



THE MADISON CLUB'S

# Thanksgiving To-Go Menu

FULL BRINED & SEASONED TURKEY DEADLINE TO PLACE ORDER: WEDNESDAY, 11/11

THANKSGIVING MEAL COMPLETE & READY TO-GO DEADLINE TO PLACE ORDER: WEDNESDAY 11/18

To place your to-go order, complete this form and email it to [reception@madisonclub.org](mailto:reception@madisonclub.org).  
Charges will be put on your membership account.

Member Name: \_\_\_\_\_ Member Number: \_\_\_\_\_

ALL PICK-UPS WILL TAKE PLACE ON WEDNESDAY, 11/25, FROM 3:00 - 7:00 PM

Pick up Time (select one):      3:00      4:00      5:00      6:00      7:00

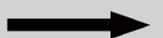
OPTION #1: Includes a full take-and-bake turkey (brined & seasoned) - Deadline to place orders is 11/11

OPTION #2: Includes turkey slices ready to-go - Deadline to place orders is 11/18.

Instructions will be included for both reheating and finishing off the items that will need additional cooking time for the best flavor. See page 2 for desserts and page 3 for perfectly paired wines selected by Beverage Manager David to add on.

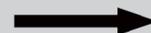
OPTION #1: FULL TAKE & BAKE TURKEY	COST	QTY.
A whole 14 - 16 pound turkey that will feed at least 12 people. The turkey will come brined and seasoned so all you will have to do is put it in the oven. Instructions will be included at pick up.	\$95 + tax	
If you need a roasting pan, we can provide you with one for an additional fee.	\$15 + tax	
<p><b>THANKSGIVING FAVORITE SIDES:</b>  <i>All sides will be packaged family style, unless specifically requested to be packaged individually.            Instructions will be included for reheating.</i></p> <ul style="list-style-type: none"> <li>- Aged cheddar whipped mashed potatoes</li> <li>- Candied sweet potatoes with spiced crema &amp; toasted pecans</li> <li>- Roasted Brussel sprouts, bacon, maple mustard</li> <li>- Wild rice &amp; sausage stuffing</li> <li>- Roasted fall squash soup</li> <li>- Cranberry-orange compote</li> <li>- Assorted buns with honey butter</li> </ul>	\$25 + tax per person	

See next page for option 2 & desserts



OPTION #2: COMPLETE MEAL READY TO-GO	COST	QTY.
<p><i>All items below will be packaged family style, unless specifically requested to be packaged individually. Instructions will be included for reheating.</i></p> <ul style="list-style-type: none"> <li>- Rosemary herb slow roast turkey with caramelized onion gravy</li> <li>- Aged cheddar whipped mashed potatoes</li> <li>- Candied sweet potatoes with spiced crema &amp; toasted pecans</li> <li>- Roasted Brussel sprouts, bacon, maple mustard</li> <li>- Wild rice &amp; sausage stuffing</li> <li>- Roasted fall squash soup</li> <li>- Cranberry-orange compote</li> <li>- Assorted buns with honey butter</li> </ul>	\$29.99 + tax per person	

DESSERT	COST	QTY.
Pecan Pie	\$20 + tax per pie	
Pumpkin Pie	\$20 + tax per pie	
Thanksgiving Decorated Sugar Cookies	\$16 + tax half dozen	
	\$32 + tax full dozen	



## WINE OPTIONS

### QTY: White (by the bottle)

- \_\_\_ '18 William Hill Chardonnay - Central Coast, California - \$16.
- \_\_\_ '19 Rombauer Carneros Chardonnay - Napa, California - \$42
- \_\_\_ '18 Boundry Breaks "239" Dry Riesling - Finger Lakes, New York State - \$22
- \_\_\_ '18 Round Pond Rutherford Sauvignon Blanc - Napa Valley - \$29
- \_\_\_ '16 Hugel Classic Pinot Gris- Alsace, France - \$32

### QTY: Red (by the bottle)

- \_\_\_ '17 William Hill Cabernet Sauvignon - Central Coast, California - \$16
- \_\_\_ '16 Beaulieu Vineyard Rutherford Cabernet Sauvignon - Napa Valley, California - \$38
- \_\_\_ '12 Miner "Stagecoach Vineyard" Merlot - Napa Valley, California - \$44
- \_\_\_ '17 Failla Pinot Noir - Willamette Valley, Oregon - \$38
- \_\_\_ '14 Charlopin Gevrey-Chambertin "Terres Blanches"- Burgundy, France - \$64
- \_\_\_ '16 Foppiano Petite Sirah - Russian River Valley, California - \$38
- \_\_\_ '15 Chateau Laroque Margaux - Bordeaux, France - \$62
- \_\_\_ '18 Jean-Paul Brun Côte de Brouilly Cru Beaujolais - France - \$32.
- \_\_\_ '18 Domaine Filliatreau Saumur-Champigny "Grande Vignolle (Cabernet Franc) - Loire, France - \$29

### QTY: Sparkling (by the bottle)

- \_\_\_ Fouquet Vouvry Sec - Cremant d'Alsace, France - \$28
- \_\_\_ Schramsberg Brut Rose - North Coast, California - \$36

*When you arrive at the Club, we ask that pull up in the circle and call the front desk at 608-255-4861 so one of our staff members can bring your order to your vehicle.*

*We also understand some of our members may not be able to pick up food, so we are happy to offer delivery accommodations on Wednesday, November 25th. Please let us know if you need delivery service when you send your order in or call the front desk by 8:00 PM on Wednesday, November 18th.*



Tip for our  
hourly employees: \_\_\_\_\_