

Gateway Shopping Center
 Delivery Available
 Call 610-771-0101
 610-771-0130
 for Detail

**Order by Nov. 18, 2017 and
 Pick-up Orders on
 Wed., Nov. 22 after 12 PM
 11:00 am ~ 7:00 pm**

Phone Order :
 Bala Store:
 610-771-0101
 610-771-0130

2017

**Thanksgiving Dinner
 from Manny's Place**

**FULL COURSE
 18~20 lb Turkey
 8~10 people
 \$199.00+tax**

**FULL COURSE
 10~12 lb Turkey
 4~6 people
 \$105.00+tax**

A fully prepared dinner for 4~6 or 8~10 people

Includes a 10~12 or 18~20 pound roasted fresh turkey with all the trimmings

Full Course Price Includes:

10~12 or 18~20 Roasted Turkey (pre-cooked weight)10~

Traditional Herbed Stuffing 2 or 4 lbs.

Gravy 1 or 2 qt, Herbed Mashed Potatoes 2 or 4 lbs.

**Choice of 2 or 3 Vegetables*

Cranberry Sauce 1 pt.

Plus... One Dozen Dinner Rolls

Your Choice of 1 Pie (selections below):

EXTRA

Traditional Vegi. Herbed Stuffing.....	\$12.00 /2 lb
Homemade Gravy.....	\$8.00 /1 pint (1 lb)
*Fresh String Bean Almandine.....	\$12.00 /2 lb
*Whipped Yams with Marshmallows.....	\$12.00 /2 lb
*Broccoli with Cheese Sauce.....	.\$12.00 /2 lb
*Buttered Corn.....	.\$12.00 /2 lb
*Cauliflower Au Gratin(Butter & Breadcrumbs)..	.\$10.00 /2 lb
*Herbed Mashed Potatoes.....	\$10.00 /2 lb
*Ethel's Cole Slaw.....	\$5.00 / 1 lb
Cranberry Sauce.....	\$6.00 (1 lb).
Corn Bread.....	\$5.00

*Pies – Your choice of Harvest Apple Crumb, Coconut Custard, or Pumpkin Pie \$18.00 each
 Additional Vegetables, sides and Desserts can be ordered separately*

Turkey Dinner for 2 people

- Vegi Stuffing 2 lb
- Gravy 2 lb
- One side 2 lb
- Cranberry ½ lb
- ½ Dozen Rolls
- Pie *Apple Crumb or Pumpkin Pie*

**\$60.00
 +tax**

Fresh Roasted Turkey Only

- **18~20 lb \$99.00 ea.**
- **10~12 lb \$49.00 ea.**

NOTE: Your Turkey is partially cooked, and comes with cooking

Email Address: _____

Store: B GW

Name: _____

Phone: _____

Credit Card # & Type: _____ Exp. Date: _____

VISIT OUR WEB SITE WWW.MANNYSPLACE.COM FOR MORE INFORMATION

Turkey Heating Instructions:

PRE-HEAT OVEN TEMPERATURE: **425°** DEGREE

COOKING **TIME IN THE ROASTING BAG:**

1 1/2 HOUR FOR 6 POUND (half turkey) AND **1 HOUR** FOR **10~12** POUND AND **2 HOURS** FOR **18~20** POUND TURKEY.

Your turkey is *partially cooked*. Please follow the instructions to finish cooking your Turkey & sides:

1. Preheat the oven to **425°**.
2. Make sure tuck ends of bag in pan and bag should not hang over pan.
3. Put the turkey in the oven and set the timer for **1 1/2** hour for 6 lb (half turkey) **1** hour for **10~12** lbs and **2** hours for **18~20** lbs turkey.
4. To know when the turkey is done cooking, place a meat thermometer into the thickest part of the turkey it should read between **160° F ~170° F**
5. Remove the turkey from oven and remove the roasting bag to cool down for 15 minutes
6. In a saucepan bring gravy to a boil; reduce heat and simmer.
7. Heat sides and vegetables in the oven at **400°** for **30** minutes.
8. Ten (**10**) minutes before the sides are done start carving the turkey.