



## **GOURMET BY THE BAY AT THE VILLAGE SHOPPE THANKSGIVING TAKE-OUT MENU**

It's that time of year again! We are ready for the holidays and looking forward to helping you make your Thanksgiving a success! All orders will be packaged in disposable containers, not necessarily oven-proof, unless otherwise prearranged.

**All orders must be placed by NOON on  
Wednesday, November 13, 2024.**

**Due to an increase in volume since the merger, we cannot accept special  
orders and we are unable to accommodate hot turkeys at pick up.**

### **DELIVERY DETAILS**

Wednesday, November 27 Between 2:00 – 7:00  
\$5 delivery fee for all Easton and St Michaels locations  
\$10 delivery fee outside of Easton/St Michaels, but within  
Talbot County  
Fee TBD outside of Talbot County

### **PICK UP DETAILS -- St Michaels – 501 S. Talbot Street – The Village Shoppe**

Wednesday, November 27 between 3:00 – 7:00 pm  
Thursday, November 28 between 10:00 a.m. - Noon

*The store will close at Noon on Thanksgiving Day so that we can enjoy the holiday with our families.*

When your order is placed either via phone – 410.745.6260 – or via email – [shoregour@gmail.com](mailto:shoregour@gmail.com) – we will confirm with a return order form via email. The price will be listed on the order form. **Please indicate the day and time for pick up.**

We accept cash, checks, and credit cards for payment.

### **Hors d'oeuvre Platters**

#### **Jumbo Shrimp Cocktail Platter**

cocktail sauce, lemon-dill aioli, sliced lemons

Small -- \$72

Medium -- \$108

Large -- \$144

(24 shrimp)

(36 shrimp)

(48 shrimp)

#### **Baked Brie**

apricot and pecan chutney *(ready to bake at home)*

\$35 each (serves 6-10 people)

### **Soup**

(Sold by the quart, serves 3-4 people.)

Butternut Squash Soup

\$14.00 per quart

### **Salad**

Mixed Greens with toasted pumpkin seeds, candied pecans,

dried cranberries, chevre

and gala apple vinaigrette

\$5.25 per serving

*(items will be individually packed – customer to assemble)*

### **Sides**

Corn Pudding

\$4.75 per serving

Macaroni and Cheese

\$4.75 per serving

Mashed Potatoes

\$4.50 per serving

Glazed Sweet Potato Casserole

\$4.75 per serving

Local Oyster-Applewood Smoked Bacon Stuffing

\$5.25 per serving

Cranberry Sage Stuffing

\$4.75 per serving

Seasonal Vegetable Saute –

\$5.25 per serving

butternut squash, brussels sprouts, wild mushrooms,  
caramelized onions, spinach

Haricot Vert with shallot butter

\$4.75 per serving

Braised Red Cabbage

\$4.75 per serving

Collard Greens, smoked ham hock

\$4.75 per serving

Cranberry Orange Relish

\$3.75 per serving

Homemade Gravy by the Quart

\$16.00 per quart

### **Fresh Turkey**

**(Choice of 8-12 lbs, 12-16 lbs, 16-20 lbs, 20-24 lbs, 24-28 lbs, 28-32 lbs)**

Fresh Turkey – not brined/uncooked	\$5.00/pound
Fresh Turkey – brined/uncooked	\$6.50/pound
Roasted Fresh Turkey with gravy, slightly undercooked/cold	\$9.00/pound

### **Bread**

Baguette	\$5.00 each
Cheddar Biscuits	\$6.00 (1/2 dozen)
Sweet Potato Biscuits	\$6.00 (1/2 dozen)

### **Desserts**

**Served in disposable 10” pie tins, unless other arrangements are made. One 10” pie will serve 6-8 portions.**

Bourbon Pecan Pie	\$36
Pumpkin Meringue Pie	\$36
Traditional Pumpkin Pie	\$36
Apple Cranberry Crumb Pie	\$36

Fudge Brownies	\$9.00/dozen
Fudge Nut Brownies	\$9.00/dozen
Chocolate Chip Cookies	\$9.00/dozen
Pumpkin Cranberry Pecan Cookies	\$9.00/dozen
Oatmeal Raisin Cookies	\$9.00/dozen
Peanut Butter Cookies	\$9.00/dozen

### **For the Morning After ....**

Cranberry Orange Scones	\$9.00 (1/2 dozen)
Ham and Cheddar Quiche	\$34.00 each
Quiche Lorraine	\$34.00 each
Arugula-Vegetable-Chevre Quiche	\$32.00 each
Whole Cinnamon Pecan Coffee Cake	\$25.00 (serves 12)
Zucchini Nut Bread	\$8.00/loaf
Pumpkin Pecan Bread	\$8.00/loaf