

CAVIAR & BANANAS

GOURMET MARKET AND CAFE

HOLIDAY MENU 2020

MAIN COURSE

Citrus & Fall Herb Brined Whole Turkey* *Approximate Weight: 12-14 lbs.*

Orange, Thyme, Rosemary, Sage

*Includes Sage & Roasted Garlic Gravy (1 Quart)

Turkey is gluten free / Gravy is not

Preparation Options: *-Comes with Heating Instructions-*

Raw – Seasoned and Ready to Roast \$6.50/lb

Cooked – Seasoned and Roasted \$8.50/lb

GRAVY

Sage & Roasted Garlic Gravy

Pint \$6 / Quart \$12

ACCOMPANIMENTS

Small (Pint) \$10 / Medium (Quart) \$19 / Large (2 Quarts) \$37, or otherwise noted.

Joe's Mama's Signature Cornbread Dressing

Traditional Southern Mac n' Cheese
Vegetarian

Creamy Yukon Gold Mashed Potatoes

Gluten-Free / Vegetarian

Roasted Vegetable Medley

Broccoli, Mushrooms, Red Onion, Sea Salt

Gluten-Free/ Vegan

Collards with Smoked Neck Bone

Gluten-Free / Dairy Free

"Naked" Kale Salad \$12 (Quart)

Baby Kale, Toasted Almonds, Cranberries,

Blueberries, Aged Gouda, Grape Tomatoes,

Lemon Vinaigrette (on side)

Gluten Free / Vegetarian

Roasted Brussels Sprouts

Gluten-Free / Vegan

Add Crispy Prosciutto topping \$3 per PT/ \$5 per QT

Spiced & Honey Poached Whole Cranberry Sauce

Gluten-Free / Vegetarian

Garlic French Baguette \$7 (Each)

DESSERTS

*"Grandma's" Pumpkin Pie \$25
with Whipped Cream*

*"The Cobbler" \$30
Blueberry, with Lattice Top*

Fall-Spiced Snickerdoodle Cookies \$18 for six