

THANKSGIVING TAKE & BAKE MENU

MAINS

Brine Cured Turkey 75
16–20 lbs infused with herbs and spices

Tandoori Style Turkey 75
16–20 lbs marinated in yogurt and spices

Brine Cured Turkey Breasts 45
Marinated in herbs and spices

SIDES

(serves 4–6)

Oyster Dressing 40
Vegetable Dressing 30
Corn Pudding 25
Crab, Shrimp & Eggplant Casserole 45
Green Beans with Roasted Garlic 25
Gruyère Potatoes 20
Herbed Garlic Mashed Potatoes 20
Sweet Potato Casserole 20

BOTTLED COCKTAILS

375ml (serves 6) 85
750ml (serves 12) 165

Saffron NOLA Old Fashioned
bourbon, mango chutney, demerara sugar, bitters

New Money
reposado tequila, ginger, yogurt, South Asian tincture,
lime (clarified)

SAUCES

(serves 4–6)

Butter Chicken Sauce 20
Turkey Gravy 20
Marchand du Vin 20

SOUPS

(serves 4)

Lobster Bisque 30
Crab Brie Champagne Soup 30
Curried Seafood Gumbo 22

JARS

Cranberry Sauce 10
Mango Chutney 10
Cranberry Pineapple Relish 10

DESSERTS

(Serves 4 to 6)

English Bread Pudding 35
white chocolate rum sauce
Apple Pie 35
Pecan Pie 35
Sweet Potato Pie 35
Key Lime Pie 35
Sticky Toffee Pudding Cake 35

**ALL ITEMS INCLUDE COOKING/HEATING
INSTRUCTIONS.**

**TO PLACE YOUR ORDER:
EMAIL: INFO@SAFFRONNOLA.COM
CALL: 504-323-2626**

**DEADLINE TO ORDER: FRIDAY, NOVEMBER
21ST BY 9AM**

**PICKUPS: WEDNESDAY, NOVEMBER 26TH,
NOON - 5**

**LOCATION: THE KINGSWAY, 4201 MAGAZINE
ST. NEW ORLEANS, LA 70115**