Garden & Garnish
Thanksgiving Supper
410-820-5169



Our Traditional Thanksgiving supper includes turkey, gravy and 5 sides.

Turkey Breast Dinner:	(feeds 4 people)	$39.00 per person
½ Bird Dinner:	(feeds 6 people)	$36.00 per person
Whole Bird Dinner:	(feeds 12 people)	$32.00 per person

Our turkey breast is already cooked and in broth ready to warm in the oven.
Our 1/2 bird and whole birds are *seasoned raw turkeys* ready for the oven.
All dinners include *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
Sharp Cheddar Corn Bread

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

• Classic Pecan Pie	26.00, serves 8
• Apple Pie	22.00, serves 8
• Pumpkin Pie	22.00, serves 8
• 8" Pumpkin Cheesecake	40.00, serves 12-14

Appetizers: are sold separately, and priced as marked.

Charcuterie for 6 (Italian meats, cheeses, olives, dried fruits, nuts, etc.)	$60.00
One Pint of Local Raw Oysters & Cocktail Sauce	$35.00
One Pint of Sherried Crab Dip with Croutons	$25.00
1/4 Baked Brie With Raspberry Preserves & Toasted Almonds Wrapped In Puff Pastry With Grapes & Crackers	$25.00

Additional Information:
Free Delivery will be on Wednesday Nov. 26. 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 12 noon on Wednesday, November 19th. Our turkey supply is limited, so we encourage you to order early.

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