



Thanksgiving

Dinner to Go Menu

Order your Thanksgiving Dinner from Magnolias and leave the cooking to us! For just \$300, \$325 gluten free, each order feeds up to 6 people.

Sage Butter Rubbed Twelve Pound Turkey w/ Giblet Gravy

Roasted Garlic Whipped Potatoes

Local Mushroom Green Bean Casserole w/ Crispy Onions

Bourbon Maple Glazed Carrots

Herbed Focaccia and Bakers Farm Sausage Stuffing

Grand Marnier Cranberry Sauce

Endless Summer Harvest Local Greens Salad,

Cabernet Vinaigrette, Grana Padano, Baby Heirloom

Tomatoes, English Cucumbers

Magnolias' Focaccia Bread

Choice of Dessert:

Magnolias' Dutch Apple Pie or Pumpkin Pie

Order Online: magnoliasmill.com/thanksgiving-order

Orders can be picked up between 10AM and Noon on Thanksgiving Day.



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REHEAT INSTRUCTIONS

Turkey:

Preheat the oven to 325 degrees. Once heated, place turkey (covered) on the center rack for one hour and fifteen minutes. Please note that all ovens are slightly different (convection or standard) and it could take a little less or a little more time to reach the desired temperature of 165 degrees. Next, set the oven to 400 degrees to warm the sides while the turkey is resting.

Mashed Potatoes:

Place on center rack for 20-25 minutes.

Stuffing:

Place on center rack (covered) for 15 minutes. Remove the lid and bake until slightly brown (approximately 5-10 minutes). Mix thoroughly and serve.

Green Bean Casserole:

Place on center rack for 15 minutes. Remove lid and add crispy onion topping and place back in oven for 3-5 minutes longer.

Carrots:

Place on center rack for 5-8 minutes.

Giblet Gravy:

Bring to boil on stovetop and serve.

