

thanksgiving

TAKEOUT 2024

S & C

STEVE AND COOKIE'S
— MARGATE, NJ —

\$275 Serves 4 Guests

Dinner Includes:

House Salad

Field greens, walnuts, dried cranberries, gorgonzola cheese, roasted shallot vinaigrette

Turkey

White and dark meat

Tuscan Bread Stuffing

pecans, celery, onion, spinach

Mashed Potatoes

Sweet Potato Casserole

marshmallow topping

Green Beans

mushrooms, crispy shallots

Gravy

Cranberry Sauce

Coleslaw

Dinner Rolls

Choice of Pumpkin Pie and/or Apple Pie

***Add a quart of mushroom soup for \$20**

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Reheating Instructions

Turkey - Preheat oven to 350°. Turkey will have a bit of stock in the bottom of the foil container. If your container has a cardboard lid, please remove before reheating and replace with the foil provided. Reheat for 15-20 minutes with the cover in place, check the temperature and continue heating if necessary.

Tuscan Bread Stuffing - Preheat oven to 350°. If your container has a cardboard lid, please remove before reheating and replace with the foil provided. Reheat for 20 minutes with the cover in place. Remove cover and heat for an additional 5 minutes. Check the temperature and continue heating if necessary.

Smashed Potatoes - Preheat oven to 350°. If your container has a cardboard lid, please remove before reheating and replace with the foil provided. Reheat for 35-45 minutes with the cover in place. Check the temperature and continue heating if necessary. Stir in the melted butter and add milk if desired.

Sweet Potato Casserole - Preheat oven to 350°. If your container has a cardboard lid, please remove before reheating and replace with the foil provided. Reheat for 20-30 minutes with the cover in place. Remove cover, add marshmallows and heat for an additional 5 minutes. Check the temperature and continue heating if necessary.

Green Beans - Preheat oven to 350°. If your container has a cardboard lid, please remove before reheating and replace with the foil provided. Heat for 5-10 minutes with the cover in place, check the temperature and continue heating if necessary. Top with crispy shallots when served.

Gravy - Pour gravy into a saucepan. Heat on low, stirring often.

Soup - Pour into a saucepan and heat on med/low while stirring.