# **■LAKEVIEW GROCERY≡**

On Harrison Avenue

Holiday Sidas	HALF PAN	WHOLE PAN
Holiday Sides	6 lbs	12 lbs
Andouille Cornbread Dressing	39.99	79.99
Oyster Dressing	74.99	149.99
Three Cheese Macaroni	29.99	49.99
Creamed Potatoes	39.99	79.99
Traditional Dirty Rice	39.99	79.99
Green Bean Almondine	35.99	69.99
Sweet Potato Casserole w/Praline Sauce	35.99	69.99
Shrimp Mirliton Dressing	51.99	99.99
Shrimp and Eggplant Dressing	51.99	99.99
Cranberry Sauce		6.99 lb
Turkey Gravy		4.99 lb

Holiday Entrées

Smoked Turkey (12-14 lb)	39.99
key (12-14 lb)	42.99
Smoked Turkey Breast (4.5 lb)	29.99
key Breast (4-5 lb)	3299
Pork Loin (3-5 lb)	5.99 lb
oneless Ham (9.5 lb)	39.99
Smoked Turkey Breast (4.5 lb) key Breast (4–5 lb) Pork Loin (3–5 lb)	29.9 329 5.99

\* All items precooked weight \*Turkey & Ham Carving Fee: \$20 \*Turkey Breast Carving Fee: \$5 Complete Dinners

**Baked / Smoked** 

Fried

#### TURKEY DINNER serves 4-6

\$69.99

\$74.99

- 1 Cajun Baked Turkey (precooked weight 12-14 lbs) or Mesquite Smoked Turkey (precooked weight 12-14 lbs) or Cajun Fried Turkey (precooked weight 12-14 lbs)
- Andouille Cornbread Dressing
- Green Bean Almondine
- 16oz Turkey Giblet Gravy
- 1 pt Cranberry Sauce with Grand Marnier
- 1 Pecan Pie (8-inch)
- 1 Dozen LG White Mountain Rolls

### **TURKEY BREAST DINNER serves 2-4**

\$49.99

\$49.99

- 1 Baked 4-5 lb Boneless, Carved Turkey Breast
- Green Bean Almondine
- Andouille Cornbread Dressing
- 1 Dozen LG White Mountain Rolls
- 1 Pecan Pie (8-inch)

## HAM DINNER serves 4-6

\$59.99

• 1 Pineapple Honey Glazed Ham (precooked weight 5-7 lbs)

- Praline Sweet Potatoes
- Green Bean Almondine
- 1 Pecan Pie (8-inch)
- 1 Dozen LG White Mountain Rolls



#### **HEATING & REHEATING INSTRUCTIONS**

CONVENTIONAL: Heat oven to 300°F. Place pan(s) of food items in oven. Heat until internal temp. of food has reached 165°F. Allow 45 minutes to 1 hour to reheat before serving.

MICROWAVE: Remove all items from foil containers and place in microwavable dishes. Microwave on reheat, rotating every 3 to 4 minutes until internal temp. of food has reached 165°F.

No Substitutions Revised 10/2018