

TABLE 301 CATERING THANKSGIVING DINNERS 2020

You can order your entire dinner from us or pick out what you need to complement your homemade holiday menu!

All items are fully cooked and ready for you to reheat. Reheating instructions are included with each item. Main dishes include a digital thermometer to help you heat them to the optimal temperature. Beef items are precooked to Medium Rare unless otherwise requested. You will be able to cook them to higher temperatures easily during reheat.

Dietary variations: Vegan mains available on request. All sides can be made vegan, vegetarian and/or gluten-free on request. We can help with solutions for any dietary concerns upon request.

COMPLETE THANKSGIVING MEAL FOR 4

\$120

Sliced Herb Roasted Turkey Breast with Chef Morgan's Stuffing, Gravy and Cranberry Onion Jam, Sweet Potato Soufflé, Harvest Hash, Green Bean Casserole, Fresh Baked Dinner Rolls and Apple Pie

MAINS:

		How Many?
HERB ROASTED WHOLE TURKEY (approx. 15 lbs - Feeds 6-8)	\$75.00	_____
HERB ROASTED FRENCH TURKEY BREAST (approx. 7 lbs - Feeds 6-8)	\$75.00	_____
SLOW ROASTED BRAVEHEART ANGUS BEEF PRIME RIB (approx. 8lbs - Feeds 6-8)	\$150.00	_____
WHOLE BEEF TENDERLOIN (approx. 3lbs - Feeds 6-8)	\$150.00	_____
BROWN SUGAR GLAZED SPIRAL SLICED HALF HAM (approx. 6lbs - Feeds 6-8)	\$75.00	_____
CHEF ZACH'S LASAGNA BOLOGNESE (Feeds 6-8)	\$50.00	_____

SAVORY SIDE DISHES:

		How Many?
<i>(Each order feeds 4-6 people, order as many dishes as you'd like)</i>		
TRADITIONAL TURKEY GRAVY	\$15.00	_____
CRANBERRY ONION JAM	\$15.00	_____
AUTUMN SUCCOTASH <i>Sweet Corn, Baby Lima Beans, Butternut Squash, Caramelized Onions, Maple Butter Sauce</i>	\$15.00	_____
GREEN BEAN CASSEROLE <i>Haricots Verts, Cremini Mushroom Cream, Crispy Onions</i>	\$15.00	_____
HARVEST HASH <i>Butternut Squash, Rutabagas, Sweet Potatoes, Radishes, Brussels Sprouts, Onions, Fresh Herbs</i>	\$15.00	_____
CHEF MORGAN'S STUFFING <i>A combination of traditional bread stuffing and southern cornbread dressing</i>	\$15.00	_____
SWEET CORN MAQUE CHOUX <i>Pan Roasted Sweet Corn, Cajun Spices, Bell Peppers, Onions, Cream</i>	\$15.00	_____
PECAN SWEET POTATO SOUFFLÉ	\$15.00	_____
SOBY'S MASHED POTATOES	\$15.00	_____
CLASSIC MACARONI AND CHEESE	\$15.00	_____
BLUE RIDGE CREAMERY MACARONI AND CHEESE <i>Made with an assortment of Blue Ridge Creamery Cheeses and Tortiglioni Pasta</i>	\$32.00	_____

DESSERTS:

		How Many?
<i>(Each whole dessert feeds 8 - 10 people)</i>		
PUMPKIN PIE 9" (comes with Whipped Cream)	\$18.00	_____
PECAN PIE 9" (comes with Whipped Cream)	\$18.00	_____
APPLE PIE 9"	\$18.00	_____
CHOCOLATE CREAM PIE 9"	\$18.00	_____
SOBY'S WHITE CHOCOLATE BANANA CREAM PIE 11"	\$32.00	_____
APPLE CRISP (comes with Whipped Cream)	\$25.00	_____
CARROT CAKE WITH CREAM CHEESE Icing (8")	\$28.00	_____
PUMPKIN CHEESECAKE (8")	\$18.00	_____
CHOCOLATE CHIP BROWNIE (Dozen)	\$10.00	_____
SWEET & SALTY COOKIES (Dozen) <i>Heath, Almonds, Pretzels, Chocolate Chips</i>	\$24.00	_____
PEAR, ALMOND GALETTE (individual serving)	\$4.00	_____

THANKSGIVING DINNERS MAY BE PICKED UP:

Wednesday, November 25, 2020 between 8 AM and 3 PM or Thursday, November 26, 2020 between 9 AM and Noon

To order by phone, please call 864-271-8431. To ensure availability and freshness of all products, please order by **3pm on Friday, November 20th.**

Name: _____

Email: _____

Pick up Day: WEDNESDAY or THURSDAY

Pick up Time: _____

Phone Number: _____

Payment Type: Cash, Credit Card, Check

Credit Card # _____

Exp. Date: _____

Order Total \$ _____

How many people are you planning to feed at your holiday meal? _____