

TRADITIONAL THANKSGIVING DINNER

15 person minimum ~ must be ordered in increments of 5

SLICED SLOW-SMOKED COUNTRY GLAZED SPIRAL HAM

with Brown Sugar and Cloves
&

SLICED OVEN-ROASTED TURKEY (DARK AND WHITE MEAT)

with Grandma's Pan Gravy

TRADITIONAL APPLE-SAGE STUFFING

with Natural Turkey Broth and Cranberries

CREAMY WHIPPED RED SKIN POTATOES

with Butter and Sour Cream

BUTTERED SWEET CORN WITH ROASTED RED PEPPERS

GREEN BEANS WITH TOASTED SLIVERED ALMONDS

THE CHEF'S OWN HOMESTYLE CRANBERRY ORANGE CHUTNEY

BOUNTIFUL RELISH TRAY

Including an Array of Classic Favorites

Bakery-Fresh Rolls & Herb-Whipped Butter

DESSERT

Fresh-Baked Deep Dish Pecan & Pumpkin Pies
with Fresh Vanilla Whipped Cream

Package priced 30 per person

Notify Chef By Request at 630.493.4300

All orders will be ready for pick-up or delivery on November 25th between 12pm – 4pm

Items will be prepared perfectly for in home heating.
All items will be wrapped in disposable aluminum pans



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | www.chefbyrequest.com