



GF/Low Carb Thanksgiving Side Dishes

Purchase individually or bundle all for \$200.00 plus tax
Each side serves 4

SIDES:

Cauliflower, Parsley and Sage Soup (1 quart) \$20

Olive oil, onion, garlic, cauliflower, celery, chayote squash, smoked paprika, chicken bone broth, coconut milk, sage, parsley, spinach, sea salt, pepper

Roasted Winter Squash and Pecan Salad (9x11" Casserole) \$25

Butternut squash, olive oil, sea salt, pepper, apple cider vinegar, monkfruit maple syrup, shallots, Dijon, pecans, parmesan, blackberries

Rutabaga Mash (8" Casserole) \$23

Rutabaga root, butter, cream, sea salt, pepper

Grain Free Stuffing (8" Casserole) \$25

Butter, onion, celery sage, egg, cream, chicken bone broth, sea salt, pepper, almond flour, coconut flour, b.soda

Old Fashioned Cranberry Sauce (1 quart) \$18

Fresh cranberries, orange juice, lemon juice, monkfruit confectioners sweetener

Turkey Gravy (1 quart) \$18

Butter, chicken bone broth, onion powder, garlic powder, xanthan gum, sea salt, pepper

Cheddar Bay Biscuits (8 biscuits) \$20

Almond flour, GF b.powder, garlic powder, sea salt, egg, cream, butter, cheddar cheese, parsley

DESSERTS:

Yellow Squash Pie (9" round) \$25

Almond flour, xanthan gum, sea salt, butter, egg, cream cheese, yellow squash, chayote squash, golden monkfruit, lemon, cinnamon, nutmeg, ginger, allspice

Pumpkin Cheesecake Chaffles (8 Chaffles) \$25

Egg, mozzarella, pumpkin puree, almond flour, monkfruit golden, cream, cream cheese, pumpkin spice, b.powder, vanilla, maple extract, vanilla