

**THE PERFECT TURKEY**  
**Brined and Ready for Your Final Touches**

**The Perfect Sides Also Available**

<u>Quantity</u>	<u>Size of Bird</u>
_____	11-14 lbs. <b>\$45.00</b> each
_____	16-19 lbs. <b>\$65.00</b> each
_____	22-25 lbs. <b>\$95.00</b> each

Yes No Would you like the turkey neck (to make your own gravy)?

- \_\_\_\_\_ Perfect Turkey Cooking Package **\$35.00**
- Easy step by step directions  
(all you need is a roasting pan and rack)
  - Bird seasoning
  - Herb butter (for basting)
  - Diced celery, onion, carrots (cooks under bird)
  - White wine/chicken stock (cooks under bird)
  - Cheese cloth (covers bird during roasting)
  - Meat thermometer (for perfect temperature)
  - Kitchen twine (to tie legs)

<u>Quantity</u>	<u>Sides (with warming instructions)</u>	
_____	Sweet mash potatoes (1 qt, serves 4)	<b>\$15.00</b>
_____	Yukon mash potatoes (1 qt, serves 3)	<b>\$15.00</b>
_____	Wild rice w/ white wine & asiago (1 qt, serves 3-4)	<b>\$15.00</b>
_____	Sweet corn w/ diced onion & pepper (1 qt, serves 3-4)	<b>\$15.00</b>
_____	Glazed carrots (serves 3-4)	<b>\$15.00</b>
_____	Green beans almandine (serves 3-4)	<b>\$15.00</b>
_____	Baby baked potatoes (serves 3-4)	<b>\$15.00</b>
_____	House made gravy (1 qt)	<b>\$12.00</b>
_____	Take and bake bread (serves 3-4) (5 minute bake)	<b>\$7.00</b>

**TOTAL PRICE:** \_\_\_\_\_

**NAME:** \_\_\_\_\_ **PHONE:** \_\_\_\_\_

**PICK UP TIME ON NOVEMBER 27:** \_\_\_\_\_

**CREDIT CARD NUMBER:** \_\_\_\_\_ **exp.** \_\_\_\_\_ **code** \_\_\_\_\_

**\*\*ORDERS MUST BE PLACED BY MONDAY, NOVEMBER 25, 3:00 P.M.\*\***

***MICHAEL AND HIS ENTIRE STAFF WISH YOU AND YOUR FAMILIES  
A BLESSED AND HAPPY THANKSGIVING!***