

# THANKSGIVING MENU 2024

## **STARTER FEAST INCLUDES:**

Balsamic-Dijon Marinated and Roasted Skin-On Turkey (light & dark meat included)\* (gf,df)  
Garlic Turkey Brown Gravy  
Fresh Cranberry-Ginger Compote (gf,df)  
Toasted Sourdough Sage Dressing\*  
Red Bliss Whipped Potatoes\* (gf)  
Haricot Vert and Crimini Mushroom Casserole, Crispy Onion Topping\* (gf w/o topping)  
Georgia Pecan Pie Bars with Shortbread Crust

*\*Any items marked with an asterisk may be swapped for any add-on item below:*

## **Add-On Items:**

### **STARTERS:**

*Baby Kale and Roasted Squash Salad, Cranberries, Walnuts, Goat Cheese, Citrus Dressing (gf)  
Creole Lump Crab Dip, Crackers, Carrots and Celery  
Baked Brie in Puff Pastry, Apple Butter, Smokey Pecans, Crackers  
Sage Sausage Stuffed Mushrooms, Chive Crumble*

### **SIDES:**

*Roasted Brussels Sprouts, Crispy Bacon, Balsamic Reduction (gf)  
Three Cheese Macaroni and Cheese, Butter Cracker Crust  
Brown Butter Sweet Potato Casserole, Crumble Topping (gf w/o topping)  
Chive Buttermilk Biscuits, Honey Butter*

### **PIES: \$40**

*Roasted Pumpkin Pie, Gingerbread Crust (Whole Pie)  
Apple Cranberry Crumble Pie (Whole Pie)  
Southern Chocolate Chess Pie (Whole Pie)*

## **PRICING:**

### **STARTER FEAST:**

*Up to 6 guests: \$350  
Up to 10 guests: \$450  
Up to 14 guests: \$500  
Additional Guests Over 14: \$20 each  
+ \$22 per guest for groceries & packaging*

### **ADD-ON ITEMS**

*Up to 6 guests: (+ \$60 per add-on)  
Up to 10 guests: (+ \$84 per add-on)  
Up to 14 guests: (+ \$108 per add-on)  
Additional Guests Over 14: (+ \$6 per add-on)*

**FREE PICKUP AVAILABLE @ 3300 MARJAN DR ATLANTA 30040 WEDNESDAY, 11/27/24 1-3PM**

**HOME DELIVERY BY: APCS/ROADIE WEDNESDAY, 11/27/24, 1-6PM**

*Inside the perimeter: \$45*

*Outside the perimeter: Fees vary by location*