

Garden & Garnish

Thanksgiving Supper



Our Traditional Turkey Day Supper for 4 Includes:

- 1/2 Seasoned Raw Turkey, Ready for the Oven
- Homemade Roasted Turkey Gravy

Choice of 5: Traditional Stuffing

Raisin, Apple & Rosemary Stuffing

Local Oyster Stuffing

Roasted Garlic Mashed Potatoes

Ginger Roasted Local Sweet Potatoes

Roasted Green Beans With Toasted Walnuts & Brown Butter

Candied Carrots With Orange & Brown Sugar

Fresh Whole Cranberry Sauce

Sweet Potato Biscuits

Assorted Herbed Rolls

Sharp Cheddar Corn Bread

*\$26.00 Per Person
(\$104.00/4 people)*

Desserts: are sold separately, and priced as whole cakes and 9" pies.

- Classic Pecan Pie 24.00, serves 8
- Spiced Rum Sweet Potato Pie 20.00, serves 8
- Apple Pie 20.00, serves 8
- Pecan Cranberry Pie 20.00, serves 8
- Pumpkin Pie 20.00, serves 8
- 8" Pumpkin Cheesecake 28.00, serves 12-14

Appetizers: are sold separately, and priced as marked.

One Pint of Local Raw Oysters & Cocktail Sauce	\$25.00
Half Pint Sherried Crab Dip with Croutons	\$20.00
1/4 Baked Brie With Raspberry Preserves & Toasted Almonds Wrapped In Puff Pastry With Grapes & Crackers	\$15.00

Additional Information:

This menu can be priced à la carte. *Whole Turkeys & Turkey Breasts are available upon request.* Delivery will be on Wednesday Nov. 25. We will deliver to most of Talbot County, including the St. Michaels area, or can meet you at a convenient location. All dishes will be in ready to heat aluminum pans with heating instructions. Kindly place orders no later than 1 pm Friday, November 20.