



GOURMET TAKE-HOME CUISINE

THANKSGIVING MENU

251 1500

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ENTREES & SIDES

ROASTED TURKEY – Slow Oven Roasted Turkey	Med. (6 - 10) \$43.95	Lg. (12 -20) \$72.96
TURKEY BREAST— Servers 6–10		\$50.00
BAKED HAM with Orange Honey Mustard Glaze		\$45.00
MASH POTATO CASSEROLE – a creamy mash potato casserole with sour cream & cream cheese and a touch of garlic	Sm. (4 -6) \$12	Med. (8–10) \$16
		Lg. (12–16) \$32.00
SWEET POTATO SOUFFLE – Sweet potatoes casserole topped with pecan streusel	Sm. (4–6) \$12	Med (8 –10) \$16
		Lg. (12 –16) \$32.00
ACORN SQUASH STUFFED with WILD RICE & VEGETABLES - Vegetarian		\$5.75 ea.
WILD RICE CASSEROLE with bacon & mushrooms		1/2 lb \$5.75
GREEN BEANS ALMONDINE – String beans sautéed in garlic butter & parsley	Sm. (4 -6) \$12	Med. (8 –10) \$16
		Lg. (12–16) \$32.00
BRUSSEL SPROUTS – Seasoned Oven Roasted Brussel Sprouts		1/2 lb \$4.50
GREEN BEAN CASSEROLE – Chavez’s traditional made from scratch green bean casserole topped with our fried onions	Sm. (4 - 6) \$12	Med. (8–10) \$17
		Lg. (12 –16) \$32.00
GREEN BEANS— Blanched Green beans with almonds and butter sauce		1/2 lb \$3.00
YELLOW SQUASH CASSEROLE – yellow squash with sautéed onions & cheese topped with bread crumbs	Sm. (4 - 6) \$12	Med. (8–10) \$17
		Lg. (12 –16) \$32.00
BROCCOLI CASSEROLE – Pearl Onions & Broccoli in a Cream Sauce topped with Cheddar Cheese	Sm. (4 - 6) \$12	Med. (8–10) \$17
		Lg. (12 –16) \$32.00
CORN PUDDING CASSEROLE – traditional Southern creamy corn pudding	Sm. (4 - 6) \$12	Med. (8–10) \$17
		Lg. (12 –16) \$32.00
OYSTER DRESSING – rich dressing with sautéed onions and oysters	Sm. (4 - 6) \$12	Med. (8–10) \$17
		Lg. (12 –16) \$35.00
CORN & SAUSAGE DRESSING - sweet sausage and corn mixed with sautéed celery, onions and corn bread	Sm. (4 - 6) \$12	Med. (8–10) \$15
		Lg. (12 –16) \$32.00
HERB SAGE STUFFING – savory dressing	Sm. (4 - 6) \$12	Med. (8–10) \$15
		Lg. (12 –16) \$32.00
BAKED APRICOTS – Chavez’s favorite Baked Apricots	Med (8–10) \$25	Lg/ (12–16) \$50.00
CRANBERRY CHUTNEY – Fresh cranberries with oranges, walnuts & celery	Pt. \$5	Qt. \$10.00
BRANDIED FRUIT SALAD – A congealed salad of brandied fruits and mincemeat with a dollop of curried mayonnaise by the piece	\$2.00 a piece or Pan	\$25.00
GRAVY – A rich turkey Gravy for your potatoes, dressing and roasted Turkey	Pt. \$3.75	Qt. \$7.50
ROLLS – yeast dinner rolls a dozen		\$3.00

DESSERTS

PUMPKIN PIE	25.00
APPLE PIE	25.00
TOASTED COCONUT – A Chavez favorite	25.00
PECAN PIE – Southern Pecan Pie	25.00
KENTUCKY DERBY – Walnuts, Bourbon & Chocolate fill a tender pie crust	25.00

WINES THAT COMPLIMENT YOUR DINNER:

Though reds are a fine match because of turkey’s gamelike quality, a fat, oaky Chardonnay can also stand up to the challenge. A crisp fruity Pinot Noir is an even better way to go.

