Thanksgiving Take-Out Menu and Order Form

We prepare your Thanksgiving meal and you pick it up Thanksgiving morning! All items are prepared ready to heat in your oven. We will provide heating instructions.

Member Name:	Contact Phone:
Raw Turkey (u	ncooked) \$64 each
* whole turkeys average 14 pou	ands and will feed 8 people
	following Side Dishes, \$8 per lb. (minimum 4 lbs.) all pound, estimate 1/4 lb. per person for multiple sides, 1/2 lb. per person for one or two sides
lb(s) Mashed Po	otatoes
lb(s) Brioche Γ	Pressing
lb(s) Sweet Pot	rato Casserole
lb(s) Roasted B	Brussels Sprouts Slaw
lb(s) Green Be	an Casserole
lb(s) Creamed	Spinach
Fall Garden Sa balsamic vinaigrette.	alad: mixed greens, cranberry, butternut crouton, red onion, and goat cheese with
	following Sauces, \$10 per pint mate approximately ½ cup per person
pint(s) Cranbe	rry Sauce
pint(s) Turkey	Gravy
<i>Bread</i> Soft rolls \$14 per dozen	
dozen Soft Rol	lls
Choose from the 19 estimate approximately 6 to 8 s	
Vanilla Whipp	ped Cream (\$10 per pint)
Bourbon Appl	e Pie (\$42)
Pumpkin Pie (\$30)
Pecan Pie (\$30	
	Submit orders by 4 pm Friday, November 21st: <u>Fax</u> : (406) 863-3103
	Drop: Iron Horse Clubhouse
	E-mail: hhalbakken@ironhorsemt.com Phone: Heather Halbakken (406) 863-3115
	Pick up orders at 10am