

GOURMET BY THE BAY AT THE VILLAGE SHOPPE THANKSGIVING TAKE-OUT MENU

It's that time of year again! We are ready for the holidays and looking forward to helping you make your Thanksgiving a success! All orders will be packaged in disposable containers, not necessarily oven-proof, unless otherwise prearranged.

All orders must be placed by NOON on Wednesday, November 12, 2025.

We cannot accept special orders and we are unable to accommodate hot turkeys at pick up.

DELIVERY DETAILS

Wednesday, November 26 Between 2:00 – 7:00 \$10 delivery fee for all Easton and St Michaels locations \$20 delivery fee outside of Easton/St Michaels, but within Talbot County Fee TBD outside of Talbot County

PICK UP DETAILS -- St Michaels - 501 S. Talbot Street - The Village Shoppe

Wednesday, November 26 between 3:00 – 7:00 pm Thursday, November 27 between 10:00 a.m. - Noon

The store will close at Noon on Thanksgiving Day so that we can enjoy the holiday with our families.

When your order is placed either via phone – 410.745.6260 – or via email – shoregour@gmail.com – we will confirm with a return order form via email. The price will be listed on the order form. Please indicate the day and time for pick up.

We accept cash, checks, and credit cards for payment.

Hors d'oeuvre Platters

Jumbo Shrimp Cocktail Platter

cocktail sauce, lemon-dill aioli, sliced lemons

Small -- \$72 Medium -- \$108 Large -- \$144 (24 shrimp) (36 shrimp) (48 shrimp)

Baked Brie

apricot and pecan chutney (ready to bake at home) \$35 each (serves 6-10 people)

Soup

(Sold by the quart, serves 3-4 people.)

Butternut Squash Soup \$14.00 per quart

Salad

Mixed Greens with toasted pumpkin seeds, candied pecans,

dried cranberries, chevre

and gala apple vinaigrette \$5.25 per serving

(items will be individually packed – customer to assemble)

Sides

Sides are 6 ounces per serving

Corn Pudding	\$5.75 per serving
Macaroni and Cheese	\$5.75 per serving
Mashed Potatoes	\$5.50 per serving
Glazed Sweet Potato Casserole	\$5.75 per serving
Local Oyster-Applewood Smoked Bacon Stuffing	\$6.25 per serving
Cranberry Sage Stuffing	\$5.75 per serving
Seasonal Vegetable Saute –	\$6.25 per serving
Mashed Potatoes Glazed Sweet Potato Casserole Local Oyster-Applewood Smoked Bacon Stuffing Cranberry Sage Stuffing	\$5.50 per serving \$5.75 per serving \$6.25 per serving \$5.75 per serving

butternut squash, brussels sprouts, wild mushrooms,

caramelized onions, spinach

Haricot Vert with shallot butter	\$5.75 per serving
Braised Red Cabbage	\$5.75 per serving
Collard Greens, smoked ham hock	\$5.75 per serving
Cranberry Orange Relish	\$4.75 per serving
Homemade Gravy by the Quart	\$16.00 per quart

Fresh Turkey

(Choice of 8-12 lbs, 12-16 lbs, 16-20 lbs, 20-24 lbs, 24-28 lbs, 28-32 lbs)

Fresh Turkey – not brined/uncooked	\$5.00/pound
Fresh Turkey – brined/uncooked	\$6.50/pound
Roasted Fresh Turkey with gravy, slightly undercooked/cold	\$9.00/pound
Roasted Fresh Ham – brined/cooked	•
whole – 18-22 lbs (serves 15-20)	\$250.00/each
half – 9-11 lbs (serves 10-15)	\$125.00/each

Bread

Baguette	\$5.00 each
Cheddar Biscuits	\$6.00 (1/2 dozen)
Sweet Potato Biscuits	\$6.00 (1/2 dozen)

Desserts

Served in disposable 10" pie tins, unless other arrangements are made. One 10" pie will serve 6-8 portions.

Bourbon Pecan Pie	\$36
Pumpkin Meringue Pie	\$36
Traditional Pumpkin Pie	\$36
Apple Cranberry Crumb Pie	\$36
Fudge Brownies Fudge Nut Brownies Chocolate Chip Cookies Pumpkin Cranberry Pecan Cookies Oatmeal Raisin Cookies Peanut Butter Cookies Cowboy Cookies	\$13.00/dozen \$15.00/dozen \$11.50/dozen \$11.50/dozen \$11.50/dozen \$11.50/dozen \$12.50/dozen

For the Morning After

Cranberry Orange Scones	\$9.00 (1/2 dozen)
Ham and Cheddar Quiche	\$34.00 each
Quiche Lorraine	\$34.00 each
Arugula-Vegetable-Chevre Quiche	\$34.00 each
Cinnamon Pecan Coffee Cake	\$10.00/loaf
Zucchini Nut Bread	\$8.50/loaf
Pumpkin Pecan Bread	\$8.50/loaf