

HAPPY THANKSGIVING!

Bring NICHE home this Thanksgiving.

Dinner with no hassle, let us do all the hard work and preparation for you, and you deliver a delicious meal to your family and friends. Just order your turkeys, sides, and wines and then pick them up the morning of!

You are encouraged to order some or the entire menu, customized to your family's preferences.

Printed instructions will be offered on how to reheat your order.

Send orders to info@nichegeneva.com or call (630) 262-1000 Please note any food allergies.

Orders must be placed by Wednesday, November 16th

PICK UP WILL BE: Thursday, November 24th (Thanksgiving) 10:00am - 12:00pm

Please contact us with any questions.

14 S. 3rd Street - Geneva, Illinois 60134 - 630.262.1000 - NicheGeneva.com Follow Niche on Facebook, Twitter, Pinterest & Instagram



THANKSGIVING TO GO – ORDER SHEET

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NAME:	
PHONE NUMBER:	
PICK UP TIME:	
TURKEYS:	
For our turkey orders we will be using organic, free range, Green Circorder you will notice that we have broken it down for you, to minim that certain parts of the turkey should be cooked at different tempe tenderness. To accomplish this, the breasts will be tied, roasted, and thighs will be slow cooked for optimal tenderness. Therefore, keepir cooked dark meat and a turkey people will be raving about!	ize your Thanksgiving stress. We also feel ratures to maximize flavor and I ready for you to carve. The legs and
12 POUND TURKEY	\$175.00
 Serves between 4 – 6 people 20 POUND TURKEY Serves between 8 – 12 people 	\$225.00
STARCHES:	
TRIPLE CREAM MASHED YUKON POTATOES - Serves 3 – 4 people per 32oz portion	\$20.00/32oz
STUFFING	\$22.00/32oz
Brioche, sage pork sausage, dried fruits, caramelized onions - Serves 3 – 4 people per 32oz portion	
ROASTED BABY SWEET POTATOES Honey, toasted pistachio, blistered morello cherries - Serves 3 – 4 people per 32oz portion	\$20.00/32oz



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VEGETABLES:

ROASTED BEETS	\$14.00/lb	
Winter citrus, basil oil marinade, goat cheese, sweet pickled shallots and aruge - Serves 2 – 3 people per 1lb portion	ula	
GREEN BEANS	\$13.00/lb	
Caramelized sweet onions, smoked bacon, and fresh herbs - Serves 2 – 3 people per 1lb portion		
ROASTED CAULIFLOWER		
Butterkase cheese fondue, spicy panko, pine nuts	\$15.00/lb	
- Serves 2 – 3 people per 1lb portion		
SAUCES & CONDIMENTS:		
DUCK FAT GRAVY	\$16.50/qt	
- Serves 6 people per 1qt portion		
CRANBERRY CHUTNEY	\$10.00/pt	
Orange, cinnamon, cloves, dried and fresh cranberries		
- Serves 4 people per 1pt portion		
BREAD & BUTTER:		
HOME-MADE BRIOCHE ROLLS	\$15.00/dz	
WHIPPED STOUT & MUSTARD BUTTER	\$6.00/4oz	
- Serves 3 - 4 people per 4oz portion		
DESSERT:		
BOURBON APPLE CRANBERRY PIE – 9"	\$30.00/pie	
CLASSIC PUMPKIN PIE – 9"	\$30.00/pie	
CEROSIC FOR MINITE	γ30.00/ μις	
VANILLA BEAN WHIPPED CREAM	\$7.00/pint	
BOURBON CARAMEL SAUCE	\$6.00/8 oz	

(Whole pies only) Reheating instructions will be included



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WINES:

	Price /bottle
QUILT, Cabernet Sauvignon, Napa Valley	\$40.00
DAOU, Cabernet Sauvignon, Paso Robles	\$22.00
EMMOLO, Sauvignon Blanc, Napa Valley	\$18.00
PIERRE DELIZE, Sparkling Wine, France	\$14.00

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