



PLATES

THANKSGIVING FEAST TO-GO

Roasted Free – Range Turkey from Misty Knoll Farms, Vermont (14 – 16 lbs.)
- whole turkey on the bone (not sliced breast)
- free range, hormone and antibiotic free
- **Feeds 10–12** and allows for leftovers!

Poached cranberry sauce with warm spices and port wine
Sweet potato puree with brown sugar and marshmallow
French green beans with onions
Stuffing with sausage, sage, and celery
Turkey gravy (2 Quarts included)
Two Pies (apple, and pecan)

\$475.

TURKEY TAKEOUT 12 – 24 POUNDS*

Free–Range Organic Farm Turkey from Misty Knoll Farms, Vermont
To cook at your house – \$8/lb
Oven Seared & Slow Roasted at PLATES – \$14.00/lb

Have your turkey **brined overnight** in salt, sugar, herbs & spices for an additional \$35.

*All birds will be as close as possible to the weight ordered but we cannot guarantee exact weights

SIDES TO-GO – \$22

All sides serve 4–6

Poached cranberry sauce with warm spices and port wine

Sweet potato puree

French green beans with onions

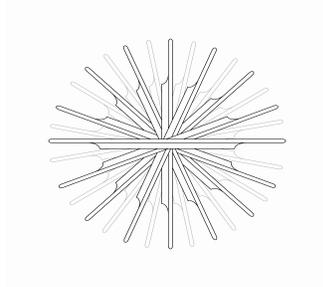
Turkey gravy

Stuffing with sage, and celery – (Feeds 8) \$50

Pecan Pie

Apple Pie

(serves 6–8 pp) \$35



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Need Help with Delivery! We can deliver your dinner(locally) for an additional \$40.00

To Reserve: matt@platesonthepark.com

Payment: Cash, Check or Venmo electronic payment

Please reserve your bird as soon as, as they go FAST!

PLATES Thanksgiving Order:

Name:

Phone:

Info: Choose Pick up Date Please

Pick Up: Wednesday between 3 and 7 or Thursday between 10 –1 (sides and raw birds) 11:30 – 1:30 cooked birds

- Thanksgiving Feast To Go
- Turkey – Uncooked lbs x \$7.50
- Turkey – Roasted lbs x \$13
- Brined \$35.
- Poached cranberry sauce with warm spices, port wine # x 20
- Sweet potato puree with brown sugar and marshmallow # x 20
- French green beans with onions # x 20
- Gravy # x 20
- Stuffing with Sausage, Sage and Celery, Half Sheet Tray # x 50
- Pecan Pie # x 32
- Apple Pie # x 32
- Pumpkin Pie # x 32
- Quart of Matt's Made Vanilla Ice Cream # x2