

**This Thanksgiving, let the Chefs at Golf Club of Houston
do the cooking for you...
Thanksgiving Take-Away Feast for 10**

Roasted Butternut Squash Soup
With Herb Croutons

Or

Roasted Pear-Endive Salad
Roasted Pear, Endive, Beets, Goat Cheese and Toasted Walnuts
Choice of Parmesan Ranch or White Balsamic Vinaigrette

Or choose

Southwest Caesar Salad
Crisp Romaine, Black Beans, Grilled Corn, Tri-Color Tortilla, Pepitas,
Queso Cotija and Southwest Caesar Dressing

Choose from the following:

Adobo Turkey with Red Chile Gravy

Orange-Cranberry Sauce

Andouille Cornbread Stuffing

Or

Hickory Smoked Ham with Pineapple-Cranberry Chutney

With

Yukon Gold Mashed Potatoes,

Aged White Cheddar & Roasted Garlic

Candied Sweet Potatoes topped with Pecans

Roasted Vegetables

with Brussels Sprouts, Carrots, Parsnips, Acorn Squash,

Red Onion, Peppers and Leeks

Assorted Dinner Rolls and Sweet Butter

Choice of

Deep-Dish Chocolate-Pecan, Cinnamon Whiskey Pumpkin or Deep-Dish Apple Pies

\$200.00

* * Ala Carte Menu * *

(Each item serves 10)

Adobo Turkey with Red Chile Gravy - \$80

Hickory Smoked Ham with Pineapple-Cranberry Chutney (1qt) - \$95

Classic Orange-Cranberry Sauce (qt) - \$6

Candied Sweet Potatoes topped with Pecans - \$30

Yukon Gold Mashed Potatoes,

Aged White Cheddar & Roasted Garlic - \$30

Roasted Vegetables

with Brussels Sprouts, Carrots, Parsnips, Acorn Squash,

Red Onion, Peppers and Leeks- \$25

Andouille Cornbread Stuffing \$30

Assorted Dinner Rolls & Sweet Butter (1dz) - \$8

Deep-Dish Chocolate-Pecan, Cinnamon Whiskey Pumpkin or Deep-Dish Apple Pies- \$45

To place your order, contact Chef Moses at 281-459-7837

mcruz@golfclubofhouston.com or

Mary Phillips at 281-459-7863 or

mphillips@golflclubofhouston.com

by Thursday November 21st.

All orders will be ready for pick-up on

Wednesday, November 27th. between 11:00 am – 2:00 pm.

Prices do not include tax.