

# THANKSGIVING MENU

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**IMMUNE BOOSTER SOUPS** \$13/QT

ROASTED BUTTERNUT SQUASH , CELERY ROOT v/gf

### **SIDES:**

GLUTEN FREE HERB STUFFING-WILD RICE AND CARMELIZED APPLES  
\$34/pan v/gf

TRADITIONAL BREAD STUFFING-CRANBERRIES AND MUSHROOMS \$28/pan

ROASTED BRUSSEL SPROUTS \$24/pan v/gf add bacon \$26/pan gf

MAPLE-DIJON CARROTS \$20/pan v/gf

GREEN BEAN CASSEROLE \$24/pan

SWEET POTATO CASSEROLE/PECAN TOPPING/VEGAN MARSHMALLOWS \$30  
V/GF

VEGAN CREAMED CORN \$22/pan v/gf

GARLIC MASHED POTATO AND PARSNIPS \$28/pan gf

ORANGE CRANBERRY SAUCE \$10/pint v/gf

CORNBREAD MUFFINS \$2/ea v/gf/non-gmo

### **DESSERTS**

PUMPKIN PIE \$25 v/gf

PECAN TART \$35

APPLE CRUMB \$35/pan

\*\*\*Anything can be done regular, gluten free and/or vegan

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Check out our [Cibaria Market Menu](#) and our

[Family Friendly Menu](#)

*minimum delivery \$100*

Any items with nuts, can be prepared without. Please specify any food allergies when ordering.

TO PLACE ORDERS:

Contact Chef Lisa Smith 404-422-6470

[Email Lisa](#)

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