



THANKSGIVING DINNERS

Call Us & Order Today!

Sebastopol: (707) 823-4916
Santa Rosa: (707) 546-3663

LARGE DINNER 199⁹⁹

- Serves 10-12 -

INCLUDES

- Cooked Diestel Turkey
- Cranberry & Pomegranate Sauce
- Gravy
- Mashed Potatoes
- Dinner Rolls (24 Count)

CHOICE OF STUFFING

- Traditional Herb & Leek Stuffing
- Corn Bread Apple Sausage Stuffing

CHOICE OF ONE SIDE DISH

- Root Vegetable Medley
- Green Beans w/ Roasted Garlic & Mushrooms
- Candied Yams
- English Pea Salad
- Roasted Butternut Squash
- Corn or Carrot Souffle (10 Pieces)



MEDIUM DINNER 119⁹⁹

- Serves 6-8 -

INCLUDES

- Cooked Diestel Turkey
- Cranberry & Pomegranate Sauce
- Gravy
- Mashed Potatoes
- Dinner Rolls (12 Count)



CHOICE OF STUFFING

- Traditional Herb & Leek Stuffing
- Corn Bread Apple Sausage Stuffing

CHOICE OF ONE SIDE DISH

- Root Vegetable Medley
- Green Beans w/ Roasted Garlic & Mushrooms
- Candied Yams
- English Pea Salad
- Roasted Butternut Squash
- Corn or Carrot Souffle (6 Pieces)



SMALL DINNER 219⁹⁹

- Serves 1 -

INCLUDES

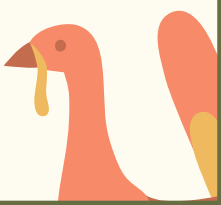
- Cooked Diestel Turkey
- Cranberry & Pomegranate Sauce
- Gravy
- Mashed Potatoes

CHOICE OF STUFFING

- Traditional Herb & Leek Stuffing
- Corn Bread Apple Sausage Stuffing

CHOICE OF ONE SIDE DISH

- Root Vegetable Medley
- Green Beans w/ Roasted Garlic & Mushrooms
- Candied Yams
- English Pea Salad
- Roasted Butternut Squash
- Corn or Carrot Souffle (1 Piece)



JUST THE TRIMMINGS 79⁹⁹

- Serves 4-6 -

INCLUDES

- Cranberry & Pomegranate Sauce
- Gravy
- Mashed Potatoes
- Dinner Rolls (12 Count)

CHOICE OF STUFFING

- Traditional Herb & Leek Stuffing
- Corn Bread Apple Sausage Stuffing

CHOICE OF ONE SIDE DISH

- Root Vegetable Medley
- Green Beans w/ Roasted Garlic & Mushrooms
- Candied Yams
- English Pea Salad
- Roasted Butternut Squash
- Corn or Carrot Souffle (6 Pieces)

ADDITIONAL SIDES

- Thigh Meat Roast 10⁹⁹ lb.
- Bourbon Glazed Ham 10⁹⁹ lb.
- Sweet Sliced Ham 10⁹⁹ lb.

Pie choices from Kozlowski Farms, Muir's Tea Room, UpperCrust Bakery or Pacific Market

- 9" Apple Pie* 18⁹⁹
- 9" Pumpkin Pie* 19⁹⁹
- 9" Pecan Pie* 24⁹⁹
- * GF & Vegan Also Available
- 6" JM Rosen's Cheesecake 28⁹⁹

DINNERS MAY BE PICKED UP AS LATE AS 1 PM. THANKSGIVING DAY.

Thanksgiving dinners and sides are not subject to any in-store discounts.

Happy Thanksgiving!

Sebastopol
550 Gravenstein Hwy.N Sebastopol
(707) 823-4916

Santa Rosa
1465 Town & Country Dr. Santa Rosa
(707) 546-3663

Reheating Instructions

TURKEY:

- Leave the nylon truss on the legs, they are oven safe up to 450°F
- Place Turkey in roasting pan and heat oven to 325°F
- See below for the approximate cooking times based on the size of your turkey:

6-10 lbs.....1 hour
10-12 lbs.....1 to 1¼ hours
12-14 lbs.....1¼ to 1½ hours

- While this oven roasted turkey is fully cooked, we recommend heating-to-taste. When using a meat thermometer heat to a USDA suggested internal temperature of 165°F. Let it stand for 15 minutes before carving.

THE PASTE:

- Spread exterior of turkey with a blend of your favorite herbs and spices or with a paste made of the following:

4 Tbsp.....Olive Oil
2 tsp.....Garlic Powder
2 tsp.....Paprika
2 tsp.....Salt or to Taste

THIGH ROAST:

- Leave uncovered in a 350°F oven for 35-40 minutes.



Reheating Instructions

SIDE DISHES:

- All side dishes were tested in a normal casserole dish that you would have at home and reheated to an internal temp. of 165°F
- Any side dish should be placed in a lightly greased pan covered in foil and placed in a preheated 350°F oven

<i>Traditional Herb Stuffing.....</i>	<i>30min.</i>
<i>Corn Bread Sausage Stuffing.....</i>	<i>30min.</i>
<i>Mashed Potatoes.....</i>	<i>25min.</i>
<i>Roasted Butternut Squash.....</i>	<i>20min.</i>
<i>Root Root Vegetables.....</i>	<i>20min.</i>
<i>Green Beans w/ Garlic & Mushrooms.....</i>	<i>8-12min.</i>
<i>Candied Yams.....</i>	<i>20min.</i>
<i>Corn/Carrot Souffle.....</i>	<i>20min.</i>
<i>Sliced Turkey (Individual Meals).....</i>	<i>15min.</i>

THE GRAVY:

- Simply warm the gravy in a saucepan until lightly boiled
- Adjust seasoning if necessary or desired and serve



Thank you for Allowing Pacific Market
to be Part of Your Holiday!

Happy Thanksgiving!