

# ★ LET'S *Feast* ★

## THANKSGIVING 2022 TO-GO MENU • ORDER FORM

Orders must be received by Noon on Friday, November 18. Meals available for pick up on Wednesday, November 23 between Noon and 6PM.

Prepayment required. Please place your order by emailing this order sheet to [info@greendragontavernca.com](mailto:info@greendragontavernca.com) or online at [greendragontavernca.com](http://greendragontavernca.com). Your order will be confirmed within 24-48 hours after email is received.

<i>Composed Dinners</i> Family Style (serves 4-6) \$200	QTY.
<i>Choice of:</i> <b>Roasted Apple &amp; Butternut Squash Soup (v/gf)</b> roasted apples and butternut squash, onions, shallots, nutmeg, thyme, apple juice, sherry <i>or</i> _____	
<b>Mixed Green Salad (vg)</b> baby greens, cucumber, carrots, cherry tomato, brioche croutons, balsamic vinaigrette	
<b>Chef's Dry Rub Turkey (gf*)</b> pre-cooked, hand carved skin on turkey breast, orange cranberry relish and turkey gravy	
<b>Traditional Cornbread Stuffing</b> cornbread, turkey broth, onions, carrots, celery, butter, seasoning	
<b>Haricot Vert Almondine (vg/gf)</b> young green beans, toasted almonds, shallots, seasoning, evoo	
<b>Candied Yams (vg/gf)</b> maple, brandy, pecans, mini marshmallows	
<b>Tavern Mashed Potatoes (gf)</b> potatoes, heavy cream, butter, seasoning	
<b>Chef's Pumpkin Pie (vg)</b> cinnamon chantilly	
<i>Individual Plate</i> \$40	
<b>Individual Plate</b> chef's hand carved dry rub turkey breast, turkey gravy, orange cranberry relish, traditional cornbread stuffing, Tavern mashed potatoes and a slice of Chef's hand made pumpkin pie.	

\* Prices above do not include tax and gratuity.

<i>Starters and Sides</i> <small>(serves 4-6)</small>	QTY.
<b>Roasted Apple &amp; Butternut Squash Soup (v/gf)</b> roasted apples and butternut squash, onions, shallots, nutmeg, thyme, apple juice, sherry <b>35.00</b>	
<b>New England Salad (vg/gf)</b> romaine, spinach, dried cranberry, goat cheese, candied pecans, champagne vinaigrette <b>35.00</b>	
<b>Fall Farro Salad (v)</b> roasted root vegetables, pepitas, pomegranate, arugula, herb citrus vinaigrette <b>35.00</b>	
<b>Pumpkin Ravioli (vg)</b> brown butter, fried sage, shaved asiago <b>40.00</b>	
<b>Haricot Vert Almondine (vg/gf)</b> young green beans, toasted almonds, shallots, seasoning, evoo <b>30.00</b>	
<b>Candied Yams (vg/gf)</b> maple, brandy, pecans, mini marshmallows <b>35.00</b>	
<b>Roasted Baby Carrots (vg/gf)</b> bourbon brown sugar glazed with butter, cinnamon and nutmeg <b>30.00</b>	
<b>Tavern Macaroni &amp; Cheese (vg)</b> <b>35.00</b>	
<b>Traditional Cornbread Stuffing</b> cornbread, turkey broth, onions, carrots, celery, butter, seasoning <b>30.00</b>	
<b>Tavern Mashed Potatoes* &amp; Turkey Gravy (gf*)</b> potatoes, heavy cream, butter, seasoning <b>30.00</b>	
<b>Chef's Pumpkin Pie (vg)</b> <b>20.00</b>	
<b>Chef's Orange Cranberry Relish</b> <b>12.00</b>	
<b>Chef's Turkey Gravy</b> <b>15.00</b>	

\* Prices above do not include tax and gratuity.

# CREDIT CARD AUTHORIZATION FORM

Please complete all fields. You may cancel this authorization at any time by contacting us. The authorization will remain in effect until cancelled.

<p><b>Credit Card Information</b></p> <p>Card Type:   <input type="checkbox"/> Mastercard   <input type="checkbox"/> VISA   <input type="checkbox"/> Discover   <input type="checkbox"/> AMEX</p> <p>Cardholder Name (as shown on card): _____</p> <p>Credit Card Number: _____</p> <p>Expiration Date (mm/yy): _____</p> <p>Cardholder ZIP Code (from credit card billing address): _____</p>
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I, the undersigned cardholder, authorize the merchant known as **Green Dragon Tavern & Museum** to charge my credit card for purchases related to goods and services.

Customer Signature

Date

\_\_\_\_\_

Last Name: \_\_\_\_\_

First Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Order Pick- Up Date: \_\_\_\_ November 23rd \_\_\_\_

Order Pick Up Time: \_\_\_\_\_ 12-6pm \_\_\_\_\_



# *Recommended Assembly and Reheating Instructions*

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## **Roasted Apple & Butternut Squash Soup**

Re-Heat Instructions: Cook in pot on low until hot or microwave Sensor Reheat or cook on high in 60 second increments, stirring after each interval, for 3-5 minutes or until warmed.

## **Chef's Dry Rub Turkey**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Warm turkey with the lid on in the oven for about for 15-20 minutes, then remove lid and warm for remaining 5-10 minutes or until hot. To warm the gravy, cook in pot on low until hot or microwave in 30 second increments, stirring after each interval. The cranberry relish is best served room temperature.

## **Traditional Cornbread Stuffing**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot and cornbread starts to brown on top. Sensor Reheat or Microwave on High Covered for 3-5 minutes or until warmed

## **Candied Yams**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and place the yams in the oven for about 10 minutes, or until marshmallows are beginning to melt and brown. Plate it up and prepare yourself – this dish is one of our favorites.

## **Tavern Mashed Potatoes**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot. Sensor Reheat or Microwave on High covered for 3-5 minutes or until warmed. Transfer to your serving bowl and prepare yourself: these potatoes are decadent.

## **Pumpkin Ravioli**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot. Sensor Reheat or Microwave on High covered for 3-5 minutes or until warmed. Transfer to your serving bowl and prepare yourself: to enjoy the taste of Fall.

## **Haricot Vert Almondine**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot. Sensor Reheat or Microwave on High covered for 3-5 minutes or until warmed. Transfer to your serving bowl and prepare yourself.

## **Roasted Baby Carrots**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot. Sensor Reheat or Microwave on High covered for 3-5 minutes or until warmed. Transfer to your serving bowl and prepare yourself.

## **Tavern Macaroni & Cheese**

Re-Heat Instructions: Pre-heat your oven to 250-degrees. Remove the lid and heat for 20-30 minutes or until hot. Sensor Reheat or Microwave on High covered for 3-5 minutes or until warmed. Transfer to your serving bowl and prepare yourself: to enjoy the taste of Fall.

## **Chef's Pumpkin Pie**

Assembly Instructions: Remove pie from the container and plate on your fanciest dessert plate. Sit back, relax, and enjoy the rest of your stress-free Thanksgiving meal.

**\* The heating instructions provided are recommendations. Different appliances heat at different rates, please monitor and test to ensure desired outcome is achieved.**

**\*\* It is always recommended to remove plastic lid and cover with a paper towel when microwave is used.**

**\*\*\*NEVER place aluminum foil packaging in the microwave. Safe for oven use only.**

**PICK UP DATE: November 23rd, 12-6PM**