## BAKE IN YOUR DISHES

We can bake in your casserole dishes! Please bring your dish in at time of ordering so we quote you correctly. We only accept your baking dishes for deep dish desserts, corn pudding, and pies.

## REHEAT INSTRUCTIONS

All entrees and side dishes are cold and ready to reheat. We will provide instruction sheets

## ORDER DEADLINE

In order to secure your Thanksgiving Day prepared foods, all orders need to be placed by Friday, November 19th at 3:00pm. Foods are not available before Wednesday.

## ONLINE ORDERS

We are now offering simple online ordering through our Thanksgiving store through our website. For orders utilizing your casserole dishes or specialty custom orders, you will need to come inside the store and sit with a staff member to place your order. We will not be offering both online and in person ordering for the same ticket. They cannot be merged. If you have changes to your placed online order, you will need to call the store from 11-6, Mon - Fri (817-238-3464) and leave a message for our Thanksgiving Online Manager to return your call. They will not call you back immediately. Please have changes to us by Friday, November 19.

## IN-PERSON ORDERS

Due to limited room during lunch operatinos, we will only be taking orders after 1:30 p.m. Large family-style Thanksgiving orders should be done in person. Any questions or guidance relating to foods will also be handled after 1:30 p.m. We will not be taking orders over the phone

## PICKUP TIME

After reviewing both online and in-person orders, allow us to call you to set up a pick-up appointment time so we can reduce waiting time. Your order will be ready Wednesday, November 24, the day before Thanksgiving.

## CANCELLATION POLICY

We respectfully request a minimum 72-hour cancellation policy on all Thanksgiving menu foods and desserts. Entree and dessert orders cancelled within 48 hours may be subject to $50 \%$ charge, if within 24 hours a $75 \%$ charge may be charged to your account.

NO CURBSIDE PICKUP THANKSGIVING OR SPECIAL ORDERS


## STARTERS/ESSENTIALS

CREAMY CARROT BUTTERNUT SOUP with spicy croutons (serves 2-4)........Pint 8 POWER SALAD Use as a first course!
.6 per person
Double Crème Brie en Croute with figjelly .14
Brioche Rolls/Molasses Wheat Rolls w/sides of butter....... $1 / 2 \mathrm{dz} 4 / \mathrm{dz} 8$
Caesar, House, Vinaigrette, Lemon Dressing Half-Pint.. .... 4

## MAIN DISHES

## Garlic Butter Basted Whole Turkey Breast

Stuffed with your choice of either sage or mushroom brioche dressing or plain (serves 8-10).. 68 Smoked Ham with Sticky Sweet Mustard Sauce
Bone-in
Half (serves 8-10) 65 / Whole 110
Baked Salmon Wellingtons in Flaky Butter Puff Pastry
Fresh Lemon Spinach
Roasted Vegetable Wellingtons in Flaky Butter Puff Pastry
Sundried Tomato Pesto.

## The Whole Feast

As convenient as it is delicious, The Whole Feast menu includes all the classic holiday favorites from our menu for your big meal, ready to heat and eat.
Roasted Turkey Breast - with extra stock - Buttery Mashed Chive Potatoes • Green Beans•Turkey Gravy• Sage Dressing•Cranberry Orange Sauce •

Rolls - Classic Pumpkin Pie
Serves 8-10-\$200 limited quantities
No substitutions
Evaiylfing fut the Bride

Buttery Mashed Potatoes • Glazed Sweet Potatoes • Caramelized Brussels Sprouts • Green Beans • Turkey Gravy • Sage Dressing • Cranberry Orange Sauce •

> Classic Pumpkin Pie

Serves 8-10 - \$165 limited quantities
No substitutions

## SIDES

Wild Mushroom Brioche Stuffing Pint (serves 2-3)............................... 10
Fresh Sage Onion Dressing Pint (serves 2-3)
Gluten Free Sage Onion Dressing Pint (serves 2-3) ..... 10
TURKEY GRAVY Pint (serves 2-4) ..... 10
MUSHROOM GRAVY vegetarian \& gluten free. Pint (serves 2-4). ..... 10
Fresh Orange Cranberry Sauce Pint (serves 6-8) ..... 10
Braised Red Cabbage n Bacon Pint (serves 2-3). .....  9
GLAZED SWEET POTATOES brown sugar, orange \& butter (serves 2-3) .....  8
Buttery Mashed Chive Potatoes Pint (serves 2-3). .....  8
Creamy Gourmet Mac n CHz Pint (serves 2-3). .....  9
FRESH BEETS with orange, dill and olive oil. Pint (serves 2-4) .....  9
Caramelized Brussel Sprouts Pint (serves 2-3). ..... 10
BEANS N DILL Blue lakes with olive oil \& toasted almonds (serves 2-3) .....  9
BROCCOLI CHEESE CASSEROLE (serves 6-8) ..... 30
Herb RoAsted Vegetables carrot, onion, turnip, sweet potato, parsnip ..... 10
SWEETS
Streusel Apple Pie 9" (serves up to 8). ..... 30
PUMPKIN PIE 9" (serves up to 8) ..... 20
PECAN PIE 9" (serves up to 8) ..... 28
Makers Chocolate Chunk Bourbon Pecan Pie 9" (serves up to 8). ..... 35
Deep Dish Apple Crisp ..... 4.50 per person
PUMPKIN CHEESECAKE 8" (serves 8-10) ..... 35
Sauces: Caramel or Chocolate. Pint 10
Whipped Cream Pint 8

Baking a pie in your dish? Add 5.00
(817) 238-3464

4548 Hartwood Drive, Fort Worth, Texas 76109
11:00am-6:00 pm M - F

## WWW.LOCALFOODSKITCHEN.COM

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[^0]:    We will call you to schedule a pick up appointment for Wednesday, November 24th.

