





THANKSGIVING AT HOME IN LOS ANGELES

Elevate your Los Angeles Thanksgiving dinner with our take home, ready-to-eat Thanksgiving dinner from Chefs Susan Feniger and Mary Sue Milliken. Place your order today for easy drop off delivery on Wednesday, November 25th.

THANKSGIVING FEAST | *select your meal size*
Half Turkey - serves up to 4 guests - $225
Full Turkey - serves up to 8 guests - $425

Herb-Roasted Turkey
Savory Turkey Gravy
Roasted Mushroom & Root Vegetable Stuffing
Macaroni & Cheese
Sautéed Green Beans with Garlic & Caramelized Shallots
Creamy Mashed Potatoes
Cranberry Sauce
Fall Cobb Salad

THANKSGIVING SIDES | *add on fabulous sides à la carte*

Cornmeal Cheddar Drop Biscuits (1 dz) - $35
whipped butter, seeded cardamom honey

Green Corn Tamales (1 dz) - $42
salsa fresca, crema [gluten free, vegetarian]

Roasted Mushroom & Root Vegetable Stuffing (1 lb) - $17
mushrooms, seasonal root vegetables, fresh herbs [vegetarian]

Mashed Potatoes (1 lb) - $17
creamy buttery yukon potatoes, chives

Herb-Roasted Turkey Gravy (16 oz) - $20
fresh herbs, savory turkey gravy

Macaroni & Cheese (1 lb) - $22
gouda, fontina, and white cheddar cheeses, breadcrumbs

Sautéed Green Beans with Garlic & Shallots (1 lb) - $15
fresh green beans, roasted garlic, caramelized shallots

Cranberry Sauce (16 oz) - $18
cranberries, orange, brown sugar [gluten free, vegetarian]

Fall Cobb Salad $19/$35
chicories, apples, dried cranberries, pecans, pomegranate, roasted squash, maple vinaigrette, bacon [gluten free, can be made vegetarian, contains nuts]







THANKSGIVING AT HOME IN LOS ANGELES

Select a Thanksgiving Feast that serves up to 4 or up to 8 guests, then add any à la carte biscuits from Alice B., Border Grill sides and pies you'd like. Pre-order by Friday, November 20 at 5pm.

HOLIDAY PIE SHOP *serves up to 10 | $45 each*

Apple Pie
pink lady apples, granny smith apples, warm spices, streusel

Sweet Potato Pie
piloncillo brûlée, whipped crème fraîche

Mexican Chocolate Cream Pie
oreo crust, spiced chocolate mousse, salted meringue

BORDER GRILL SALADS & CEVICHES *serves 10 to 12*

Mexican Chopped Salad - $54
romaine, grilled corn, red onion, tomatoes, green garbanzos, apples, tortilla chips, avocado, cumin vinaigrette

Kale Caesar Salad - $54
kale, preserved lemon, fried cotija cheese, crispy garlic, vg caesar dressing

Beet Ceviche - $52
golden beets, radish, red onion, jicama, cilantro, lime, sesame, chipotle aioli, plantain chips

Baja Ceviche - $66
seasonal fish, shrimp, onions, tomatoes, lime, jalapeños, jalapeño aioli, tortilla chips

BORDER GRILL CHIPS & DIPS

Housemade Tortilla Chips *serves 10 to 12* - $15

Freshly Made Guacamole *serves 10 to 12* - $50

Housemade Salsas - $20/pint
tomatillo, quemada, salsa fresca, chipotle, salsa macha, arbol, diablo

PLACING AN ORDER

Scan the QR code to view menu & order online