

THE MID-AMERICA CLUB

thanks giving *to-go*

Place your orders no later than 12PM on Thursday, November 19th. Pickup is available on Wednesday, November 25th from 10AM until 3PM.

TO ORDER:

312-861-1100
contactus@midamclub.com
ORDER ONLINE HERE

WINES BY THE BOTTLE

NV Taittinger La Francaise Brut,
Champagne | \$40

Langlois-Chateau, Sancerre | \$38

St. Francis Old Vines Zinfandel,
Sonoma County | \$29

Chateau des Jacques, Morgon | \$26



\$225 | FEEDS FOUR

Michigan Free Range Amish Turkey | 8-12 pounds | Heat & Eat **OR** Uncooked
Pulled Dark Meat & Sliced White Meat
Turkey Stock
Garlic Whipped Mashed Potatoes
Green Bean Casserole
Apple Walnut Salad | Shaved Brussels Sprouts, Yogurt Dressing
Traditional Sage Brioche Stuffing
Cranberry Orange Relish
Giblet Gravy
Buttered Cross Buns with Butter

Appetizers

Seafood Platter | \$38 per dozen | Crab Claws, Jumbo Shrimp, Scallops, Lemon Wedges
Corn Chowder | \$30 per quart
Spinach & Artichoke Dip with PQB Crackers | \$16 | Serves 4-6

Sides - Serves Four

Mac & Cheese | \$18
Wild Mushrooms | \$24
Shaved Brussels Sprouts with Bacon | \$16

Desserts & Whole Pies

Cheesecake | \$18
Apple Pie | \$18
Pecan Pie | \$18
Pumpkin Pie | \$16

Additions & Extras

PQB Bread | Sourdough & Seeded Rye | \$14 per loaf
Sweet Potatoes with Pecan Praline | Serves Four | \$16

EXTRAS | Serves Four

Apple Walnut Salad | \$24
Stuffing | \$16
Green Bean Casserole | \$16
Garlic Whipped Potatoes | \$16
Gravy | 1 quart | \$12

Items are priced per person and are subject to 11.5% tax.
All food and beverage purchases are subject to an automatic 10% Service Charge and 11.5% tax. The Service Charge is not a tip or gratuity. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved.

