

# THANKSGIVING ORDER FORM

303-347-8767



1st letter of last name

Name \_\_\_\_\_

Daytime phone # \_\_\_\_\_

Pick-up day and time (must pre-pay)

- \_\_\_ Mon 11/19 12pm-5pm
- \_\_\_ Tues 11/20  9am-12pm  12pm-5pm
- \_\_\_ Wed 11/21  9am-12pm  12pm-5pm

## HOW MANY DINNER/CINNAMON ROLLS?

- \_\_\_ doz. Virginia Rolls \$8.00/doz.
- \_\_\_ doz. Cheddar Garlic Rolls \$8.00/doz.
- \_\_\_ doz. Old Fashioned White Rolls \$6.75/doz.
- \_\_\_ doz. Honey Whole Wheat Rolls \$6.75/doz.
- \_\_\_ doz. Cranberry Orange Rolls \$7.25/doz.
- \_\_\_ Baked Cinnamon rolls (8 rolls) \$10.00
- \_\_\_ Frozen Cinnamon rolls (8 rolls) \$10.00

## HOW MANY PIES OR DESSERTS?

- \_\_\_ Pumpkin Pies (10 inch) \$13.00
- \_\_\_ Cherry Pies (10 inch) \$14.00
- \_\_\_ Dutch Apple Pies (10 inch) \$14.00
- \_\_\_ Pecan Pies (10 inch) \$20.00
- \_\_\_ Pumpkin Ohs (Cake & Cream roll) \$12.00
- \_\_\_ Apple Crisp (frozen) \$8.50
- \_\_\_ Blueberry Peach Crisp (frozen) \$8.50

## HOW MANY LOAVES OF BREAD?

- \_\_\_ Challah \$7.00
- \_\_\_ Cheddar Garlic \$7.50
- \_\_\_ Cinnamon Swirl \$7.25
- \_\_\_ Cranberry Orange \$7.00
- \_\_\_ Dakota \$7.25
- \_\_\_ Glutenless Sunflower Millet \$8.25
- \_\_\_ Glutenless Cinnamon Chip \$8.25
- \_\_\_ Honey Whole Wheat \$6.50
- \_\_\_ Nine Grain \$7.25
- \_\_\_ Old Fashioned White \$6.50
- \_\_\_ Stuffing Bread \$7.25
- \_\_\_ Cinnamon Chip \$7.25
- \_\_\_ Cinnaburst Swirl \$7.50

## HOW MANY TEA CAKES?

- \_\_\_ Pumpkin Chocolate Chip  sm. \$4.75  lg. \$7.75
- \_\_\_ Snickerdoodle  sm. \$4.75  lg. \$7.75
- \_\_\_ Coconut  sm. \$4.75  lg. \$7.75

Paid (Must Pre-pay)

Employee signature \_\_\_\_\_

## TOP TURKEY TIME TIPS...

1. Order early for fabulous Thanksgiving dinner rolls and pies! Simply use the form on the back.
2. All orders must be pre-paid. Please pick up your order by 5pm.
3. Great Harvest bread makes great stuffing! Unfortunately, our slicing machine does not make cubes. The good news is that it takes just a few minutes when you do it by hand. Let the cubes dry out for 3-4 days in a paper bag or dry them in the oven for 3 hours at 200 degrees.

### Stuffing Recipe:

- 1 loaf of Honey Whole Wheat or Old Fashioned White
- 1 1/2 cups chopped onion
- 1 1/2 cups diced celery
- 1/2 cup butter
- 1 tsp. each of rubbed sage, poultry seasoning, and salt
- Dash of fresh ground black pepper
- 1/2 cup chicken broth

Cube and store bread in a brown paper bag (should equal 8 cups) for 3-4 days or dry in an oven for 3 hours at 200 degrees. Cook and stir onion, celery, and butter in a medium skillet over low medium heat until tender. Stir in seasoning. Place cubes in large bowl and toss with onion mixture and broth. Bake at 325 Degrees for 90 minutes. Refrigerate leftovers.

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