

GENERAL INFORMATION

We can bake in your casserole dishes! Please bring your dish in at time of ordering so we quote you correctly. **We will only accept your baking dishes for deep dish desserts, corn pudding, cauliflower gratin and pies.**

All entrees and side dishes are cold and ready to reheat. We will provide instruction sheets.

In order to secure your Holiday Foods, all orders need to be placed by **Thursday, December 19th at 2:00pm.**

We request you come in to place orders. Orders will be taken before 11:00am and after 1:30pm due to lunch operations. **Do not leave any phone orders on our message machine, they will not be filled.**

After reviewing your orders, allow us to call you to set up a pick-up appointment time so we can reduce waiting time. Your orders will be ready **Tuesday, December 24th**, the day before Christmas.

At the time of order, we will ask for your credit card information to be used for a deposit or you can pay for your meal in full after placing your order.

We respectfully request a **minimum 72-hour cancellation policy** on all Christmas menu foods and desserts. Entree and dessert orders cancelled within 48 hours may be subject to 50% charge, if within 24 hours a 75% charge may be charged to your account.

★ We are closed December 25th and 26th ★

Thank you!

(817) 238-3464

4548 Hartwood Drive, Fort Worth, Texas 76109

7:30am-7:00pm Mon-Sat/Dinners Fri-Sat 6:00pm -9:00pm



STARTERS

Power Salad Use as a first course! (could serve 2-4)	10.99
Mexican Cheese Cornbread (9" round).....	15
Dinner Rolls – Brioche or Molasses Wheat with sides of butter	0.65ea
Holiday Baked Brie stuffed with smoked almond and cranberry.....	18
Local's Pimento Cheese Dip (half pint).....	4.25

MAIN DISHES

“The Grand Crown Roast of Pork” – Apple Sage Stuffing

Comes with formal rib frills. Plenty of stuffing, caramelized apples, mustard horseradish sauce. Roast is partially cooked with easy instructions.....16 /rib (minimum 12 ribs)

Pepper Garlic Prime Rib Roast

Roasted to perfection. Undercooked and sent to you with easy instructions for that perfect meat temp. Served with au jus and creamed horseradish. (Six person minimum) 29/person

Garlic Butter Basted Whole Turkey Breast

Plain or stuffed with your choice of either cornbread or sage dressing (serves 8-10)

Plain 60 Sage or Cornbread 68 Gluten-Free add 7.00

Beautiful Individual Baked Beef Wellingtons

Buttery puff pastry with mushroom duxelle, partially baked for you 6 oz 21.50/8 oz 28.50

Or let us create a whole filet – family roast minimum 6 40 per pound

Smoked Ham with Sticky Sweet Mustard Sauce Bone-in/Spiral Cut

Half (serves 8-10).....65 Whole..... 110

The Whole Feast

As convenient as it is delicious, The Whole Feast menu includes all the classic holiday favorites from our menu for your big meal, ready to heat and eat.

Roasted Turkey Breast - with extra stock * Buttery Mashed Chive Potatoes * Green Beans *

Traditional Giblet Gravy * Sage or Cornbread Dressing * Cranberry Orange Sauce * Rolls *

Classic Pumpkin Pie

Generously serves 8-10 – \$200 limited quantities

FAVORITES

Mexican Cornbread Dressing or Fresh Sage Onion Dressing Pint (serves 2-3).....	6.99
Gluten Free Traditional Sage & Caramelized Onion Dressing Pint (serves 2-3).....	8.49
Traditional Giblet Gravy Pint (serves 4-5)	8.99
Mushroom Gravy vegetarian & gluten free. Pint (serves 4-5).....	8.99
Fresh Orange Cranberry Sauce Pint (serves 6-8)	7.99
Glazed Sweet Potatoes brown sugar, orange & butter. Pint (serves 2-3)	7.99
Buttery Mashed Chive Potatoes Pint (serves 2-3)	7.99
Whipped Parsnips butter, nutmeg, cream. Pint (serves 2-3)	10.99
Creamy Gourmet Mac N Chz Pint (serves 2-3)	7.99
Fresh Beets with orange, dill and olive oil. Pint (serves 2-3)	8.99
Caramelized Brussel Sprouts Pint (serves 2-3)	8.99
French Beans N Dill with olive oil & toasted almonds. Pint (serves 2-3)	8.99
Cauliflower Gratin garlic, parmesan and cheddar (pan serves 6-8).....	18.99
Sweet Corn Pudding (pan serves 6-8).....	18.99
Acorn Squash filled with spaghetti squash, basil, pepper	5/ea
Creamed Pearl Onions Pint (serves 2-3).....	10.99
Creamed Fresh Spinach Pint (serves 2-3).....	8.99
Broccolini toasted chili garlic olive oil. Pint (serves 2-3).....	10.99
Roasted Chili Herb Baby Carrots Pint (serves 2-3)	10.99

SWEETS

Streusel Apple Pie 9" (serves up to 8)	30
Pumpkin Pie 9" (serves up to 8)	20
Pecan Pie 9" (serves up to 8)	28
Double Chocolate Cheesecake 8"	35
Makers Chocolate Chunk Bourbon Pecan Pie 9"	35
Deep Dish Pear Apple Crisp	3.99 per person
Chocolate Peppermint Cake 8"	45
Sauces: Caramel or Chocolate. Pint 8.99	
Whipped Cream Pint 6.99	
Baking a pie in your dish? Add 5.00	

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WWW.LOCALFOODSKITCHEN.COM