

THANKSGIVING TO-GO MENU

ALWAYS IN SEASON

STARTERS

Chicken & Andouille Gumbo

\$16 — Quart

Seafood Gumbo

\$18 — Quart

Harvest Salad

Baby mixed greens, balsamic vinaigrette, grape tomatoes, candied pecans, feta and dried cranberries. \$35 — Half Pan

Caesar Salad

Romaine tossed with a classic dressing of egg yolks, Dijon, garlic, anchovy, vinegar and olive oil. Tossed with parmesan and croutons. \$50 — Full Pan

Crab & Corn Bisque

\$27 — Quart

Sensation Salad

Romaine tossed with a tangy vinaigrette of Romano, gorgonzola, lemon juice, vinegar, garlic and olive oil. Topped with toasted almonds. \$50 — Full Pan

Crawfish Cheesecake

\$70 — Half Cheesecake //

\$130 — Whole Cheesecake

DESSERTS

White Chocolate Bread Pudding

With Amaretto Crème Anglaise. \$50 — Half Pan

Ricotta Cheesecake

With raspberry sauce. \$80 — Whole Cheesecake

Chocolate Pecan Pie

With caramel sauce. \$40 — Whole Pie

**SMOKED
TURKEY**
\$45



SIDES

Chef Peter's Grandfather's Oyster Dressing

\$50 — Quart // \$200 — Gallon

Corn & Crawfish Spoonbread

\$40 — Quart // \$160 — Gallon

Mashed Potatoes

\$40 — Half Pan

Sweet Potato Casserole

\$35 — Half Pan

Baby French Green Beans

\$55 — Half Pan

Turkey Gravy

\$15 — Quart

HALF PAN SERVES 8-10

FULL PAN SERVES 16-20

1 QUART SERVES 4 CUPS
OR 2 BOWLS

1 GALLON SERVES 16 CUPS
OR 8 BOWLS

ORDERS AVAILABLE FOR PICK-UP OR DELIVERY

CALL TO PLACE YOUR ORDER TODAY

225.924.3045