

MODERN THANKSGIVING DELIVERED

\$325 Feeds 6-8 People (plus tax)

STARTERS (choose one)

- Carbonara Deviled Egg | Nueske bacon, crushed pea, parmesan (veg option has no bacon)
- Lemon & Thyme Poached Shrimp peppadew pepper cocktail

SALADS

- Kale Caesar
- Winter Salad with Roasted Butternut Squash, Dried Cranberries, Pepitas, Goat Cheese, Dressing, Pomegranate Vinaigrette

TURKEY CENTERPIECE

- Whole Roasted Turkey (average 12 - 15 lbs.) with Sage & Sausage Stuffing

ENTREE (choose one)

- Honey Baked Ham, Dijon Mustard
- Sliced Beef Tenderloin, Horseradish Crema

SIDES

- White Truffle Mashed Potatoes
- Sweet Potato Gratin with Crème Fraiche & Candied Pecans
- Aged White Cheddar Mac & Cheese with Gruyere Crust
- Grain Mustard & Whiskey Braised Brussels Sprouts
- Honey Roasted Spiced Carrots
- Garden Fresh Green Bean Casserole with Oyster Mushroom Béchamel
- Cranberry Sauce
- Farm Kitchen Gravy
- Sea Salt Parker House Rolls

DESSERT (choose one)

- Pumpkin Pie
- Apple Caramel Pie

BUBBLY

- Veuve



Call **941.552.9650** before November 16th to place your Modern Thanksgiving order for Free Pick Up or Delivery (free within 34236 zip code) on Wednesday November 21st.

MODERN THANKSGIVING REHEATING INSTRUCTIONS

We hope you and your loved ones enjoy our take on a Modern Thanksgiving meal. Here at TableSeide Restaurant Group we take great pride in serving guests exceptional food in our restaurants as well as in your homes. Cheers to the holiday season and all the fun memories to be made.

- Preheat your oven to 350*
- Remove any food that you are reheating from the refrigerator about 2 ½ hours prior to serving.
- Allow 45 minutes to an hour for the turkey + stuffing to get hot.
- Allow 25 minutes for side items to heat through.
- The pie can be heated in the oven at the end of the meal for 10-15 minutes.