

The Atlanta Journal-Constitution

Credible. Compelling. Complete.

THANKSGIVING

Be thankful and grab meal to go

All you need for Thanksgiving is just a phone call away.

06 CREDIBLE, COMPELLING, COMPLETE

LIVING

To go

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feast or are hosting an army, Star Provisions has turkeys weighing in at 10-24 pounds. For an additional \$2 per pound, they'll brine and roast it for you. Customize your Thanksgiving dinner with side dish selections like sweet potato casserole, root vegetables, and sage and apple dressing. Don't forget dessert at the bakery. Pick up an apple, pecan or pumpkin pie. Whole turkeys start at \$4.50/pound. Sides start at \$9.95. Order by Saturday. Pick up Nov. 25, 1198 Howell Mill Road N.W., Atlanta, 404-365-0410, est. 131, starprovisions.com.

White Oak Pastures
Nothing beats the smell of roast turkey in the oven filling the house on Thanksgiving. Enjoy fresh, pasture-raised turkey this year at your Thanksgiving feast. American Standard Bronze and Animal Welfare Approved tells you your Georgia-born and -raised turkey led the good life at White Oak Pastures. No hormones or antibiotics. Eight-12 pounds, \$75; 12.1-16 pounds, \$100; 16.1+ pounds, \$125. Ships through Friday. 22775 U.S. 27, Hutton, 229-641-2081, whiteoakpastures.com.

Side dishes and desserts
You can order your dressing, green bean casserole and pumpkin pie from one of these Atlanta restaurants and take the hassle out of your meal planning.

Muss and Turner's
Muss and Turner's

sweet potatoes, pecan apple dressing and biscuits. The best part of this side-dish extravaganza is that all ingredients are local and fresh, so you can feel good about what you're serving your guests. Side dish kits, \$50. Serves four people. Want a turkey or ham? Buy the whole dinner. Includes 8-pound pastured turkey for \$110 or cider-cured smoked ham for \$98. Orders ship to arrive Nov. 25.

1201 W. Peachtree St., Suite 3220, Atlanta, 404-939-1860, peachdiah.com.

Alon's Bakery
Is baking not your thing? Alon's will take care of your sweet tooth. Go old school with pumpkin, apple cranberry or pecan pie. Get fancy with a French macaroon tower, pumpkin walnut Bavarian cake or Alon's famous Midnight Cake. Order by Monday. Pick up Tuesday or Nov. 25. 4505 Ashford Dunwoody Road, Atlanta, 678-397-1782, alons.com.

Little Tart Bakeshop
This small but mighty bakery churns out some of the city's best tarts, scones and cheddar sausage turnovers. For Thanksgiving, Little Tart will offer whole pies, tarts and quiches. Order a savory bread pudding or Creme Fraiche quiche made with Georgia's Southern Swiss Dairy and Pine Street Market bacon. Top off your meal with a Georgia apple pie or wow your guests with a saffron caramel tart. Starting at \$32. Pick up at Kroger Street Market noon-7 p.m. Tuesday and 9 a.m.-3 p.m. Nov. 25; Grant Park/Octane noon-7 p.m. Tuesday and 9 a.m.-3 p.m. Nov. 25.

Grant Park: 437 Memorial Drive S.E., Suite A6,

cent Avenue location 1-3 p.m. Nov. 25. 1050 Crescent Ave. N.E., Atlanta, 404-725-5059, bantamandbiddy.com.

Pittypat's Porch
Celebrate Thanksgiving Southern-style with chef David Myree's dinner packages. Meal includes roast turkey, mashed potatoes, cornbread stuffing, squash casserole, sweet potato soufflé, cranberry relish, cornbread, and pecan or pumpkin pie. Serves six people. \$29 per person.

Order by Sunday. Pick up 24-25. 25 Ashford Lane, Atlanta, 404-525-5555, pittypats.com.

Serpas True Food
Dazzle your guests with a seasonally inspired meal from chef Scott Serpas. Thanksgiving vittles include fried turkey, savory cornbread stuffing, butternut squash soup, mixed fall greens, roasted sweet potatoes, mac and cheese, apple or pecan pie, and cranberry white chocolate bread pudding. Order by Sunday. Pick up 10 a.m.-6 p.m. Nov. 25. 659 Auburn Ave. #501, Atlanta, 404-688-0040, serpasrestaurant.com.

Sweet Harbors
Let us do the chases, turkey, and ch of snow cream, bacon f six per al 10-12 sides), \$75. Order by Sunday. Pick up 10:30 a.m.-3 p.m. Nov. 25.

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[editorial]



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