



Let Adalanté do the cooking and you can take all of the credit!

Choose individual items or an entire menu.

Turkeys:

Herb Roasted Turkey with Giblet Gravy
Maple Roasted Turkey with
Caramelized Onion Gravy

Dressings:

Traditional Corn Bread Dressing
Wild Rice and Mushroom Stuffing

Potatoes:

Traditional Mashed Potatoes
Whipped Sweet Potatoes with
Caramelized Shallots

Vegetables:

Traditional Green Bean Casserole
Butternut Squash and Spinach Gratin
Sweet Corn and Pepper Saute
Glazed Carrots

Cranberry sauce:

Traditional Cranberry Sauce
Fall Fruit Chutney

Gravy:

All meals come with a minimum 1-quart of gravy.
Additional gravy available.

Desserts:

Traditional Apple, Blueberry, Cherry,
Pumpkin and Bourbon Pecan Pie
Pumpkin Bread Pudding with Cinnamon Anglaise
Maple-Apple Upside-Down Cake
Brown Sugar Cranberry Tart

Soups:

Butternut Squash and Apple Soup
Broccoli-Cheese Soup

All of the food will be made from scratch and placed in disposable pans. Each item will come with detailed instructions for reheating. Create an entire menu or choose individual items. We can package the food for families that will be traveling to their holiday destination. All prices based on the items chosen and number of guests. Food will need to be picked up at our Green Acres location on Thanksgiving, November 26th by 10:00a.m.

Taking reservations now until November 22, 2015.

All pricing based on number of people and items chosen.

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