Two Chefs’ Thanksgiving Menu 2020

To insure availability, please place orders by 4:00 pm, Monday November 23rd

Pick up orders on Wednesday November 25th between 2:00 and 6:00 pm

Place the amount of each item that you desire on the provided lines.

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

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

**Rolls**

\_\_\_ Mini Yeast Rolls, slightly sweet, soft and ready to warm **$4.25 doz.**

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

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

**Dressing** (Lb. serves 2-4) **$5.99 lb.**

\_\_\_ Traditional Bread Stuffing with aromatic vegetables, light stock and fresh herbs

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

\_\_\_ Yukon Gold Mashed Potatoes with Real Butter and Cream

\_\_\_ Roasted Sweet Potato with Ancho-Maple Glaze

**Cranberry** (serves 2-4)  **$5.75 pint**

\_\_\_ Cranberry Citrus Relish, freshly ground with Oranges and Agave

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

\_\_\_ Fresh Green Beans, Poached Leeks, Garlic Confit and Lemon Olive Oil

\_\_\_ Roasted Brussels Sprouts with Smoked Bacon and Caramelized Hazelnut

**Gravy** (Quart serves 4-6) **$9.75 qt.**

\_\_\_ Old fashioned turkey gravy with thyme and a hint of pepper

**Desserts** (serves 2-8) **$16.75 ea.**

\_\_\_ Classic Pumpkin Pie with Sweet Cream

\_\_\_ Apple Streusel Pie with Oatmeal, Brown Sugar, & Spices

**Name**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Phone**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please Print

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