

GENERAL INFORMATION

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.**

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

In order to secure your Holiday prepared foods, all orders need to be placed by Saturday, December 19th at 2:00pm. Foods are not available before Thursday, December 24th.

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

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

We request you come in to place orders. Orders will be taken after 1:30pm due to lunch operations. **Do not leave any phone orders on our message machine, they will not be filled.**

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 orders will be ready Thursday, December 24th the day before Christmas.

We respectfully request a **minimum 72-hour cancellation policy** on all Holiday 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 ON HOLIDAY OR SPECIAL ORDERS



STARTERS

CARROT GINGER SOUP (serves 2-4).....	Pint 7
OUR POWER SALAD Use as a first course!.....	5 per person
MEXICAN CHEESE CORNBREAD (8" round)	15
BRIOCHE ROLLS/MOLASSES WHEAT ROLLS w/sides of butter	1/2 dz 4 / dz 8
LOCAL'S PIMENTO CHEESE DIP	Pint 9.50

MAIN DISHES

"THE GRAND CROWN ROAST OF PORK" – APPLE SAGE STUFFING

Comes with formal rib frills. Plenty of stuffing, caramelized apples, mustard horseradish sauce. Roast is partially cooked with easy instructions..... 16 /rib (minimum 12 ribs)

PEPPER GARLIC PRIME RIB ROAST

Roasted to perfection. Undercooked and sent to you with easy instructions for that perfect meat temp. Served with au jus and creamed horseradish. (Six person minimum).....32/person

GARLIC BUTTER BASTED WHOLE TURKEY BREAST

Plain or stuffed with your choice of either cornbread or sage dressing (serves 8-10)

Plain	60
Sage or Cornbread	68
Gluten-Free	add 7.00

BEAUTIFUL INDIVIDUAL BAKED BEEF WELLINGTONS

Buttery puff pastry with mushroom duxelle, partially baked for you..... 6 oz 21.50/8 oz 28.50
Or let us create a whole filet – family roast minimum 6.....40 per pound

SMOKED HAM W/STICKY SWEET MUSTARD SAUCE BONE-IN/SPIRAL CUT

Half (serves 8-10)	65
Whole	110

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 • Traditional Giblet Gravy • Sage or Cornbread Dressing •

Cranberry Orange Sauce • Rolls • Classic Pumpkin Pie

Generously serves 8-10 — \$200 limited quantities

SIDES

MEXICAN CORNBREAD DRESSING OR FRESH SAGE ONION DRESSING

Pint (serves 2-3)..... 6.99

GLUTEN FREE TRADITIONAL SAGE & CARAMELIZED ONION DRESSING

Pint (serves 2-3)..... 8.49

TRADITIONAL GIBLET GRAVY Pint (serves 4-5)..... 8.99

MUSHROOM GRAVY vegetarian & gluten free. Pint (serves 4-5)..... 8.99

FRESH ORANGE CRANBERRY SAUCE Pint (serves 6-8)..... 7.99

GLAZED SWEET POTATOES brown sugar, orange & butter. Pint (serves 2-3)..... 7.99

BUTTERY MASHED CHIVE POTATOES Pint (serves 2-3)..... 7.99

CREAMY GOURMET MAC N CHZ Pint (serves 2-3)..... 7.99

FRESH BEETS with orange, dill and olive oil. Pint (serves 2-3)..... 8.99

CARAMELIZED BRUSSEL SPROUTS Pint (serves 2-3)..... 8.99

FRENCH BEANS N DILL with olive oil & toasted almonds. Pint (serves 2-3)..... 8.99

SWEET CORN PUDDING (pan serves 6-8)..... 18.99

CREAMED PEARL ONIONS Pint (serves 2-3)..... 11.99

BROCCOLINI toasted garlic olive oil. Pint (serves 2-3)..... 10.99

ROASTED CHILI-FLECKED BABY CARROTS Pint (serves 2-3)..... 10.99

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"..... 35

DEEP DISH APPLE CRISP 3.99 per person

WARM CHOCOLATE PUDDING CAKE 6"x6" (serves 6)..... 24

RED VELVET WITH CREAM CHEESE FROSTING 8"..... 40

CHOCOLATE PEPPERMINT CHEESECAKE 8"..... 38

Sauces: Caramel or Chocolate. Pint 10.00

Whipped Cream Pint 6.99

Baking a pie in your dish? Add 5.00

(817) 238-3464

WWW.LOCALFOODSKITCHEN.COM