

## **THANKSGIVING ORDERS 2024**

Place orders by Tuesday (11/26):

(603) 428-3281 (voice)

(603) 456-8249 (text photo of order form) <a href="mailto:innkeeper@colbyhillinn.com">innkeeper@colbyhillinn.com</a> (email form)

Name:	Cell: _						Zip Code:
Thursday (11/28) Pick-Up Select time between 10:0			<u></u>				
Credit Card #:		Exp	oiratio	on:			CVC Code:
(\$65 per person)	# of Guests	1	2	3	4	5	6 (circle one)
Each guest should make one sele	ction per course	•					

COURSE ONE

	Notes	1	2	3	4	5	6
Item Plus Biscuits							
Apple Cider & Fall Squash Soup							
Oyster & White Fish Chowder							
Fall Greens with Apple, Roast Beet, Goat Cheese Salad							
Market Greens							
Sweet Potato, Roast Apple & Goat Cheese Pierogi Plater							

## COURSE TWO

- \*All entrees served with the following sides:
- 1) whipped potatoes with roasted garlic; 2) roasted sweet potatoes; fall vegetable succotash

Entrées Plus Sides (Per Menu)	Notes	1	2	3	4	5	6
Cider-Brined Turkey with herbed cornbread stuffing, cranberry chutney, giblet gravy							
Crisp Tuscan style Roast Pork Loin							
Four Grain "Risotto" with Mushroom and Parsnip Ragout							
Cherrywood Roasted Salmon							

## COURSE THREE

Dessert Items	Notes	1	2	3	4	5	6
Pumpkin Pie Slice							
Apple Crisp							
Sea Salt Caramel & Pecan Chocolate Cake							
Ricotta Cheesecake with Cranberry-Apple Chutney							

Nibbles	# selected
Country Biscuits (6 count)(\$12) and maple butter	
Local Cheese Board (\$26)	
Local Cheese & Charcuterie Board (\$34)	

