



H A P P Y
Thanksgiving

LET THE WILDS HELP YOU TO BE A GUEST AT YOUR OWN HOLIDAY DINNER TABLE.

THANKSGIVING TAKE OUT ORDERS **MUST** BE RECEIVED BY
NOON ON SATURDAY, NOVEMBER 20

ALL ORDERS MUST BE PICKED UP BEFORE 2:30PM ON WEDNESDAY, NOVEMBER 24

TRADITIONAL HOLIDAY MEAL

(Serves 8-12)

- 12 - 14 lb Take & Bake - Whole Turkey with Cornbread-Sage Stuffing
- 2 quarts of Mashed Potatoes ▪ 2 quarts of Giblet Gravy
- 1 quart of Candied Yams ▪ 1 quart of Steamed Green Beans
- 1 quart of Cranberry-Orange Relish
- 1 dozen Dinner Rolls
- 1 - Pumpkin Pie ▪ 1 - Apple Pie

_____ \$170

	# OF ORDERS	x	COST	=	TOTAL
Dinner Rolls	_____ dozen		\$10 / dz	=	_____
Shrimp Cocktail	_____ dozen		\$20 / dz	=	_____
Turkey, Stuffed (1.25# / Person)	_____ pounds		\$5 / lb	=	_____
Cornbread-Sage Stuffing	_____ quarts (4-6)		\$14 / qt	=	_____
Gravy	_____ quarts (4-6)		\$8 / qt	=	_____
Mashed Potatoes	_____ quarts (4-6)		\$10 / qt	=	_____
Club Crafted Cranberry-Orange Sauce	_____ quarts (6-8)		\$8 / qt	=	_____
Vegetables - Cooked					
Candied Yams	_____ quarts (4-6)		\$8 / qt	=	_____
Steamed Green Beans	_____ quarts (6-8)		\$12 / qt	=	_____
Brown Sugar Baked Acorn Squash	_____ quarts (6-8)		\$18 / qt	=	_____
9" Pies with Whipped Cream (Serves 8)	_____ each		\$16 each	=	_____
_____ Pumpkin	_____ Pecan		_____ Apple		

THANKSGIVING TO-GO ORDER FORM

NAME: _____

DATE OF ORDER: _____

PAYMENT METHOD: _____

PHONE #: _____

PICK-UP DATE: _____ PICK-UP TIME: _____

SPECIAL REQUESTS: _____

THANKSGIVING WINE TIPS

TO START, THERE'S NO RIGHT OR WRONG WINE PAIRINGS WHEN ENJOYING THANKSGIVING...
HOWEVER, THERE ARE WINES THAT MIGHT BE BETTER SUITED FOR YOUR HOLIDAY DINNER TABLE.

FOR WHITES, A FULLER-BODIED WINE WILL STAND UP NICELY TO THE RICH DISHES ON YOUR TABLE.

A GREAT CALIFORNIA CHARDONNAY WITH A BIT OF TOASTY OAK WOULD PAIR WELL WITH ITS
SLIGHT CREAMINESS, HINTS OF VANILLA AND BUTTERY NOSE. IF YOU'RE NOT A FAN OF
OAKED STYLE CHARDONNAY, GIVE AN UN-OAKED A TRY. TYPICALLY UN-OAKED WILL ALLOW FOR BRIGHT,
APPLE AND CITRUS FRUIT TO SHOW THROUGH WHILE THE GRAPE'S FULL BODY IS SURE TO SATISFY.

AS AN ALTERNATIVE, AN AROMATIC, LIGHTER-BODIED WHITE WITH PRONOUNCED FRUIT AND FLOWERS CAN ACT
AS AN EXCELLENT CONTRAST TO THE MANY SAVORY, TRADITIONAL FOODS OF THANKSGIVING. COOLER WEATHER
CLIMATES LIKE WASHINGTON AND OREGON PRODUCE SOME EXCELLENT RIESLINGS (BOTH DRY & SWEET)
AND THE GRAPE'S NATURALLY HIGH ACIDITY CUTS THROUGH THE RICHNESS OF THE FOOD.
GEWURZTRAMINER IS ANOTHER HOLIDAY FAVORITE: HIGHLY AROMATIC WITH A TOUCH OF WARM SPICE.

IF YOU'RE A RED WINE DRINKER, PERHAPS A PINOT NOIR. GENERALLY LIGHTER IN BODY AND SOFTER ON THE
PALATE, CALIFORNIA PINOT NOIR'S SHOW GREAT BERRY FRUIT, CONCENTRATED AROMAS AND ARE GENERALLY A
GREAT MATCH. OREGON PINOT OFFERS A BIT LESS FRUIT FORWARD STYLE AND IS OFTEN COMPLIMENTED BY
ACCENTS OF EARTHINESS. EITHER SELECTION WOULD BE THE PERFECT MATCH FOR TURKEY & TRADITIONAL SIDES.

SUBMITTING YOUR ORDER:

PLEASE CONTACT ANGIE BLANCO

ABLANCO@GOLFTHIEWILDS.COM

952-977-8700