

*Chef Andy B*

PROFESIONAL PRIVATE SERVICE

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## Thanks Giving Menu

### Entree

Herb and citrus glazed roasted turkey with roasted turkey gravy

Roasted butternut squash risotto with deep fried sage V

### Sides

Rosemary port cranberry sauce

Sorghum glazed sweet potatoes

Browned butter mashed potatoes

Green Bean casserole With fried shallots

Slow cooker creamed corn

Honey maple roasted carrots

Roasted Brussels sprouts & squash with dried cranberries and dijon vinaigrette

Wilted kale And spinach with toasted hazelnuts

Traditional cob salad

(Greens, tomato, boiled, grilled or roasted chicken breast, hard-boiled egg, avocado, chives, Roquefort cheese, and red-wine vinaigrette)

### Deserts

Old-fashioned pecan pie

Pumpkin pie with maple whipped cream & pumpkin-seed brittle

Fresh fruit platter

Double-crust spiced apple pie with custard

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