

THANKSGIVING DINNER *to go*

Order Form

Thank you for choosing The Serenity Café for your Thanksgiving Dinner. We accept Visa, MasterCard and checks. If ordering by email theserenitycafe@yahoo.com, we will confirm your order by phone. All orders must be in by **Thursday, November 18th**. Substitutions and special orders must be made by phone. Please call **732-270-2088** 9:00 AM to 5:00 PM Tuesday through Friday.

Name _____ Date _____

Phone _____ Email _____

  Cash/Check

Card Number _____

Expiration Date _____

I will pick up my package

9:30 AM 10:00 AM 10:30 AM 11:00 AM

Packages may be picked up at
The Serenity Café on Thanksgiving Day

THE THANKSGIVING PACKAGE

4 People 8 People 16 People

SOUP

Portabella Mushroom Bisque Butternut Squash Bisque

DESSERT(S)

Pumpkin Pie Deep Dish Apple Apple Crisp

Fallen Chocolate Pecan Pie

Specials and Extras (see brochure for selections) Price

Package Total _____

Tax _____

Total _____

OFFICE ONLY

QB LIST Time confirmed Deposit \$ _____

will pay with _____ on pick up _____

WE AT THE SERENITY CAFÉ WISH YOU ALL A HAPPY THANKSGIVING!



2008 Route 37 East
Toms River, NJ 08753
Phone: 732-270-2088

The Serenity Café
Lunch • Dinner • Catering



The Serenity Café
Lunch • Dinner • Catering

THANKSGIVING DINNER *to go*



A COMPLETE MEAL
FOR THE HOME
READY TO
HEAT AND SERVE
PICK UP ON
THANKSGIVING DAY

2008 Route 37 East
Toms River, NJ

Phone: 732-270-2088
theserenitycafe@yahoo.com

THE THANKSGIVING PACKAGE

Serves 4 People

\$159.00

Serves 8 People

\$289.00

Serves 16 People

\$399.00

SOUP

Portabella Mushroom Bisque

or

Butternut Squash Bisque

SALAD

Mixed Green Salad
with a Basil Balsamic

DINNER

Roasted Turkey

12-14 lb. 18-20 lb. 24-26 lb.
Raw Weight

Sausage Stuffing
Outside the Bird

Mashed Potatoes
Mashed Sweet Potatoes
Green Beans Almandine
Glazed Honey-Mustard Baby Carrots
Dinner Rolls
Cranberry Sauce
Traditional Turkey Gravy

DESSERT

Choose One Dessert
4 people*

Choice of Two Desserts
8 people*

Choice of Three Desserts
16 people*

*See Dessert Selections on Desserts Page

DESSERTS

Pumpkin Pie

The Original, and still the best!

Deep Dish Apple Pie

Warmed slightly, served with Caramel Sauce

Apple Crisp

Cooked Apples in Cider and Brown Sugar
under a Crispy Topping

Fallen Chocolate Souffle Cake

Served with Raspberry Sauce

Pecan Pie

Plenty of Pecans in a rich corn syrup
and Brown Sugar Custard

OPTIONS

Extra Side Dishes

Stuffing, Mashed or

Sweet Potatoes

\$6.99 lb.

Vegetables

\$6.99 lb.

Salad

\$7.99 lb.

Extra Soups/Gravy

\$8.95 qt.

Extra Desserts

\$21.95 ea.

Fresh Turkey Breast

4-9 lb. average. You must purchase the
entire breast; we will not split this item.

Extra gravy is included.

\$13.99 lb.

Roasted Turkey

We will roast a larger turkey for your package on
request. We will charge based on the weight of turkey.

Please specify extra amount and we
will purchase a turkey within

2-3 lb. of your selection. -

\$9.99 lb.

All meals are packaged and ready to heat and serve with precise directions.
Heating will take approximately 60 to 90 minutes from start to finish.

For safety reasons, we will not stuff turkeys for these packages.

HEATING INSTRUCTIONS

In order to make this process as easy as possible,
we have prepared, and packaged, your dinner
to be heated, then served!

Soup

The soup is packaged in 1 qt. containers. Just empty
the contents of the soup into a pot and bring to a boil,
stirring occasionally. (Be careful with
the Butternut Squash Bisque)

Turkeys

The turkeys are cooked to a temperature of 165
degrees, and immediately chilled. When you arrive
home with your turkey, leave it out at room temperature
for 1 hour prior to heating. Heat in a
350 degree oven as follows:

12-14 lb turkeys - 45 minutes, covered

18-20 lb turkeys - 1 hour, covered

24-26 lb. turkeys - 1³/₄ hours, covered

Mashed Potatoes, Sweet Potatoes,
and Stuffing

All of these items are packed in containers that are
oven ready. Heat these items in a 350 degree oven,
covered, for 20 minutes. Remove covers and continue
to heat for an additional 10 minutes.

Vegetables

All of these items are packed in containers that
are oven ready. Heat these items in a 350 degree
oven, covered, for 20 minutes.

Gravy

Heat gravy on top of stove in a pot,
until boiling. Stir frequently!

Desserts

Apple Pie

Can be served warm, or at room temperature. Heat pie
for 10-15 minutes in a 350 degree oven, uncovered.

Apple Crisp

The Apple Crisp needs to be cooked. Remove cover,
place in a 350 degree oven for 35-40 minutes. Crisp will
be browned on top, and bubbling slightly. Allow to rest,
out of oven, for 10 minutes prior to serving.

Pecan Pie

Can be served slightly warm, or at room temperature.
Heat tart in 350 degree oven for 7-9 minutes.