



SAINT JOHN'S
RESORT

Thanksgiving To-Go

CELEBRATE YOUR THANKSGIVING 2022 WITH THE TEAM YOU KNOW AND TRUST.

The culinary experts from Saint John's Resort are ready to provide you and your family a worry-free feast to enjoy in the comfort and safety of your own home. Let our talented Chefs do the shopping and cooking for you. **All items will be cooked, safely chilled, and ready to be reheated with instructions.** *gf gluten free item, *gfo can be modified to be gluten free

Pre-order by 4pm, Saturday, November 19th via phone at (734) 357-5808 or carryout@sjresort.com

Scheduled Curbside Pick-up: Wednesday, November 23rd between Noon-4pm at the Conference Center entrance.

MAIN DISHES

Local Free-Range Turkey, 12-hour sous vide turkey breast, lightly smoked & grilled leg quarters, cipollini onion gravy (serves 12-14) \$130 *gf

Tuscan Whole Chicken, (serves 3-4) spaghetti squash ratatouille, chicken demi-glace (serves 3-4) \$35 *gf

Roasted Turkey Breast garlic butter roasted, cipollini onion gravy, 7 lb avg (serves 8-10) \$65 *gf

Boneless Beef Short Ribs, five-hour ginger beer braise, butternut squash flan, pomegranate barbecue glaze (serves 3-4) \$75 *gf

Citrus Rosemary Duck, roasted breast, confit leg & thigh, white bean-pork belly cassoulet, natural jus, dried fruit relish (serves 5-6) \$80 *gf

Glazed Spiral Ham, maraschino cherry-pineapple chutney, honey mustard sauce (serves 3-5) \$40 *gf

Chilean Seabass winter citrus-cilantro gremolata, harvest grain-edamame succotash, corn coulis (serves 2-3) \$70 *gfo

Vegetarian "Everything Spice" Beet Steak, white bean puree, winter mushrooms, artichoke soubise (serves 3-4) \$28 *gf

APPETIZERS & SIDE DISHES

Meat & Cheese cave aged cheddar, mini brie, cranberry stilton, figs, grapes, prosciutto, sausage, olives, almonds, roasted peppers, crackers & flatbreads (serves 4-5) \$50 *gfo

Chips & Dip edamame hummus, feta cheese dip, roasted carrots, olive oil, warm flat bread, artisan crackers, quart (serves 4-5) \$35 *gfo

Simple Garden mixed greens, bruschetta tomatoes, cucumbers, croutons, red onion, carrot, herb vinaigrette (serves 4-6) \$21 *gfo

Holiday Salad mixed greens, kale, winter squash, lentils, pomegranates, roasted red pearl onions, shaved parmesan, spiced garbanzo, broken almonds, clementine vinaigrette (serves 4-6) \$25 *gf

Parker House Rolls herb butter, kosher salt \$12/dozen

Pumpkin Biscuits sea salt, honey butter \$15/dozen

Butternut Squash-Lobster Bisque butter poached lobster, brioche croutons, quart (serves 4) \$28 *gfo

Turkey "Pot Pie" herbs, peas, carrots, chestnut-sage stuffing crumble, quart (serves 4) \$22 *gfo

Green Bean Casserole mushroom, boursin velouté, crispy onions, 1 lb (serves 3-4) \$11 *gfo

Chestnut-Sage Stuffing vegetable stock, mirepoix, savory, artisan bread, 1lb (serves 3-4) \$12 *gf

Sweet Potato Casserole pecan-marshmallow crust, cinnamon, allspice, orange simple syrup, 1 lb (serves 3-4) \$12 *gf

Traditional Corn Pudding 2 lb (serves 5-6) \$16

Roasted Brussels Sprouts pears, kumquats, blue cheese, balsamic-cider reduction 1 lb (serves 3-4) \$15 *gf

Cranberry Relish pinot noir, kumquats, orange zest, dried fruit, fresh cranberry, pint (serves 8-10) \$8 *gf

Traditional Mac & Cheese 1 lb (serves 3-4) \$15 *gfo

Loaded Cheesy Potato Casserole cheddar, gouda, mozzarella, bacon, green onions, 1 lb (serves 3-4) \$15 *gf

Buttermilk Mashed Potatoes 1 lb (serves 3-4) \$15 *gf

Roasted Baby Rainbow Carrots, citrus, olive oil, 1 lb (serves 3-4) \$12 *gf

Cauliflower Rice, fresh herbs, olive oil, 1 lb (serves 3-4) \$12 *gf

Roasted Asparagus, charred lemon, parmesan, 1 lb (serves 3-4) \$13 *gf

Stuffed Butternut Squash cranberry, quinoa, chickpeas, green apples, buckwheat, delicata squash, radish slaw, yogurt, cider reduction (serves 4-5) \$17 *gf

DESSERTS

Pecan Pie (whole) \$15 *gfo

Pumpkin Pie (whole) \$15 *gfo

Dutch Apple Pie (whole) \$15

Cookie Butter Cheesecake, spiced biscoff cheesecake, cinnamon graham crust, caramel (individual) \$7

Spiced Caramel Apple Cake (individual) \$7

Gluten-Free Chocolate Bomb (individual) \$7 *gf

Mini Pastries \$30 per dozen *gfo

JUST ONE MORE REASON TO BE THANKFUL

All bottled wine is **50% OFF** menu prices

Scan QR Code with your phone's camera and open link to see full beverage menu

