

Wycckoff 201-444-4744

Garfield 201-464-4744

No other discounts, 48 hours notice required. All weights are before cooking. We recommend 3/4 lb of meat per person. Each portion is about 1/4lb, in most cases 3 portions of meat & 3 sides work well for dinner

DISCOUNT PACKAGES

8 to 10 Guest Holiday Dinner \$149.99

13-15 LB (before cooking) Fried or Smoked Turkey, Sweet Potato casserole with coconut crust, Green Bean Casserole, Sage Cornbread Stuffing, Giblet Gravy, Orange Cranberry Relish, Homemade Cornbread.

— 10+lb Smoked or Fried Turkey Breast add \$10

Deluxe Holiday Dinner for 10 \$179.99

13-15 LB (before cooking) Fried or Smoked Turkey, Garden Salad with walnuts, dried cranberries croutons and raspberry vinaigrette, Mashed Potatoes, Sweet Potato casserole with coconut crust, Green Bean Casserole, Sage Cornbread Stuffing, Giblet Gravy, Orange Cranberry Relish, Homemade Cornbread.

— 10+lb Smoked or Fried Turkey Breast add \$10

16 to 20 Guests Holiday Dinner \$219.99

22+LB (before cooking) Fried/Smoked Turkey, Mashed Sweet Potatoes, Green Bean Casserole, Sage Cornbread Stuffing, Giblet Gravy, Orange Cranberry Relish, Homemade Cornbread.

— 10+lb Smoked or Fried Turkey Breast add \$20

Deluxe Holiday Dinner for 20 \$269.99

22+ LB (before cooking) Fried or Smoked Turkey, Garden Salad with walnuts, dried cranberries croutons and raspberry vinaigrette, Mashed Potatoes, Sweet Potato casserole with coconut crust, Green Bean Casserole, Sage Cornbread Stuffing, Giblet Gravy, Orange Cranberry Relish, Homemade Cornbread.

— 10+lb Smoked or Fried Turkey Breast add \$20

HOLIDAY MEATS

All Natural Turkey 12-15 LB \$59.99

All Natural brined and either Southern Fried or Apple Smoked. 8-12 Guests.

— 20+ LB Turkey for 18-20 guests add \$20

All Natural Turkey Breast 10+LB \$69.99

All Natural Turkey Breast. Brined and either Southern Fried or Apple Smoked.

All Natural Whole Roast Duck \$36.99

6+lb before Apple roasting. Served with Hoisin Applesauce on the side

All Natural Apple Roasted Chicken \$18.99 5+LB

Apple Roasted Whole Chicken, brined and roasted for 3 hours

Indiana Fried Chicken - 10pcs \$24.99

Brined and Buttermilk coated Southern Fried Chicken.

Hickory Smoked Chicken -20 pcs \$49.99

Brined, dry-rubbed and Hickory Smoked Chicken

Grilled or Fried Catfish \$59.99

Cajun Grilled or Southern Fried Catfish half tray about 5 lb. Bourbon sauce /side.

Pineapple Sausage \$34.99

A shallow half tray of Artisanal Pineapple Sausage and grilled bell peppers.

SIDES & WHAT-NOT

Homemade Sausage Cornbread \$19.99

Stuffing

Shallow half tray for 8 to 10 guests

— Deep half tray for 16 to 20 guests add \$15

Green Bean Casserole \$39.99

Deep half tray. Green Bean casserole topped with tobacco onion strings. Served in a deep half tray about 5 lb for 16 to 20 guests

Sweet Potato Casserole \$39.99

Sweet potatoes, cooked with cream and butter - coconut topping. Deep half tray about 5+ lb for 16 to 20 guests.

Stewed Louisiana Okra \$39.99

Cut okra stewed in zesty tomato sauce. Served in a deep half tray about 5 lb for 20

Giblet Gravy - 1 pint \$5.99

Orange Cranberry Relish - 1 pint \$8.99

HOLIDAY DESSERTS

Assorted Pies \$17.99

Choice of Pumpkin, Sweet potato, Apple, Wild Berry pies.

Redneck Zeppoles \$34.99

Half tray. Fried homemade cornbread dusted with cinnamon sugar. For 20

Banana Pudding \$29.99

Shallow Half tray. Banana pudding served with fresh bananas, Nilla Wafers and whipped cream, about 10 to 15 portions

Danish Cherry Rice Pudding \$29.99

Shallow Half tray. Topped with cherries and whipped cream. For 10 to 15

<http://AdvancedChef.com/BourbonBBQ>