

# KENNEDY'S MARKET THANKSGIVING 2018

## Roasted Turkeys

Kennedy's Market Fresh Roasted Turkeys are slow roasted & hand basted. Our Turkeys come filled with our famous stuffing and homemade gravy. Fully cooked and ready to reheat for Thanksgiving Day.

*Enjoy!*



*Dennis Kennedy prepares the Turkeys*

Choose from

- 12/14 pound cooked Turkey.....80.
- 16/18 pound cooked Turkey....100.
- 20/22 pound cooked Turkey...125.
- 24/26 pound cooked Turkey...150.
- 28 & up cooked Turkey.....170.
- Boneless Cooked Turkey Breast...12.99lb

Approx 3lbs cooked

## Farm Fresh All Natural

Whole all Natural Turkeys priced to Market

*Order early!*

- Whole Turkeys .....Market
- Fresh Boneless Turkey Breast.....8.99lb



## Home Baked Pie

*Fresh from our oven*

- Apple Pie ★ Blueberry Pie
- Pumpkin Pie ★ Pecan Pie
- French Silk ★ Lemon Meringue
- Strawberry Rhubarb ★ Bread Pudding
- .....Plus MORE!!

## Fresh Homemade Sides

- Butternut Squash.....14.99
- Real Whipped Potatoes.....12.99
- Turkey gravy.....9.99
- Stuffing.....11.99
- Turnip.....12.99

### Fresh Green Beans

- Sm.9.99 Lg 16.99 Party 29.99

### Sweet Potatoes

- Small...7.99 Large..14.99

### Broccoli au Gratin

- Sm 11.99 Lg 21.99 Party 38.99

### Mac & Cheese

- Small... 9.99 Large... 18.99

## Our Famous

### Delmonico Potatoes

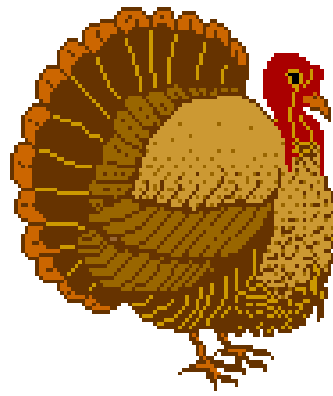
- Small.....10.99
- Large.....19.99
- Party Size.....34.99

## Appetizers

Fresh Shrimp Platters  
Mini Chicken & Beef Wellington  
Spanakopita  
Scallops wrapped in Bacon  
Baked Stuffed Mushrooms  
Petite Meatballs  
Chicken Wings  
Boneless Buffalo Wings  
Spicy Peanut Chicken Satay  
Maryland Crab Cakes  
Mini Quiche  
Spinach Artichoke Dip  
Brie En Croute  
..... And More!

## SOUPS

Lobster Bisque  
Pumpkin Bisque  
Clam Chowder  
Butternut Squash & Apple Bisque



## Turkey Cooking Instructions

### Raw Turkey:

350 Degree pre heated oven

Turkey must reach an internal temperature of 165 degrees for a minimum of 15 seconds.

Normally this should take about:

NOT Stuffed - 15 Minutes per pound Stuffed - 20 Minutes per pound

*Stuffing acts as an insulator and should be cooked separately.*

### Reheat the Cooked Turkey:

325 Degree pre heated oven

Place 2 cups of water or chicken stock in the pan and cover (tent style) with aluminum foil.

Reheat should normally take about 8 to 10 minutes per pound.

Turkey must reach an internal temperature of 165 degrees for a minimum of 15 seconds.

**What Size Should I Order: Turkeys:** 2lbs per person

**\*Turkey Breast:** 1/2 to 3/4 lb per person..... **Large Side Orders** Feed 5-7

**Small Side Orders** 2 - 3....**Party Size** 12-15

**\*Fresh Turkey Breasts (not cooked)** order 3/4 to 1 lb per person

**To place your Order**

**Call 508-481-8050**

**Monday through Saturday**

**Between the hours of**

**8 am to 11 am and 2 pm to 6 pm**

**Thank you!**