

THANKSGIVING CATERING

THE PANTRY: Gourmet to Go by Orange Beach Concierge

Take the hassle out of holiday cooking as Chef David Pan creates amazing meals. Our kitchen specializes in locally sourced, organic and sustainable ingredients whenever possible. We believe that healthy dining should and can be convenient as well as affordable. Whether you are entertaining at home or adding a dish to the holiday spread, imagine celebrating the year's most scrumptious holiday without all of the stress and mess!

THANKSGIVING CATERING TO GO

ROASTED GARLIC WHIPPED POTATOES

Whole roasted garlic infused into russets whipped with butter and cream.

¼ pan - \$18 (serves 4-6) • ½ pan - \$35 (serves 10-12)

SWEET POTATO SMASH

Roasted yams blended with brown sugar, butter and topped with candied pecans.

¼ pan - \$18 (serves 4-6) • ½ pan - \$35 (serves 10-12)

ROASTED BRUSSEL SPROUTS

Whole Brussel sprouts roasted with olive oil and Kosher salt.

¼ pan - \$18 (serves 4-6) • ½ pan - \$35 (serves 10-12)

TRADITIONAL HERB DRESSING

Crusty traditional bread laced with fresh herbs of sage, thyme, and parsley. A Thanksgiving classic.

¼ pan - \$18 (serves 4-6) • ½ pan - \$35 (serves 10-12)

BRINED & ROASTED BONE IN TURKEY

½ cage • market price (serves 10-12)

WHOLE ROASTED TENDERLOIN

market price (serves 10-12)

TURKEY GRAVY

1-quart • \$20 (serves 10-12)

FRESH CRANBERRY RELISH

1-quart • \$15 (serves 10-12)

PUMPKIN PIE

\$25 (serves 8)

*Limited quantities available. First-come, first-served. Credit card required for deposit. We accept Visa, Mastercard, Discover, and American Express. All orders must be submitted and paid for by NOON Friday, November 17, 2017. All foods prepared in disposable aluminum pans or take out containers ready to heat and serve. Pick up ONLY at Orange Beach Concierge at The Wharf.

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orangebeachconciergeservices.com
251.228.6729

Chef David Pan's specialty is French methods while remaining focused on the latest trends and techniques in the industry. After graduating from Le Cordon Bleu Mendota Heights, Chef Pan began his career at the 3 Diamond rated WA Frost in St. Paul under Chef Russell Kline. He expanded his culinary experience working with noted chefs at elite establishments that included the Minneapolis Club, James Beard winning Gustavus Inn, Fishers Orange Beach along with Brick and Spoon. Orange Beach Concierge is one of the only private dining services in the area and Chef David's culinary impact is well known by his peers.

orange beach concierge | 4790 wharf pkwy · unit F206 | orange beach, alabama 36561
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