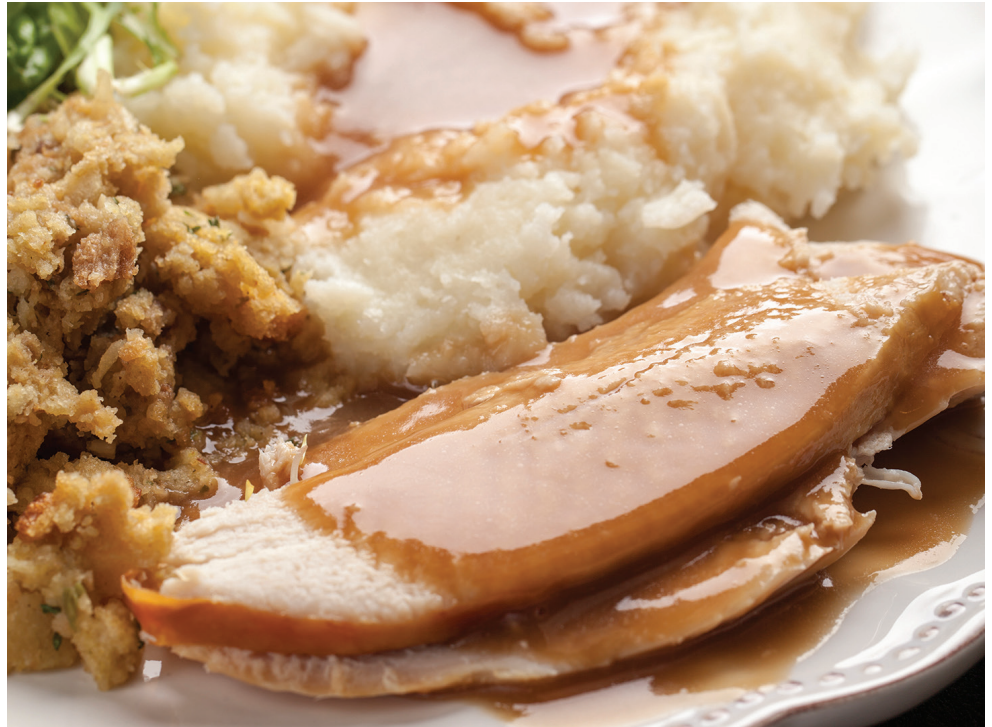


Let Us Do The Cooking!



Our foods are crafted from scratch in our stores and chock-full of quality organic and local ingredients. We never use any artificial flavors, colors or preservatives.



Dinners

Each dinner includes turkey or plant-based roast and sides. Whole turkey dinners also include a whole pie. Just reheat and serve!

Vegan Celebration Roast Dinner for Two.....\$38

One pound Field Roast Celebration Roast with Outpost's Own Vegan Gravy. Vegan Mashed Potatoes, Autumn Roasted Vegetables, and choice of Leek Stuffing or Wild Rice Pilaf. **V**

Turkey Dinner for Two.....\$49

Outpost roasted boneless turkey breast, thickly sliced, with choice of sides and gravy.

Turkey Dinner for Four.....\$95

Outpost roasted boneless turkey breast, thickly sliced, with choice of sides and gravy.

Smoked Whole Turkey Dinner (10-12 lbs.).....\$196

Serves 6-8. Ferndale Market fresh uncured smoked whole turkey with choice of sides, gravy and pie. Allow 1-2 hours to reheat.

Classic Whole Turkey Dinner (14-16 lbs.).....\$229

Serves 8-10. Plainville Farms traditionally cooked whole turkey with choice of sides, gravy and pie. Allow 1-2 hours to reheat.

Side dish choices for Turkey Dinners include:

Potato:

(choose 1)

- ☐ Berry Yam Bake **WF**
- ☐ Classic Mashed Potatoes **WF**
- ☐ Smashed Asiago Red Potatoes **WF**
- ☐ Vegan Mashed Potatoes **V WF**

Vegetable:

(choose 1)

- ☐ Autumn Roasted Vegetables **V WF**
- ☐ Green Bean Mushroom Bake **WF**
- ☐ Creamed Corn **WF**
- ☐ Whipped Carrots & Parsnips **WF**

Grain, Stuffing, or Pasta:

(choose 1)

- ☐ Brown & Wild Rice Pilaf **V WF**
- ☐ Leek Stuffing **V**
- ☐ Wheat-Free Classic Stuffing **WF**
- ☐ Four Cheese Mac & Cheese

Pie:

(choose 1)

Included with whole turkey dinners only

- ☐ Classic Pumpkin
- ☐ Vegan Pumpkin **V**
- ☐ Wheat-free Pumpkin **WF**
- ☐ Classic Apple Double Crust
- ☐ Vegan Apple Cranberry Crumble **V**
- ☐ Wheat-Free Apple Crumble **WF**

Sorry, no substitutions

V Vegan **WF** Wheat-free

ONLINE ORDERING FOR THANKSGIVING

Thanksgiving menu orders must be placed online. Visit: **outpost.coop/thanksgiving**





Place
orders by
November
19!

Order early –
quantities are limited!

PRE-ORDER DEADLINE

All pre-orders must be placed by
Wednesday, Nov. 19 at 8 p.m.
and be paid for at time of order.

PICK-UP DAYS

Orders may be picked up
Monday, November 24 –
Wednesday, November 26

pick up hours: 12 pm - 8 pm

See website order portal for details and
to schedule your pick-up time and place.

*Thanksgiving orders must be picked up during
regular store hours. Please note – our stores
are closed on Thanksgiving – Thursday,
November 28. All Thanksgiving menu
items are available while supplies last.*

Sides

When ordering sides for your holiday meal, plan about ¼ pound per adult.

Gravy (minimum 1.5 lb. order)

Mushroom Gravy.....\$6.99/lb.

A rich and flavorful vegan gravy made with
crimini mushrooms and oat milk. **V WF**

Turkey Gravy.....\$8.99/lb.

Made from rich turkey stock and simmered
with fresh herbs and spices. **WF**

Potato Sides (minimum 2 lb. order)

Classic Mashed Potatoes.....\$6.99/lb.

Satiny mashed organic russet potatoes with
organic milk and organic butter. **WF**

Vegan Mashed Potatoes.....\$6.99/lb.

Velvety mashed organic russet potatoes with
organic soy milk and vegan buttery sticks.
V WF

Smashed Asiago Red Potatoes...\$6.99/lb.

Smashed organic red potatoes with aged
asiago cheese, organic milk and organic
butter. **WF**

Berry Yam Bake.....\$9.99/lb.

An Outpost classic! Organic sweet potatoes
with cranberries, honey, cinnamon and glu-
ten-free rolled oats. **WF**

Stuffing, Rice, Pasta

(minimum 2 lb. order)

Leek Stuffing.....\$9.99/lb.

An Outpost Classic! Savory combination of
cubed bread, organic leeks, organic onions
and organic celery seasoned with fresh
thyme, sage and parsley. **V**

Classic Wheat-Free Stuffing.....\$10.99/lb.

Cubed Canyon Ranch bread with organic
onions, organic celery, organic cremini and
shiitake mushrooms, seasoned with fresh
herbs and spices. **WF**

Brown & Wild Rice Pilaf.....\$6.99/lb.

Organic wild and brown basmati rice sea-
soned with organic tamari, organic scallions
and organic garlic. **V WF**

Four Cheese Mac & Cheese.....\$5.99/lb.

Cheddar, mozzarella, Swiss and Parmesan
cheese with a hint of garlic, make up this
popular Mac & Cheese. Topped with crispy
herbed panko breadcrumbs.

Vegetables (minimum 2 lb. order)

Green Bean Mushroom Bake.....\$7.99/lb.

Organic green beans in a creamy sauce with
organic mushrooms and organic onions. **WF**

Creamed Corn.....\$7.99/lb.

Organic corn highlighted with onion in a
cornmeal thickened cream sauce seasoned
with turmeric and a hint of rosemary. **WF**

Autumn Roasted Vegetables.....\$9.99/lb.

A medley of organic sweet potatoes, organic
golden beets, organic carrots, organic pars-
nips, organic turnips, organic red potatoes
and organic red onions, roasted in a cider
brown sugar vinaigrette. **V WF**

Whipped Carrots & Parsnips.....\$9.99/lb.

A delicious combination of whipped organic
parsnips and organic carrots with organic
butter and a hint of nutmeg. **V WF**

Other Sides (minimum 2 lb. order)

Cranberry Chutney.....\$8.99/lb.

Our classic combination of organic raw
cranberries, organic Granny Smith apples,
mandarin oranges, pineapple and walnuts
tossed with cinnamon and honey.

(Thanksgiving Desserts menu continues on next page)



Desserts

Pies serve 6-8.

Apple Double Crust Pie.....\$16.99

A double crust of our handmade flaky pie dough filled with tart organic apples dusted with cinnamon and sugar.

Apple Cranberry Crumble Pie.....\$16.99

Our handmade flaky vegan dough filled with tart organic apples and cranberries, topped with old fashioned vegan crumble. **V**

Wheat-Free Apple Crumble Pie.....\$17.99

Our handmade wheat-free dough filled with tart organic apples and topped with wheat-free crumble. **WF**

Classic Pumpkin Pie.....\$15.99

A classic made with organic pumpkin and topped with whipped cream.

Vegan Pumpkin Pie.....\$15.99

A traditional pumpkin pie made with organic pumpkin, organic soy milk, sugar and spices. **V**

Wheat-Free Pumpkin Pie.....\$17.99

Our traditional pumpkin pie made with wheat-free pie dough. **WF**

Pumpkin Praline Cheesecake.....\$34.99

Our delicious homemade pumpkin cheesecake topped with caramel sauce and pecans for a dreamy praline finish. Serves 12.

Our bakery is handmade from scratch by our bakers using delicious ingredients like organic butter, apples & pumpkin. For our vegan bakery, we use only non-hydrogenated fats.

OUTPOST TURKEYS

YOU'LL GOBBLE 'EM UP!

ALL TURKEYS SOLD AT OUTPOST COME FROM REPUTABLE MIDWEST FAMILY FARMS WHERE THE BIRDS HAVE FREE-RANGE ACCESS TO THE OUTDOORS, ARE RAISED SUSTAINABLY OR ORGANICALLY, ARE NEVER GIVEN ANTIBIOTICS, AND ARE NOT PROCESSED USING FILLERS, FLAVORINGS OR OTHER INGREDIENTS.

LARRY SCHULTZ FARM

OWATONNA, MINNESOTA

- USDA Certified Organic
- Frozen

local

FERNDALE FARMS TURKEY

CANNON FALLS, MINNESOTA

- Naturally raised
- Frozen

KELLNER BACK ACRE GARDEN

DENMARK, WI

- Narragansett & Red Bourbon heritage breeds (mix)
- Organically raised
- Frozen

Our heritage turkeys are a breed apart from the rest of the flock. These birds are Wisconsin pasture raised and grain supplemented in very small flocks. It takes a lot of work to raise turkeys in this manner in order to achieve market weight within a shorter upper Midwest growing season, so the price reflects this effort. However, birds raised on pasture have a richer turkey flavor and texture.

Please Note:

Most of our turkeys will be available by November 1.
Heritage Turkeys arrive mid-month.

See stores for these helpful
dinner planning guides!

coopTM
deals



See store ads for our
Roll Back Prices
on turkeys this season



Turkey Roasting Tips

- Remove the giblets from turkey cavity after thawing. Cook separately.
- Set oven temperature no lower than 325°F.
- Place turkey on turkey breast on lower rack in a shallow roasting pan.
- For even cooking, baste stuffing in a separate casserole dish, versus in the bird. Use a food thermometer to check the internal temperature of the stuffing. The center should reach 165°F.
- If you choose to stuff your turkey, the ingredients can be prepared ahead of time. Squash, nuts and dry ingredients, and oil and seasonings (butter, oil, salt) and ready to prepare. The wet and dry ingredients separate can be added to the turkey cavity, dry ingredients separate can be added to the turkey cavity. Use a food thermometer to make sure the center of the stuffing reaches 165°F.
- Whole turkeys should be cooked to 165°F. To check for doneness, insert a food thermometer in the thickest part of the meat, eight inches into the cavity.
- Turkey breasts should be cooked to 165°F. Insert a food thermometer in the thickest part of the breast to check for doneness.
- Let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve more easily.



See return site for turkey
and evening hours and
turkey roasting instructions

Thanksgiving Planner



Tasty Traditions

Host a holiday feast with Thanksgiving
inspired from our deli.

- Artichoke Spinach Dip
- Walnut Pecan Pail
- Roasted Red Potato Tarts
- Holiday Cheese Ball
- Classic Mashed Potatoes
- Vegetarian Mashed Potatoes
- Stuffed Acorn Squash
- Maple Glazed Turkey with Cranberries
- Green Beans Almondine
- Wild Rice Salad
- Mailroom Stuffing
- Cranberry Relish
- Homemade Poultry Gravy
- Vegetarian Mushroom Gravy
- Pumpkin Pie
- Tofu Pumpkin Pie
- Apple Pie Pecan Pie

How Much Food Do I Need?

Use this chart to help choose the right amount of food for your
Thanksgiving celebration.

Item	per person	groups of 10
Entrées		
Potatoes, sweet potatoes, squash	1 1/2 to 2 pounds	5-7 pounds
Green beans, Brussels sprouts, carrots	1 1/2 to 2 pounds	4 pounds
Stuffed Acorn Squash	1 1/2 to 2 pounds	2 1/2 pounds
Maple Glazed Turkey with Cranberries	1 1/2 to 2 pounds	4 pounds
Wild Rice Salad	1 1/2 to 2 pounds	4 pounds
Gravies and sauces	1/2 cup	2-3 pounds
Turkey (whole)	1 to 1 1/2 pounds	10-15 pounds
Cranberries	2 ounces or 1/2 cup	1 1/2 pounds or 2 cups
Snack/vegetables	2-4 ounces	2-3 pounds
Pie	1 slice	2 1/2-inch pie
Ice cream	1/2 cup	1/2 gallon

Coop Name, Street Address Here, City, State Zip
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www.mystore.com, here

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