

★ LET'S *Feast* ★

THANKSGIVING 2020 TO-GO MENU • ORDER FORM

Orders must be received by Noon on Monday, Nov. 23rd. Meals available for pick up on Wednesday 11/25 between 1-6:30pm or Thanksgiving Day between 11:30 and 2pm. Prepayment required. Please order online at greendragontavernca.com/menu or email this order sheet to info@greendragontavernca.com.

Your order will be confirmed within 24 hours after email is received and you will be contacted for payment information via phone.

| <i>Starters</i> (serves 4-6 people) | QTY. | ITEMS YOU WISH TO REMOVE |
|---|------|--------------------------|
| BRUSSELS SALAD 35.00 brussel sprouts, goat cheese, crisp applewood bacon, pomegranate, sriracha-maple | | |
| BRIE EN CROUTE 40.00 assorted dried fruit, toasted baguette, mixed nuts | | |
| MIXED GREEN SALAD 35.00 spring mix, cherry tomato, carrot, cucumber, balsamic vinaigrette | | |
| CHILLED SHRIMP COCKTAIL 35.00 shrimp, house cocktail sauce, lemon wedges | | |
| SMOKED SALMON PLATE 40.00 farmers cheese, capers, pickled red onion, crostini | | |
| CREAMY BUTTERNUT SQUASH SOUP 30.00 cinnamon croutons, crème fraiche | | |
| AVOCADO HUMMUS 35.00 fried chickpeas, lavash crackers, zaatar | | |
| <i>Main Course</i> (serves 4-6 people) | | |
| BRINED AND ROASTED TURKEY 40/half 75/whole 12-14lb turkey (whole) | | |
| PRIME RIB 105.00 whole roast au jus, creamy horseradish | | |
| CEDAR PLANK SALMON 59.00 chipotle pesto | | |

| <i>Individual Plate</i> | QTY. | ITEMS YOU WISH TO REMOVE |
|--|------|--------------------------|
| INDIVIDUAL PLATE 24.95 carved turkey meat, gravy, cranberry relish, choice of 2 sides and a slice of apple or sweet potato pie | | |
| <i>Sides (serves 4-6 people)</i> | | |
| ROASTED GARLIC MASHED POTATOES 25.00 | | |
| WHOLE ROASTED YAMS 20.00 yams, maple butter | | |
| SWEET POTATO MASH 25.00 sweet potato, bruleed marshmallow | | |
| PILGRIM STUFFING 25.00 celery, onion, garlic, dried cranberries, green apple, turkey broth, butter, "croutons" | | |
| ROASTED VEGETABLE MEDLEY 25.00 | | |
| GDT MAC AND CHEESE 35.00 | | |
| CRANBERRY RELISH 12.00 FRESH BAKED CORNBREAD 15.00 TURKEY GRAVY 15.00 | | |
| <i>Dessert (serves 4-6 people)</i> | | |
| SWEET POTATO PIE 35.00 (whole pie) whipped cream | | |
| PUMPKIN BASQUE CHEESECAKE 35.00 praline sauce, whipped cream, candied pecans | | |
| GDT APPLE PIE 35.00 (whole pie) salted caramel | | |

Reheating Instructions

| | OVEN / STOVETOP | MICROWAVE |
|--------------------------------|---|---|
| BRIE EN CROUTE | 250° F for 15-20 mins. or when brie is warmed through | 4-5 minutes or until warmed through |
| CREAMY BUTTERNUT SQUASH SOUP | Cook in pot on low until hot | Cook on high, covered for 4-5 minutes or until warmed |
| ROASTED GARLIC MASHED POTATOES | 250° F for 20-30 minutes or until hot | Cook on high, covered for 3-5 minutes or until warmed |
| WHOLE ROASTED YAMS | 250° F for 20-30 minutes or until hot | Cook on high, covered about 5 minutes or until warmed |
| SWEET POTATO MASH | 250° F for 20-30 minutes or until hot | Cook on High Covered for 3-5 minutes or until warmed |
| TRADITIONAL STUFFING | 250° F for 20-30 minutes or until hot | Cook on High Covered for 3-5 minutes or until warmed |
| TURKEY GRAVY | Cook in pot on low until hot | Cook on High Covered for 3-5 minutes or until warmed |
| ROASTED VEGETABLE MEDLEY | 250° F for 15-20 mins. or until warmed through | Cook on High Covered for 3-5 minutes or until warmed |
| GDT MAC & CHEESE | (Not Recommended) | Cook on High Covered for 3-5 minutes or until warmed |
| ROASTED & BRINED TURKEY | 250° F for 45 mins. - 1 hour | (Not Recommended) |
| PRIME RIB | 275° for 10-15 minutes | (Not Recommended) |
| CEDAR PLANK SALMON | 350° F on cedar plank for 15mins or until warmed | Cook on low for 3-5 minutes |

LAST NAME: _____

FIRST NAME: _____

PHONE: _____

EMAIL: _____

ORDER PICK-UP DATE: _____

ORDER PICK UP TIME: _____



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