THE Goddess AND GROCER®

THANKSGIVING

FOR FRIENDS & FAMILY

TURKEY DINNER FOR TWO

turkey breast • pan gravy with giblets
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green bean casserole
parker house rolls • pumpkin pie

85 serves two

VEGAN DINNER FOR TWO

gardener's pie • mushroom gravy
traditional stuffing • cranberry sauce
olive oil mashed potatoes
green beans almondine
sourdough rolls • apple crisp

85 serves two

FAMILY MATTERS

whole 12–14lb turkey • pan gravy with giblets
traditional stuffing • cranberry sauce
yukon gold mashed potatoes
green bean casserole
cider-roasted brussels sprouts
parker house rolls • pumpkin pie

255 serves six

ALL IN THE FAMILY

whole 20–22lb turkey • pan gravy with giblets
traditional stuffing • cranberry sauce
yukon gold mashed potatoes • sweet potato casserole
cider-roasted brussels sprouts
green bean casserole
parker house rolls • pumpkin pie • pecan pie

495 serves twelve



APPETIZERS

V = VEGETARIAN | V+ = VEGAN | GF = GLUTEN FREE

ARTISANAL CHEESE BOARD V 36
a selection of domestic and international cheeses,
with crackers, bread, relish, dried fruit and nuts
serves 6



VEGETABLE CRUDITÉS V+, GF 35
fresh seasonal vegetables with romesco and hummus
serves 6

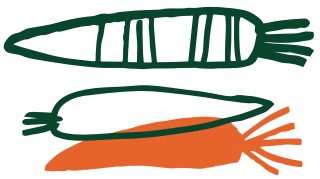
MARYLAND CRAB CAKES 39
with remoulade
12 bite-sized cakes

BAKED BRIE V 35
brown sugar, pecans and cranberries
in puff pastry, served with crostini
serves 6–8

BAKED SPINACH AND ARTICHOKE DIP V 26
cream cheese, sour cream, parmesan, lemon
and toasted breadcrumbs, served with crostini
serves 6

BUTTERNUT SQUASH RISOTTO CAKES V 36
with crispy sage
12 bite-sized cakes

CHILLED SHRIMP COCKTAIL GF 40
with horseradish cocktail sauce
12 jumbo shrimp



SOUP + SALAD

BUTTERNUT SQUASH SOUP V, GF 7 pt | 14 qt
diced apples, toasted pepitas
pint serves 2 | quart serves 3–4

FRENCH ONION SOUP 8.50 pt
croutons, gruyère cheese
serves 2

FALL HARVEST SALAD V, GF 36
shredded brussels and arugula,
manchego, candied walnuts,
dried cranberries, maple vinaigrette
serves 6–8

TURKEY TALK

FOR MORE INFORMATION, OR
TO PLACE YOUR ORDER, PLEASE VISIT GODDESSANDGROCER.COM/THANKSGIVING

We recommend placing orders as soon as you are able, as we will stop taking orders when we reach our production capacity or Wednesday, November 18th at noon, whichever comes first. Delivery is available for an additional charge, with a 3 hour delivery window. All dishes will be fully cooked, but will need to be heated for serving. Heating instructions will be included with your order and can also be found on our website. To help offset rising costs of products and supplies, a 4.5% hospitality fee is added to all orders. We thank you for your continued support and understanding.

TURKEY + ENTRÉES

We roast our turkeys with fresh vegetables and aromatics, and include stock for reheating.

WHOLE TURKEY GF

12–14 lbs 125 serves 6–8

20–22 lbs 175 serves 12–14

ROASTED TURKEY BREAST GF 16 | 32 |58
roasted with butter and herbs, sliced
1 lb | 2 lbs | 4 lbs
serves 2–3 people per lb

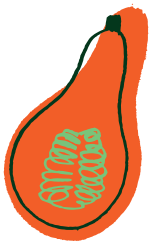




SEARED BEEF TENDERLOIN GF 125
beef tenderloin marinated in red wine and grain mustard - seared medium rare served with horseradish cream sauce
serves 6–8

GARDENER'S PIE V+ 15
a delightful blend of white beans, kale, sweet potatoes and cauliflower in a savory sauce, topped with flaky vegan puff pastry

BUTTERNUT SQUASH RAVIOLI V 28
goat cheese, brown butter, candied walnuts, sage
serves 2–3



SIDES, SAUCES + GRAVY

2LBS SERVES 4–6 | 4LBS SERVES 8–10

YUKON GOLD MASHED POTATOES V, GF 18 | 36
butter, heavy cream, roasted garlic

TURKEY SAUSAGE & SAGE STUFFING 24| 45
onions, celery, sage

TRADITIONAL STUFFING V+ 21 | 40
caramelized onions, celery, sage, thyme

AUTUMN ROASTED ROOT VEGETABLES V+, GF 19 | 38
carrots, parsnips, potatoes, fennel, herbs

ROASTED DELICATA SQUASH V+ 19 | 38
caramelized half moons, maple-chipotle glaze

CIDER-ROASTED BRUSSELS SPROUTS V+, GF 19 | 38
thyme, garlic, apple cider

SWEET POTATO CASSEROLE V, GF 21 | 40
brown butter-crushed pecan streusel

MAC AND CHEESE V 21 | 40
sharp cheddar, gruyère, cavatappi, panko bread crumbs

GREEN BEAN CASSEROLE V 21 | 40
mushrooms, cream, crispy onions

PAN GRAVY WITH GIBLETS, QUART 16

VEGAN MUSHROOM GRAVY, PINT V+ 12

CRANBERRY SAUCE, PINT V+, GF 9.75

12 PARKER HOUSE DINNER ROLLS V 12

12 SOURDOUGH DINNER ROLLS V+ 15

SWEETS

INDIVIDUAL OR 9" FULL SIZE

PUMPKIN PIE 7 | 30
flaky pie crust with pumpkin custard

TRADITIONAL APPLE PIE 8 | 35
flaky double crust

BROWN BUTTER PECAN PIE 8| 35
pecan caramel filling

APPLE CRISP V+, GF 8| 35
flame roasted spiced Fuji apples,
crunchy oat streusel topping

THANKSGIVING DESSERT BOX 45
mini apple, cherry and brown butter pecan pies, pumpkin whoopie pies, cranberry orange bars, hand-decorated shortbread cookies, butterscotch rice krispies, pumpkin cheesecake

MINI PIE ASSORTMENT 30
3 traditional apple, 3 cherry, and
3 brown butter pecan pies
9 pieces



PUMPKIN CHEESECAKE V 8 | 40
hand decorated, graham cracker crust

HOLIDAY FALL COOKIES V 40
hand–decorated turkey, pumpkin, leaves and acorn shortbread cookies
8 cookies

PUMPKIN WHOOPIE PIES V 30
pumpkin-spiced buttercream
6 pieces



COOKIE DECORATING KIT V 35
turkey, pumpkin, leaves and acorns shortbread cookies with fun frosting
9 cookies

SOMMELIER SELECTIONS

SPARKLING

Santomè Prosecco Veneto, IT 19 Stellar to Start

Joseph Cattin Crémant d'Alsace Brut Alsace, FR 25 Awesome as an Apéritif

WHITE

Aquamarine Sauvignon Blanc Marlborough, NZ 19 Good for Green Beans

GD Vajra Moscato d'Asti DOCG Piedmont, IT 26 Perfect for Pie

Crazy Creatures Grüner Veltliner Kremstal, AT 25 Try it with Turkey

House of Brown Chardonnay Lodi, CA 23 Made for Mashed Potatoes

RED

Béatrice et Pascal Lambert 'Pur Jus' Cabernet Franc Chinon, FR 26 Superb for Stuffing

Klinker Brick Zinfandel Lodi, CA 26 Best for Beef Tenderloin

Talley Vineyards Estate Pinot Noir Arroyo Grande Valley, CA 42 Terrific for Thanksgiving

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

THE Goddess AND GROCER®

In this, our 17th year of preparing and cooking Thanksgiving feasts for families and friends across Chicagoland, we are just as honored and delighted as we were that very first year. Thank you for trusting The Goddess and Grocer with all of your special celebrations – we are ever so grateful for you.

Happy Thanksgiving!

Debbie, Chef AJ, Chef Alysha and Team Goddess

WHOLE TURKEY

Preheat oven to 325°F.
Keep the turkey in the provided roasting pan. Pour the provided turkey stock into the pan around the turkey to help retain moisture.
Cover the pan tightly with foil and reheat for approximately **45 minutes for 12 - 14#** or **60-75 minutes for 20 - 22#**
Increase oven temperature to 350°F, remove the foil, and heat for an additional 15 minutes to finish
Before serving, use a food thermometer to ensure the thickest part of the breast and the innermost part of the thigh reach 165°F.
Allow the turkey to rest for 30 minutes before carving.

SLICED TURKEY BREAST

Preheat oven to 325°F.
Keep the sliced turkey breast in the provided oven-safe tray. Pour the turkey stock evenly over the slices to help retain moisture.
Cover the tray tightly with foil and reheat for approximately 15–20 minutes.
Check the center of the turkey with a food thermometer and verify it reaches 165°F before serving. Additional heating time may be needed.

Please note: Heating times are approximate and may vary depending on your oven, turkey size, and tray depth. Additional heating time may be required to reach the proper internal temperature.

MAIN DISHES AND SIDES

ITEM	FIRST/ THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME	NOTES
Gardener's Pie		350°F	Uncovered	15–20 minutes	If the pastry browns too quickly, cover loosely with foil.
Butternut Squash Ravioli	First	350°F	Covered	15–20 minutes	
	Then	350°F	Uncovered	5 minutes	
Green Bean Casserole Golden Mac and Cheese Sweet Potato Casserole	First	350°F	Covered	10 minutes	
	Then	350°F	Uncovered	10 minutes	
Yukon Gold Mashed Potatoes Olive Oil Mashed Potatoes		350°F	Covered	15-20 minutes	Stir gently to distribute heat evenly.
Traditional Stuffing Turkey Sausage & Apple Stuffing	First	350°F	Covered	15 minutes	
	Then	350°F	Uncovered	5 minutes	
Autumn Roasted Root Vegetables	First	350°F	Covered	10 minutes	
	Then	350°F	Uncovered	5–10 minutes	
Cider-Roasted Brussels Sprouts		350°F	Uncovered	10–15 minutes	
Roasted Delicata Squash	First	350°F	Covered	10 minutes	
	Then	350°F	Uncovered	5–10 minutes	
Green Beans Almondine		350°F	Covered	10 minutes	

APPETIZERS

ITEM	OVEN TEMP	COVERED/ UNCOVERED	TIME	NOTES
Baked Brie	350°F	Uncovered	10–15 minutes	Continue heating as needed until warmed to the desired serving consistency.
Baked Spinach and Artichoke Dip	350°F	Covered	15–20 minutes	Uncover briefly at the end if desired.
Butternut Squash Risotto Cakes Maryland Crab Cakes*	350°F	Covered	10–15 minutes	Check that the centers are heated through. Internal temperature should reach 165°F.

SOUPS AND GRAVIES

ITEM	METHOD	COVERED/ UNCOVERED	TIME	NOTES
Butternut Squash Soup French Onion Soup Pan Gravy with Giblets Vegan Mushroom Gravy	Stovetop	Covered	Until simmering	Stir frequently.
	Microwave	Covered	30 sec –1 min intervals	Stir inbetween intervals until heated through.

BREADS

ITEM	OVEN TEMP	COVERED/ UNCOVERED	TIME	NOTES
Parker House Dinner Rolls Sourdough Dinner Rolls	350°F	Uncovered	4–8 minutes	If rolls begin to dry out, cover loosely with foil.

DESSERTS

ITEM	FIRST/ THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Apple Crisp	First	350°F	Covered	15 minutes
	Then	350°F	Uncovered	5–10 minutes

COLD ITEMS & CONDIMENTS

ITEM	NOTES
Cranberry Sauce	Serve cold or allow to temper briefly toward room temperature before serving. Keep refrigerated until needed.
Shrimp + Horseradish Cocktail Sauce Remoulade	Keep refrigerated until serving