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. 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 12 noon on Wednesday,

November 18th. Our turkey supply is limited, so we encourage you to order early.

Garden & Garnish Inc. • 410-820-5169 • **Chef Brian Schmidt**
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