

2025 Thanksgiving Menu

Complete Turkey Dinner

DINNER FOR 8 \$199.99

Whole Roasted Turkey 12-14 lb
1 qt Giblet Gravy, 2 lb Whipped Mashed Potatoes, 2 lb Cornbread Stuffing, 1.5 lb Steamed Green Beans, .5 pt Cranberry Relish, 1 dz Dinner Rolls, Pumpkin Pie
Just Heat & Serve

DINNER FOR 12 \$299.99

Whole Roasted Turkey 16-20 lb
2 qt Giblet Gravy, 3 lb Whipped Mashed Potatoes, 4 lb Cornbread Stuffing, 3 lb Steamed Green Beans, 1 pt Cranberry Relish, 1.5 dz Dinner Rolls, Pumpkin Pie and Southern Pecan Pie
Just Heat & Serve

A La Carte Menu

SIDES & EXTRAS

Sesame Glazed Carrots GF	\$9.99 lb
Steamed Green Beans GF	\$10.99 lb
Balsamic Roasted Brussels Sprouts GF <i>w/ Caramelized Onions</i>	\$12.99 lb
Sautéed Broccoli GF <i>w/ Parmesan and Almonds</i>	\$10.99 lb
Steamed Asparagus GF <i>w/ Roasted Peppers</i>	\$16.99 lb
Steamed Vegetables GF	\$10.99 lb
Ginger Roasted Butternut Squash GF & Sweet Potatoes	\$11.99 lb
Herb Roasted Baby Red Potatoes GF	\$8.99 lb
Whipped Mashed Potatoes GF	\$8.99 lb
Mashed Sweet Potatoes GF <i>w/ Brown Butter and Rosemary</i>	\$8.99 lb
Traditional Green Bean Casserole	\$10.99 lb
Homemade Spinach Soufflé <i>w/ Mushrooms, Onion & Cheese</i>	\$10.99 lb
Sweet Potato Soufflé	\$8.99 lb
Mac and Cheese <i>w/ Crunchy Topping</i>	\$11.00 lb
Southern Style Cornbread Stuffing	\$9.99 lb
Cranberry Orange Relish GF	\$8.99 qt
Homemade Giblet Gravy	\$8.99 qt
Natural Turkey Gravy GF	\$7.99 qt
Brown Gravy	\$8.99 qt
Red Wine Demi Glace	\$4.99 1/2 pt
Cornbread Muffins	\$15.00 dz
Dinner Rolls white	\$15.00 dz
Sheila Partin's Sweet Sourdough Rolls	\$17.95 15 pk

ENTREES

Roasted Turkey Large 12-14 ppl GF <i>Deboning & Carving \$25 Each</i>	\$149.99 ea
Roasted Turkey Small 8-10 ppl GF <i>Deboning & Carving \$25 Each</i>	\$99.99 ea
Oven Roasted Turkey Breast 3lb GF <i>Available by the Pound \$18.99 lb</i>	\$65.00 ea
Roasted Turkey Mixed Roll GF	\$15.99 lb
Garlic Herb Roasted Cornish Hen GF <i>Finished w/ Mango Chutney</i>	\$18.99 ea
Herb Roasted Whole Chicken Cut Into 8 GF	\$18.99 ea
Old Fashioned Honey Glazed Ham GF	\$10.99 lb
Roasted Beef Tenderloin GF <i>Demi Glace \$8.99 pt \$4.99 1/2 Pint Creamed Horseradish \$7.99 pt</i>	\$350.00 ea
Braised Beef Short Ribs GF <i>Garnished w/ Carrots, Onion & Celery</i>	\$34.00 lb
Braised Beef Brisket w/ Natural Gravy GF <i>Extra Gravy \$8.99 qt</i>	\$31.99 lb Lean Cut \$39.00 lb
Honey Mustard Glazed Corned Beef GF <i>Extra Glaze \$8.99 pt</i>	\$32.99 lb Lean Cut \$37.99 lb
Rack of Lamb 8 bones	\$65.00 Rack
Cedar Planked Salmon GF <i>Raspberry Chipotle Glaze, Asian Glaze or Mango Chutney</i> Add a Garnished Tray \$10.00	\$200.00 ea
Poached Salmon GF <i>w/ Fresh Dill Sauce on a Garnished Tray</i>	\$235.00 ea
DESSERTS	
Grandma's Apple Pie 10"	\$25.00 ea
Pumpkin Pie 10"	\$25.00 ea
Southern Pecan Pie 10"	\$25.00 ea
4" Decorated Holiday Sugar Cookies	\$4.50 ea

TO PLACE YOUR ORDER CONTACT

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