

TALL GUY THANKSGIVING MENU

All entrée and side dish portions are suggested serving sizes. If you have an extra hungry crowd (or, you just want those delicious Thanksgiving leftovers for lunch on Friday) make sure to order extra! We're happy to help you estimate appropriate quantities for your guests, just give us a call. All dishes come fully prepared and refrigerated. Heating instructions are included with each dish.

ALL ORDERS MUST BE PLACED BY 5PM ON SATURDAY, NOVEMBER 18th

****AVAILABILITY TO FILL ORDERS AFTER THIS DATE WILL BE LIMITED****

ORDER PICK-UP WILL BE ON WEDNESDAY, NOVEMBER 22RD FROM 1PM – 7PM



APPETIZERS

- Mini Bourbon BBQ Pork Meatballs \$12.99/dozen
- Rumaki (Nueske bacon wrapped dates) \$14.99/dozen
- Pretzel Bites served with Sprecher Root Beer Mustard \$2/person
- Wisconsin Cheese, Sausage, and Cracker Platter \$44.99/12" platter (serves up to 12 people)
\$79.99/16" platter (serves up to 25 people)
- Fresh Veggie Platter \$24.99/12" platter (serves up to 15 people)
\$39.99/16" platter (serves up to 25 people)
- Seasonal Fresh Fruit Platter \$29.99/12" platter (serves up to 15 people)
\$44.99/16" platter (serves up to 25 people)

THE MAIN COURSE

- Turkey Breast:** All-natural boneless turkey breast dressed in butter, fresh rosemary, salt and pepper. (Serving suggestion: 10 pounds for every 6 people) \$7.99/pound
- Hickory Smoked Ham w/Maple Ginger Glaze** \$5.99/pound
- Beef Tenderloin** (choice of peppercorn horseradish sauce, beef gravy, or au jus) \$22.99/pound
- Rosemary Roasted Prime Rib** \$17.99/pound
- Traditional, Scratch Made Turkey Gravy \$4.99/pint
\$7.99/quart
- Vegetarian Mushroom Gravy \$5.99/pint \$9.99/quart
- Cranberry Orange Relish (fresh Wisconsin cranberries and orange) \$9.99/pound

DESSERTS

- Salted Caramel Chocolate Pecan Pie \$19.99/pie
- Seasonal Berry Cobbler \$19.99/Half Pan (feeds 8-10 people)

SOUPS, SALADS, AND SIDE DISHES

All soup, salads, and side dishes are made from scratch and are packaged in oven safe pans to serve 8 to 10 guests unless otherwise noted

- Breadsmith Dinner Rolls (served by the dozen with butter) \$5.99/dozen
- Roasted Butternut Squash Soup \$6.99/pint \$9.99/quart
- Winter Greens Salad (Kale, shaved brussel sprouts, shredded carrots, pomegranate arils, Bellavitano Cheese, houseblood orange vinaigrette) \$24.99
- Classic Bread Stuffing \$34.99
- Apple, Bacon, Cornbread Stuffing \$34.99
- Gnocchi Mac and Cheese \$34.99
- Wild Rice with Leeks, Mushrooms, and Currants \$34.99
- Classic Garlic Mashed Potatoes \$29.99
- Sweet Potato Casserole with Treat Bake Shop Candied Pecan Streusel \$34.99
- Cauliflower Gratin (smoked bacon, Gruyere cheese, breadcrumbs) \$34.99
- Green Bean Casserole (fresh green beans, house mushroom soup, crunchy onion strings) \$34.99
- Harvest Veggie Medley (oven roasted herbed Brussel sprouts, carrots, turnips, and butternut squash) \$34.99

PRIX FIXE THANKSGIVING FEAST - \$225

Serves 8 to 10 guests

- 10 pounds of turkey or ham with your choice of turkey or mushroom gravy (beef tenderloin or prime rib is also available for an additional \$10/person)
- 1 dozen Wild Flour Dinner Rolls
- Winter Greens Salad
- Your Choice of Any 3 Side Dishes
- Your Choice of 1 Salted Caramel Chocolate Pecan Pie
OR 1 Seasonal Berry Cobbler

