



## Thanksgiving To Go Menu 2009

### Instructions

To place an order please call 899-7303

Please place your order by 6:00 pm on Friday, November 20<sup>th</sup> to guarantee your menu selections

Please notify us of a cancellation by Monday, November 23<sup>rd</sup>

Orders may be picked up on Wednesday, November 25<sup>th</sup> from 10am - 4pm

All items are sold individually

Heating instructions will be included with each order

### Starters

*Cheese Straws ~  
\$14.40 / pack of 36*

*Seasoned Roasted Pecans ~  
\$14.95 / 1 pound container*

*Cheese Puffs ~  
\$7.20 / pack of 12*

*Seafood Gumbo ~  
Shrimp, crabmeat, okra, onions, bell peppers,  
celery, flour, vegetable oil, salt, garlic and other  
seasonings  
\$16.00 / quart (serves 2-4)*

*White Rice ~ 3.00 / quart*

*Turtle Soup ~  
turtle meat, onions, tomatoes, bell peppers, eggs,  
celery, lemon, vegetable oil, flour, garlic, sherry,  
parsley and other seasonings  
\$18.00 / quart (serves 2-4)*

*Crab and Corn Chowder  
Crabmeat, corn, bacon, potatoes, onion, carrot,  
celery, bell pepper, and milk.  
\$14.00 / quart (serves 2-4)*

*Spinach Salad ~  
baby spinach with blue cheese, cranberries, walnuts  
with a pepper jelly vinaigrette  
\$42.50 per bowl (serves 12)*

*Praline Baked Brie en Crôuté ~  
Imported Brie filled with a pecan praline filling,  
wrapped in tender pastry. Accompanied by crackers  
\$55.00 / 2# Brie*

*Lump Crabmeat Dip ~  
lump crabmeat, cream cheese, butter, lemon juice,  
and seasonings. Accompanied by toast points.  
50.00 / quart*

*Grilled Duck Breast Brochettes ~  
duck breasts marinated in teriyaki sauce, with  
jalapeno pepper, wrapped in bacon, skewered and  
grilled  
\$21.00 / dozen*

*Mini Crabcakes with Remoulade Sauce ~  
\$31.50 / pack of 18*

## Entrée Selections

*Herb Roasted Turkey ~*  
\$49.95 (10-14 lbs. / serves up to 12)  
\$74.95 (20-24 lbs. / serves 13-22)

*Herb Roasted Turkey Breast ~*  
*a whole turkey without the wings and legs (it is not*  
*a boneless breast)*  
\$42.50 (6-8 lbs. / serves up to 8-10)

*Deep Fried Turkey w/ Cajun Seasoning ~*  
\$55.00 (10-14 lbs. / serves up to 12)

*Roast Pork Tenderloin stuffed with Spinach,*  
*Currants and Cheddar accompanied by a natural*  
*pan au jus*  
\$87.50 (serves 8-10)

*Beef Tenderloin with Marchand de Vin Sauce ~*  
*a five pound beef tenderloin, marinated and seared*  
*to medium rare, accompanied by 1 quart of*  
*Marchand de Vin sauce (a red wine and mushroom*  
*sauce).*  
\$175.00 (serves 10-12)

*Orange Honey Glazed Ham ~*  
*a half, bone-in, spiral sliced ham, glazed with*  
*honey, fresh orange juice, orange zest, and cloves.*  
\$55.00 (serves 8-12)

*Roasted Cornish Game Hen with a Port-Spice*  
*Glaze ~*  
(not stuffed) \$10.50 / each

## Dressings, Gravy, Sauces

Quarts serve 4 – 6 people

*Turkey Gravy ~*  
*dark, rich, traditional turkey gravy.*  
\$11.50 / quart

*Marchand de Vin Sauce*  
*A red wine and mushroom sauce*  
\$12.00 / quart

*Cranberry Conserve ~*  
*cranberries simmered with oranges, raisins,*  
*pecans, and sugar.*  
\$10.00 / pint (serves 10-16)

*Oyster Dressing ~*  
*abundant oysters, onions, celery, garlic, parsley,*  
*sage, thyme, bay leaf, butter, margarine,*  
*breadcrumbs, & seasonings.*  
\$28.00 / quart

*Cornbread Sausage & Pecan Dressing ~*  
*cornbread, pork sausage, pecans, onions, celery,*  
*bell peppers, garlic, herbs, chicken stock &*  
*seasonings.*  
\$18.00 / quart

*Crawfish Cornbread Dressing ~*  
*crawfish, bell pepper, celery, onions, cornbread,*  
*thyme, cayenne, paprika, bay leaves, dry mustard.*  
\$22.50 / quart

## Potatoes

Quarts serve 4 – 6 people

*Roasted Garlic Mashed Potatoes ~*  
*potatoes, roasted garlic, butter, parsley, salt &*  
*pepper.*  
\$14.50 / quart

*Mashed Sweet Potatoes with Orange and Rosemary*  
\$14.50 / quart

*Sweet Potato Crunch ~*  
*sweet potatoes pureed with milk, eggs, brown sugar,*  
*cinnamon and nutmeg, topped with pecans, brown*  
*sugar, butter & cream.*  
\$16.00 / quart

## Vegetables

Quarts serve 4 – 6 people

*Spinach Casserole ~*  
*spinach, mushrooms, onions, garlic, butter, gruyere*  
*cheese, cream cheese, breadcrumbs & seasonings.*  
\$18.00 / quart

*Stuffed Artichoke au Gratin Casserole*  
*artichokes, salami, currants, lemon, flour,*  
*parmesan, breadcrumbs, olive oil, white wine, herbs*  
*& seasoning.*  
\$18.00 / quart

*Seafood Stuffed Mirliton Casserole ~*  
*mirlitons, ham, shrimp, onions, celery, garlic,*  
*butter, margarine, breadcrumbs parsley, &*  
*seasonings.*  
\$20.00/quart

*Creole Dirty Rice ~*  
*long grain rice, ground beef, ground pork, chicken*  
*livers, onion, bell pepper, parsley, & green onions*  
\$12.00 / quart

*Smothered Turnip Greens ~*  
*turnip greens, ham, bacon, onions, garlic,*  
*margarine, & creole seasonings*  
\$16.00 / quart

*Green Beans with Shallots and Pecans ~*  
*fresh green beans, butter, shallots, toasted pecans,*  
*lemon juice, salt, pepper.*  
\$16.00 / quart

*Butternut Squash with Roasted Red Pepper &*  
*Rosemary ~*  
*butternut squash, roasted red bell pepper,*  
*rosemary, garlic, parsley, salt, black pepper, &*  
*parmesan*  
\$18.00 / quart

*Corn Maque Choux with Shrimp & Tasso~*  
*Corn, shrimp, tasso, onions, green bell peppers, red*  
*bell pepper, celery, tomatoes, milk, butter, &*  
*seasonings.*  
\$22.50 / quart

## Desserts

Cakes serve 12 – 16, Pies serve 6-8

### **Pies ~ 18.00 each**

*Apple Walnut Crumble Pie*  
*Pumpkin Pie*  
*Sweet Potato Pie*  
*Pecan Pie*  
*Mincemeat Pie*

### **Cakes**

*Triple Chocolate Mousse Cake ~ 48.00*  
*A tri-layer mousse cake, starting with a rich deep*  
*chocolate mousse base, followed by a lighter,*  
*creamier chocolate mousse layer, then crowned by*  
*a light, silky white chocolate mousse, garnished*  
*with a few wispy curls of chocolate.*

*Southern Caramel Cake ~ \$36.00*  
*Caramel cake layers with a caramel sauce laced*  
*buttercream frosting, topped with a pecan praline*  
*which provides the perfect crunch to the cake.*

*Key Lime Cheesecake ~ \$36.00*

*Carrot Cake ~ \$36.00*

*Angel Food Cake with Lemon Icing ~ \$21.00*

*Caramel Cup Custard ~ \$3.95 / each*

*Pumpkin Bread (loaf) ~ 10.95 / each*

## Bread

*Sold in bags of 6*  
*mini croissants, sourdough rolls and 7 grain rolls*

*Chez Nous ~ 5701 Magazine Street, New Orleans, LA 70118*  
*(504) 899-7303 ~ Fax (504) 891-8583 ~ [www.gotocheznous.com](http://www.gotocheznous.com)*