



RiverMill Thanksgiving

Take the stress out of Thanksgiving and let Executive Chef Jamie Keating and his team of Chefs cook your Thanksgiving meal. All orders must be placed by November 22, 2013.

Traditional Package.....\$225.00
*Serves 8-10 people *Bell & Evans Farms Whole Roasted Turkeys averaging 12-14 lbs.

Includes the following items:

- 12lb Roasted Turkey with Giblet Gravy (1 quart) *Butternut Squash Soup (2qt)
• Cornbread Dressing *Sweet Potato Soufflé * Truffled Fingerling Potatoes
• Sautéed Green Beans *Autumn Roasted Root Vegetables *Cranberry Relish
• Selection of Breads and Biscuits with Honey Butter

(1) Apple Pie (1) Pumpkin Pie

QTY Package (please specify how many orders here)

Ala Carte Items: (add numerical quantities for additional items)

Table listing various items and prices: Whole Roasted Organic Turkey (\$85.00), 8lb Honey Dijon Glazed Ham (\$72.00), 1 Quart Butternut Squash Soup (\$15.00), Additional Starches & Vegetables (\$6.50 per quart), Pies: Pumpkin (\$14.00 each), Truffled and Three Cheese Baked Macaroni (\$28.50), Warm Baked Brie in Puff Pastry (\$22.00), Vegetable Crudités Tray (\$19.00), Display of Domestic & European Cheese & Lavosh (\$23.00), Trio of Dips (\$16.00), Yukon and Sweet Potato Chips (\$30.00), 1 Pint Muffelatta (\$12.00)

Total Amount Ordered
Add 8% Sales Tax

We will email a final invoice that payable 7 days in advance.
All items will be packaged in foil pans or microwaveable and disposable containers with reheating instructions.
To place orders via email specialevents@rivermilleventcentre.com or fax 706-257-1039
Please call us at 706-327-9300 with any questions or suggestions regarding the menu.
Menu items will be available for pick up on Wednesday, November 27th, between the hours of 10am-7pm.

Pickup Time Requested:

Customer Information

Family Name: Phone:

Email: Date The Order Was Placed:

Method of Payment: Cash Check Charge (please check one)

CC Number: Expiration:

Security Code: Billing Address: