

COMPLETE THANKSGIVING DINNER FOR 4 ALL INCLUDED!

PICK UP DATE: Wednesday, November 24 | 11AM-4PM

THANKSGIVING FAMILY STYLE MENU

AVAILABLE FOR 4 GUESTS \$160

FIRST COURSE

Roasted Corn Chowder

Caesar Salad

Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing

MAIN COURSE

4 Lbs. All-Natural Roasted Turkey Breast

2 Lbs. Confit Turkey Thighs

With a savory sausage and walnut stuffing, accompanied with country gravy and cranberry relish

SIDES

Mashed Potatoes

Buttered Corn

Maple Roasted Yams

Grilled Asparagus

Loaf of our Famous Zucchini Bread

Loaf of French Bread

DESSERT

Pumpkin Cheesecake

ADDITIONAL ALA CARTE SIDES (SERVES 4) \$14

Brussel Sprouts with Applewood-Smoked Bacon

Balsamic Glazed Carrots

Au Gratin Potatoes

**ALL FOOD WILL BE PICKED UP COLD
FOR REHEATING AT YOUR HOME.**

NO NEED TO WORRY- HEATING INSTRUCTIONS WILL BE PROVIDED!



Place your order:

Tuesday thru Sunday

10AM - 3:30PM

Call: 215-699-9272

*Order must be placed by
Thursday, November 18th*

ADDITIONAL PIES TO-GO

(8-10 Slices per Pie)

Bourbon Pecan Pie \$26

A Southern tradition; plump with pecans & a molasses and bourbon filling

Pumpkin Pie \$23

Mrs. Penn's own recipe! A flaky shell filled with a creamy cinnamon & ginger-spiced pumpkin custard; decorated with a golden pastry leaf

Apple Crumb Pie \$29

A delicious combination of fresh apples with a sour cream custard; topped with a buttery cinnamon, brown sugar & walnut crumbs

Peanut Butter Pie \$27

A peanut butter lover's must; luscious layers of chocolate cream, Reese's Cups and peanut butter mousse; garnished with whipped cream, peanut butter chips and chocolate