



November 2018 Take-Out Menu

Place Your Thanksgiving Order Today!
(scroll down to second page for full menu)

November 5-10

A la Carte Items

Roast Chicken Marbella
Chicken Enchiladas w/ Almond Pasilla
Polenta Casserole w/ tomato sauce & cheese (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Diestel Turkey Meatballs w/ roasted tomato sauce
Grilled Skirt Steak w/ Chimichurri sauce
Seafood Cannelloni w/ Mushrooms

November 12-17

A la Carte Items

Roast Chicken Diavolo
Sweet Potatoes w/ black bean chili & cilantro (v)
Cauliflower Skillet Cakes w/ Dill Yogurt Sauce (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Braised Chicken w/ tomato, olive & mushroom
Beef Stroganoff
Roast Sea Bass w/ potato, mushroom & salsa verde

November 19-21

(closed Nov. 22-24 for Thanksgiving)

A la Carte Items

Garlic-Herb Roast Chicken
Butternut squash w/ greens casserole
Roasted Vegetables w/ pomegranate glaze (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Chicken Schnitzel w/ brown butter- caper sauce
Teriyaki Skirt Steak
Tuna Puttanesca

November 26 – December 1

A la Carte Items

Honey Mustard & Rosemary Roast Chicken
Sweet Potato & Black Bean Enchiladas
Portobello Mushroom stuffed w/ greens, roasted onion & cheese (v)
Turkey-Pumpkin Chili
Potato-Artichoke Gratin (v)

Entrées

Honey-Chipotle glazed Chicken Breast
Pork w/ greens
Seafood Cakes w/ roasted pepper aioli

(v) = vegetarian. Consuming raw or undercooked egg, meats, poultry or seafood may increase your risk of food-borne illness especially if you have a medical condition. A la carte items range from \$10.00-17.50/lb. and entrées average around \$17.25. Menu items subject to availability and change. View our website for monthly and catering menus.

Aptos Center | 7564 Soquel Dr. | (831) 685-3926
Hours: M-F 11-7, Sat. 11-5, Sun. closed | carriedawayfoods.com



Carried Away's Thanksgiving 2018 Menu

- For Thanksgiving Day ONLY pick up from 10:00am to 12 noon
- Re-heating instructions included for hot items
- Items can be ordered a la carte, no minimums
- **All orders require a 50% deposit**
- **Limited availability so call 685-3926 to order by Nov. 17!**

Note: Vegan, vegetarian and gluten free (GF) items indicated.

Brined All-Natural Free-Range Fresh Diestel Turkey (GF)

Sliced Combination of Light & Dark Meat 19.50 / lb. serves 2

We will only be serving Sliced Turkey this year, Sorry for any inconvenience

House Gravy made from pan drippings & giblets

5.00 / cup serves 1-2 10.00 / pint serves 3-4 20.00 / quart serves 6-8

Soup of organic fall squash with manchego & gruyère

(vegetarian & GF)

4.50 / cup serves 1 8.25 / pint serves 1-2 16.50 / quart serves 3-4

Organic Baby Greens Salad with pomegranate vinaigrette

(vegan & GF)

5.00 / serving

Organic Roasted Brussels Sprouts, Carrot, Turnip & Beets with garlic, parsley & Shallot Vinaigrette (vegan & GF)

5.75 / cup serves 1 11.50 / pint serves 2-3 23.00 / quart serves 4-5

Savory Bread Stuffing (contains chicken stock) with pecans, herbs & assorted dried fruit

5.50 / cup serves 1 11.00 / pint serves 2-3 22.00 / quart serves 3-5

Kale Apple Salad w/ Lemon Preserved Dressing & Pecans (vegan & GF)

4.00 / cup serves 1 8.50 / pint serves 2-3 15.00 / quart serves 3-5

Creamy Mashed Potatoes (vegetarian & GF)

5.00 / cup serves 1 10.00 / pint serves 2-3 20.00 / quart serves 3-5

Fresh Cranberry Sauce with citrus (vegan & GF)

5.00 / cup serves 3-4 10.00 / pint serves 5-8 20.00 / quart serves 9-14

Organic Pumpkin Pie with whipped cream

9-inch serves 8-10 24.00ea

(vegetarian; made with fresh-roasted local pie pumpkins)

