



Thanksgiving Dinner Take-Out

Order online by Monday, November 23

www.calebsamericankitchen.com

Pick-up is 8 am – 8 pm on Tuesday, November 24 & Wednesday, November 25

36 oz pan = (4 servings)

64 oz pan = (6-8 servings)

SIDES (heat & serve)

	4 servings	6-8 servings
• Sage Brioche Stuffing	\$15	\$28
• Pecan, Brown Rice & Wild Mushroom Stuffing	\$16	\$30
• Green Beans, Almonds & Crispy Onions	\$16	\$30
• Creamy Green Beans Casserole with Crispy Onions	\$16	\$30
• Twice Baked Bacon Garlic Herb Mashed Potatoes	\$16	\$30
• Sweet Potato Hash with Chorizo, Cipollini Onions & Kale (GF)	\$17	\$32
• Butternut Squash, Hominy, Kale, Mushroom Succotash (GF)	\$16	\$30
• Cider Braised Brussels Sprouts, Parsnips & Bacon (GF)	\$18	\$34
• Mushroom Stroganoff with Sweet Potato Noodles (GF, Vegan)	\$18	\$34

Accompaniment (heat & serve)

	Quart
• Turkey Gravy (GF)	\$15
• Mushroom Gravy (GF, Vegan)	\$18
• Cranberry Relish (GF)	\$10 (pint)
• Butternut Squash Soup with Brioche Croutons	\$20

Pies (serves 6-8)

• House-made Pumpkin Pie	\$20
• House-made Pecan Praline Pumpkin Pie	\$27

Individual Roasted Turkey Dinner (heat & serve) \$24

fresh baked turkey breast, sage brioche stuffing, green beans, almonds with crispy onions, butternut squash, hominy, kale, mushroom succotash, smashed red bliss and celery root, cranberry relish (on side), turkey gravy (on side)