

THANKSGIVING

To-Go Menu



THE TRADITIONAL FEAST | \$275

(SERVES 6 - 8)

Herb Brined Turkey - Brown Sugar Baked Ham - Mashed Yukon Gold Potatoes - Classic Stuffing - Seasonal vegetables - Gravy - Soft Rolls
Mixed Green Salad - Fruit Salad - Two (2) Pumpkin Pies

a la carte menu...

all portions will serve between 6-8 guests

lemon slow-poached prawns | cocktail sauce \$75/3 dozen

crudite | mixed vegetables, cream dill dressing \$25

fruit salad | pineapple, grapes, cantaloupe, berries \$30

mixed green salad | mixed greens, cherry tomato, radish, cucumber \$30

whole turkey | brined by club \$55 *not pre-cooked

brown sugar ham \$55/4 lbs

sourdough herb stuffing \$30

mashed yukon gold potatoes with turkey gravy \$30

turkey gravy \$15/quart

seasonal vegetable \$25

soft rolls \$9/dozen

homemade pumpkin pie \$20

All orders must be placed no later than, **wednesday, november 18** and picked up on **wednesday, november 25** between 11am - 2pm. To place your order please contact tim roberts at 503-650-7817 or email foodbeverage@oregongc.com