



# Thanksgiving

## TO GO & DELIVERY MENU

### HOW IT WORKS:



#### 3 Course Holiday Meal

\$50 per person ++

Choose 1 Starter, Entree & Dessert

All Meals are served individually & are served with Ciabatta Rolls with wild Maine blueberry honey butter, Celery Logs, Black Olives, Cranberry Jelly, house made pickles.

Entrees served with mashed potatoes peas & pearl onions, butternut squash, turkey stuffing, and gravy.

### STARTERS

Maine Lobster Bisque  
Buffalo Chicken Strips  
Tossed Green Salad  
Oysters on the Raw

### ENTREE

Roasted Turkey  
Baked Stuffed Atlantic Haddock  
Steak Diane  
Boiled Maine Lobster

*Vegetarian Option:*  
Wild Mushroom Pappardelle

### WINE TO GO

La Vieille Ferme Wine

*Rose, Blanc, Rouge*

*French Blends*

*\$20 per bottle*



### DESSERT

Organic Ida Red Apple Crisp  
Spiced Pumpkin Pie  
Maine Blueberry Pie  
Belgian Chocolate Mousse

ALL ORDERS MUST BE RECEIVED BY WEDNESDAY,  
NOVEMBER 25TH AT 4 P.M.

PICK UP ON SITE AVAILABLE THANKSGIVING DAY  
LOCAL DELIVERY AVAILABLE WITHIN 10 MILE RADIUS  
207-646-4777 / @JONATHANSOGUNQUIT.COM