



THANKSGIVING FEATURES (519)-966-0997

The following items are available for **cold** pickup at 4315 Seminole St. on Saturday October 10th only. Between 12pm & 6pm
Enjoy the Holiday with your family and friends.... Not cooking & cleaning!

All orders must be placed by Wednesday October 7th.

We **ALWAYS** sell out early, so don't delay. **First come first serve.**

APPETIZERS

Nothings & Salsa - Sm \$25/Lg \$35

Our famous addictive seasoned chips with tomato salsa

Chicken Satays - \$55/2dz

Served with Peanut Sauce.

Arancini Balls - \$55/2dz

Lightly breaded and fried golden - Tangy Marinara Sauce

SALADS - Styro Serves 4 / SB Serves 10 / MB Serves 15

Cranberry Walnut - Styro \$18 / SB \$45 / MB \$55

Baby Spinach, mixed greens, strawberries, cranberries and feta.

House Salad - Styro \$18 / SB \$45 / MB \$55

Mixed greens topped with tomatoes, cucumbers and shredded carrots.

Bocconcini Salad - RP \$25 / HP \$40 / SP \$60 / MP \$80

Mozarella, basil, garlic, tomatoes, and Balsamic herb Vinaigrette.

MAINS

Approximate servings per pan - Round Pan Serves 4 / Half Pan Serves 6 / Small Pan Serves 12 / Medium Pan Serves 16 / Large Pan Serves 30

Roast Turkey with Giblet Gravy

Fresh roasted sliced and served with our house giblet pan gravy on the side.

RP \$56 / HP \$78 / SP \$144 / MP \$180 / LP \$280

Glazed Ham

Lightly smoked cured then sliced and topped with our maple ginger glaze.

RP \$50 / HP \$68 / SP \$130 / MP \$175 / LP \$255

Braised Beef Brisket with Mushroom Gravy

Braised until tender then sliced and served with our mushroom Pan gravy.

RP \$60 / HP \$85 / SP \$150 / MP \$225 / LP \$320

Meat & Cheese Lasagna

Layers of pasta, cheese, meat sauce & ricotta cheese.

SP \$50 / MP \$90

French Tourtiere Meat Pie

Traditionally made with beef, pork, potatoes, onions and sage.

10" Filled Pie \$20

Chicken Breast Marsala

Pan seared and topped with our red wine mushroom sauce.

RP \$35 / HP \$ 50 / SP \$70 / MP \$130 / LP \$185

Chicken Parmesan Style

Breaded and fried then topped with marinara sauce & 3 cheese blend.

HP \$ 50 / SP \$70 / MP \$130 / LP \$185

BBQ Pork Back Ribs

Fall-off-the-bone tender.

HP \$60 / SP \$110 / MP \$170 / LP \$260

Swedish Style Meatballs

Made with all beef then smothered in our red wine sour cream dill sauce.

HP \$55 / SP \$100 / MP \$150

Broiled White Fish

Broiled Basa finished with our lemon dill butter cream sauce.

HP \$ 50 / SP \$70 / MP \$130 / LP \$185

SIDE STARCHES

Approximate servings per pan - Round Pan Serves 6 / Half Pan Serves 8 / Small Pan Serves 14 / Medium Pan Serves 20 / Large Pan Serves 36

Garlic Smashed Red Skin Potatoes

Finished with garlic butter, cream and green onions.

RP \$20 / HP \$35 / SP \$55 / MP \$85 / LP \$120

Meat & Bread Stuffing

Ground turkey, pork & beef with onions, celery, carrot, garlic, sage and sun dried cranberries

RP \$25 / HP \$40 / SP \$60 / MP \$95 / LP \$130

Cranberry & Sage Stuffing (vegetarian)

Onions, celery, carrot, garlic, sage and sun dried cranberries.

RP \$20 / HP \$35 / SP \$55 / MP \$90 / LP \$125

SIDE VEGGIES

Honey Glazed Roasted Carrots

Fresh carrots finished with honey & butter.

RP \$20 / HP \$35 / SP \$55 / MP \$85 / LP \$120

Broccoli & Cauliflower Au Gratin

Both are tossed in garlic cream sauce then topped with cheese.

RP \$25 / HP \$40 / SP \$60 / MP \$95 / LP \$130

Mixed Vegetables with Garlic Butter

Always fresh, broccoli, cauliflower, carrots, green beans and zucchini.

RP \$20 / HP \$35 / SP \$55 / MP \$85 / LP \$120

DESSERTS & EXTRAS

Cinnamon Crisps with Vanilla Cream Dip SM \$25 / LG \$35 - **Pecan Pie** 10" \$25

Cranberry Sauce 1/2 litre \$6 / 1 litre \$10

Giblet Gravy 1 litre \$9

Single Turkey Dinner - Maximum 4 per person. \$25.00 ++

Roasted Turkey & Gravy, Meat Stuffing, Garlic Smashed Potatoes, Buttered Corn & 2oz Cranberry Sauce.