

CHEF ERNIE'S FRIED TURKEYS & SIDES TO GO 2018

FRIED TURKEY

twelve to fourteen pound turkey creole butter garlic injected & rubbed with cajun seasoning then fried to perfection with pint of gravy.

\$50

GREEN BEAN CASSEROLE

green beans, bread crumbs, cream of mushroom, butter, seasoning & crisp fried onion on top - half pan size

\$25

POTATOES AUGRATIN

shredded red potatoes, cheddar cheese, sour cream, sautéed onions, butter & chicken stock baked till golden brown & delicious - half pan size

\$30

CAJUN CORN BREAD STUFFING

Maw Maw Ida's recipe with corn bread, onion, bell pepper, garlic, celery, cajun seasoning, turkey stock & sage

\$30

CRANBERRY SAUCE

Chef Ernie serves his cranberries warm with sautéed onions, sugar & seasoning cajun style - pint size

\$15

PECAN PIE

Maw Maw Ida's recipe baked fresh & best served warm - whole large pie

\$25

CHEF ERNIE'S COMPLETE TURKEY DINNER

enough for family of eight, you get one fried turkey, half pan of green bean casserole, half pan cheese potatoes, one pint cranberries, one pint gravy & pecan pie.

\$150

to place an order call us at #850-882-4892 or email ernie@cheferniescatering.com - 48 hour notice required for all turkey & sides orders - pick up Thanksgiving Day available till noon. Thanks Chef Ernie's 1527 Fairway Dr Niceville Fl 32578