

# Harvest Room Thanksgiving Catering

All orders to be picked up cold with warming instructions

Wednesday November 23<sup>rd</sup> between 1:00 pm - 7:00 pm

To reserve your feast email Peggy ~ [harvestroomevents@gmail.com](mailto:harvestroomevents@gmail.com)

Place your order no later than Tuesday November 15<sup>th</sup>, 2022

This Holiday Season relax and enjoy your family...Let Harvest Room create a great holiday meal for you!

## Classic Turkey Dinner for 6 – 126.00

boneless herb roasted turkey breast – 3.5 - 4#  
garlic mashed potatoes – 1 quart  
cornbread sausage stuffing – 1 quart  
green bean casserole – 1 quart  
cranberry orange relish – 1 quart  
turkey gravy – 1 quart

## Side Dish Package for 6 – 60.00

1 quart of each side dish

garlic mashed potatoes,  
cornbread sausage stuffing,  
green bean casserole, cranberry orange relish,  
turkey gravy

## A La Carte Sides – by the quart

garlic mashed potatoes ~ 16.25  
honey sweet potatoes ~ 19.99  
roasted brussels sprouts ~ 19.99  
roasted root vegetables ~ 19.99  
cornbread sausage stuffing ~ 16.25  
green bean casserole ~ 16.25  
cranberry orange relish ~ 16.25  
turkey gravy - 16.25  
12 homemade jumbo buttermilk biscuits ~ 40.00

## Traditional Ham Dinner for 6 – 133.00

sliced brown sugar glazed ham – 1 quart  
honey sweet potatoes – 1 quart  
roasted brussels sprouts – 1 quart  
cornbread sausage stuffing – 1 quart  
cranberry orange relish – 1 quart

## Brown Sugar Ham

sliced brown sugar glazed ham  
4# serves 6 – 8 69.99

## Natural Turkey Breast

antibiotic free roasted turkey breast  
3.5 - 4# serves 6 – 8 76.25

Catering Order Deadline is Tuesday November 15, 2022

But we may get booked up sooner, so email Peggy ~ [harvestroomevents@gmail.com](mailto:harvestroomevents@gmail.com) to place your order as soon as possible please

