



Thanksgiving **DINNER TO GO**

ORDERS MUST BE PLACED BY 12 PM
WEDNESDAY, NOVEMBER 19TH.

ORDERS ARE TO BE PICKED UP BY APPOINTMENT
WEDNESDAY, NOVEMBER 26TH.

ORDERS ARE NON-REFUNDABLE.

EVERYTHING WILL BE READY TO COOK WITH
REHEATING INSTRUCTIONS ATTACHED.

OUR THANKSGIVING FEAST & ADD ONS ARE DESIGNED
TO SATISFY 8 - 10 GUESTS.

ORDER BY PHONE: 916.321.3600

The Dinner Feast \$250

Dawson's Free Range Turkey (uncooked, oven ready)

Turkey Gravy and Cranberry Sauce (NF)

Classic Sourdough Stuffing (NF)

Sweet Corn Cornbread (V,NF)

Classic Whipped Potatoes (GF,V,NF)

Caramelized Brussel Sprouts with Bacon Jam (GF)

Wild Arugula Salad with Dried Black Mission Figs, Pomegranates,
Marcona Almonds, Humboldt Fog Goat Cheese, Fig Balsamic
Vinaigrette (GF)

Classic Pumpkin Pie

Add Ons

Green Bean Casserole, Mushroom Mornay, Fried Onions (NF,V) \$20

Brown Sugar Glazed Ham with Apricot Mostarda (GF,NF) \$50

(uncooked, oven ready)

Dawson's Caesar Salad (NF) \$30

Baby Iceberg Salad (NF,GF) \$40

Butternut Squash Bisque (GF,V,NF) \$25

Classic Deviled Eggs (GF,NF,V)(10 pieces) \$30

Dawson's Mini Crab Cakes, Creole Remoulade (NF)(10 piece) \$50

Dawson's Creamed Spinach \$30

The Killer Mac n Cheese (NF,V) \$60

Chilled Shrimp Cocktail, Bloody Mary Cocktail Sauce (1 dozen) \$40

Dawson's Carrot Cake (NF,V) \$55