



Thanksgiving Menu

**Orders will be taken until 4:00pm
on Tuesday, November 21**

**All pick-ups to be made
on Tuesday - Wednesday,
November 21-22 by 9:00pm**

**Call 34th Street Catering at
512 323-2000**

**Email:
goodfood@34thstreetcafe.com**

or send a fax to 512 323-6990

**Pre-payment with a credit card is
necessary to secure your order**

THANKSGIVING SIDES 29.50

Packaged in half aluminum pans. Serves approx. 10-12

- Cornbread, Sage Sausage, & Herb Stuffing
- Homemade Butter Mashed Potatoes with a pint of Giblet Gravy
- Maple Baked Yams with Toasted Texas Pecan Brittle
- Oven Baked and Whipped Butternut Squash Casserole
- Farm Field Greens with Dried Cherries, Toasted Pecans, Apples, Red Onion, & Balsamic Vinaigrette
- Haricots Verts with Mushrooms & Roasted Garlic
- Broccoli, Rice, & Wisconsin Cheddar Casserole
- Barry's Roasted Baby Carrots with Tarragon Butter
- Roasted Fall Winter Vegetable Melange

EXTRAS

- Extra Giblet Gravy, 1 Pint 8
- Dried Cranberry Sauce, 1 Pint 15
- Cornbread, White or Wheat Rolls,
1 Dozen 8

DESSERTS

- Coconut, Italian Cream, or Double Chocolate
Whole Cakes 55
- Pumpkin Pie 29
Apple, Pecan and others