HOLIDAY TAKEOUT PROGRAM

THANKSGIVING FEAST TO-GO

Chef-Crafted, Fully Cooked & Ready to Heat

COUPLES FEAST	FAMILY FEAST
$100	**$200**
Portioned for 2 Guests ($50 / person)	Portioned for 4 Guests ($50 / person)

✦ *Hosting a larger party? Combine multiple packages to fit tables of 6, 8, 10, or 12 with zero guesswork.* ✦

ALL-INCLUSIVE MENU SELECTIONS

MAIN COURSE(Choice of One)	• **Herb-Roasted Turkey Breast** with Savory Herb Gravy — OR — • **Roasted Vegan Harvest Main** with Savory Plant-Based Jus (Vegan, GF)
INCLUDED SIDES &ACCOMPANIMENTS(All Included)	• **Truffle Potato Purée:** Velvety whipped potatoes infused with truffle essence • **Sourdough & Apple Stuffing:** Golden baked with crisp herbs and aromatic mirepoix • **Roasted Autumn Vegetables:** Caramelized seasonal roots, squash, and fine herbs • **Cranberry Port Compote:** Simmered ruby cranberries with fresh citrus and port • **House Parker House Rolls:** Accompanied by sea salt whipped butter
DESSERT(Included)	• **Spiced Pumpkin Cheesecake** with Spiced Graham Crust and Maple Whipped Cream

ORDERING & PICKUP PROCEDURES

✔️ **How to Place an Order:** Guests may order by email at sales-bolgercenter@aramark.com. Orders must be placed by Friday, November 13, 2026.

✔️ **Pickup Window:** Available on Thanksgiving Eve - Wednesday, November 25, 2026, from 9:00AM – 1:00PM at the Bolger Center Hotel Check-in Building.

✔️ **Pickup & Payment:** Feasts are packaged fresh, chilled, and ready for easy transport. Payment charges will be billed via credit card on date of order (6% MD State Tax to apply).

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Chef's Heating & Serving Instructions

Keep refrigerated until ready to warm. Estimated reheat time: 25–35 minutes.

BEFORE YOU BEGIN

- Preheat your oven to 350°F (175°C).
- Remove cold items (Sea Salt Butter, Cranberry Compote, Pumpkin Cheesecake) and leave refrigerated until meal time.
- Allow hot items to rest at room temperature for 15–20 minutes before heating for even cooking.

ITEM-BY-ITEM REHEATING SCHEDULE

Menu Item	Oven Time / Temp	Chef's Heating Notes
Herb-Roasted Turkey Breast(or Vegan Harvest Main)	**20–25 mins@ 350°F**	Keep foil cover on to lock in juiciness. Warm until internal temperature reaches 165°F.
Truffle Potato Purée &Roasted Autumn Veggies	**20–25 mins@ 350°F**	Keep covered. Stir potatoes halfway through. (Microwave option: 2–3 mins in safe container).
Sourdough & Apple Stuffing	**15–20 mins@ 350°F**	Remove foil covering to achieve a crisp, golden-brown crust.
Savory Herb Gravy(or Vegan Jus)	**4–6 mins(Stovetop)**	Transfer to small saucepan over medium-low heat. Whisk occasionally until gently simmering.
Parker House Rolls	**5 mins@ 350°F**	Wrap loosely in foil and place in oven during the final 5 minutes. Serve warm with butter.

❄️ **Cold Accompaniments:** Cranberry Port Compote is best enjoyed at room temperature or chilled. Keep Spiced Pumpkin Cheesecake refrigerated until ready to slice and serve with maple whipped cream.