

CAVIAR & BANANAS

GOURMET MARKET AND CAFE

WINTER HOLIDAY MENU 2020

Order Deadline: Wednesday December 16th, Pick Up: Wednesday Dec. 23rd 8am-2pm or Thursday Dec. 24th 8am-11am

MAIN COURSE

Citrus & Fall Herb Brined Whole Turkey** *final price by final weight* Approx. Weight: 10-12 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

Roasted Boneless Turkey Breast \$9.50/lb *final price by final weight*

**Includes Sage & Roasted Garlic Gravy (1 Pint) Turkey is gluten free / Gravy is not

“Nueske” Ham \$10.50/lb *final price by final weight*

All-Natural Bone-In Applewood Smoked (Pre-Cooked)

**Served with Bourbon-Maple Glaze

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

Creamy Yukon Gold Mashed Potatoes

Gluten-Free / Vegetarian

Collards with Smoked Neck Bone

Gluten-Free / Dairy Free

Roasted Brussels Sprouts

Gluten-Free / Vegan

Option to top with Crispy Prosciutto

Spiced & Honey Poached Whole Cranberry Sauce

Gluten-Free / Vegetarian

Traditional Southern Mac n’ Cheese

Vegetarian

Roasted Vegetable Medley

Broccoli, Mushrooms, Red Onion, Sea Salt

Gluten-Free/ Vegan

“Naked” Kale Salad \$12 (Quart)

Baby Kale, Toasted Almonds, Cranberries,

Blueberries, Aged Gouda, Grape Tomatoes,

Lemon Vinaigrette (on side)

Gluten Free / Vegetarian

Garlic French Baguette \$7 (Each)

DESSERTS

Sweet Potato Pie \$20

with Whipped Cream

Peach Cobbler \$20

with Lattice Top

Holiday-themed Sugar Cookies \$18 for six