered with a hint of spice.

\_\_\_ **Vegetables** (Lb. serves 2-4) **\$7.25 lb.**

Fresh Green Beans, Apple Smoked Bacon, Garlic Confit and Lemon Olive Oil.  
Broccoli and Rice Casserole, Havarti Cheese Béchamel, golden panko crust.

\_\_\_ **Gravies** (Quart serves 4-6) **\$9.75 qt.**

Old fashioned turkey gravy with thyme and a hint of pepper.  
Giblet gravy, a classically thickened stock garnished with chopped eggs, parsley and cooked livers.

\_\_\_ **Desserts** (serves 2-6) **\$14.75 ea.**

Apple, Pear and Cranberry Pie with Brown Sugar Streusel Topping.  
Pumpkin Pie with Praline Pecan Crumbles.

Name \_\_\_\_\_

Phone \_\_\_\_\_

Call to place your order.

**Two Chefs, Eastside 284.9970 Two Chefs Cafe and Market, Downtown 370.9336**