

Clara B's

Thanksgiving

TAKE & BAKE



FROM OUR KITCHEN TO YOUR OVEN

Order by November 18 · Pick up November 24-25 · clarabs.com

Clara B's

Thanksgiving Take & Bake

Let us do the cooking. You take the credit. Everything arrives prepped and ready for your oven, so it tastes like it came out of the kitchen that morning, because at your house, it did.

♥ KEY DATES ♥

Order by Wednesday, November 18

Pick up Tuesday, November 24 or Wednesday, November 25

732 South Illinois Street · Belleville, IL 62220

Quantities are limited. We'll close orders early if we sell out.

HEATING IT UP

Every pan comes labeled with oven temp, time and how to tell it's done. Most sides reheat at 350°F, so they can share the oven on Thursday. Pies arrive ready to serve.

FOOD SAFETY

Refrigerate everything as soon as you get home and cook within 3 days of pickup.

GOOD TO KNOW

Order online at www.clarabs.com under Clara B's Bakehouse & Market. Payment is due when you order. Changes and cancellations are accepted through November 18. Our kitchen handles wheat, dairy, eggs, pecans and other tree nuts, sesame and pork. Vegan items are made without animal products in a kitchen that also handles meat and dairy.



Thanksgiving Mains.



GF = Gluten Free | Veg = Vegetarian | V = Vegan

Roasted to just under temp so it finishes juicy in your oven

Sweet Tea Brined Turkey Breast Roulade

\$89 | Serves 6-8

Citrus Sweet Tea Brine | Rolled with Cornbread Sage Stuffing

Served with a Roasted Turkey Leg

Apricot Maple Glazed Ham

\$75 | Approx. 7 lb | Serves 8-10

Fully Cooked Ham | Apricot Maple Glaze

*Glaze packed separate to brush on at home

Stuffed Butternut Squash {V}

\$55 | Serves 4-6

Brown Sugar Glaze | Hoppin' John | Cranberries | Pecans

Gravy & Relish

Black Pepper Turkey Gravy **\$16 quart**

Rich Turkey Stock | Cracked Black Pepper

Cranberry Pepper Jelly Relish **\$10 pint**

Sweet | Tart | A Little Heat

*Served Chilled

The Full Table

Serves 6-8 guests

\$__

The whole holiday in one order.

Choice of One Main

Black Pepper Turkey Gravy

Cranberry Pepper Jelly Relish

Choice of Four Sides

One Dozen Sweet Potato Rolls

Cane Syrup Butter

One Whole Pie or Dutch Caramel

Apple Cobbler

Add a second main \$__



Everything except the folding chairs.

Every pan arrives labeled with oven temp, time and how to tell it's done.

Thanksgiving Sides.



GF = Gluten Free | Veg = Vegetarian | V = Vegan

Pans serve 6–8 guests | Arrive oven-ready with reheat instructions

Cornbread Dressing \$30

Skillet Cornbread | Smoked Turkey | Roasted Apple | Sage

Sweet Potato Casserole {Veg} \$25

Brown Butter | Brown Sugar Pecan Crumble Packed Separate

Southern Mac & Cheese {Veg} \$26

Old-School Baked Custard Style | Sharp Cheddar | Golden on Top

Braised Collards \$30

Slow Cooked | Smoked Turkey | Pot Likker

Honey Roasted Brussels Sprouts \$25

Tossed & Ready to Roast | Bacon | Cranberries | Toasted Pecans | Honey on the Side

Rustic Country Potatoes {Veg} \$20

Skin-On Potatoes | Sour Cream | Butter | Chives

Benne Maple Roasted Carrots {V} \$18

Tossed & Ready to Roast | Maple | Toasted Benne Seeds

Thursday Oven Plan

One oven, no stress.

1 • Mains at 325°F

Turkey roulade covered 45–60 min. Add the turkey leg for the last 30–40 min, uncovering it for the final 10 to crisp the skin. Rest 10 min before slicing.

Ham covered 70–85 min, then brush on the glaze and bake 15–20 min uncovered.

2 • Sides at 350°F

Dressing, casserole, mac, collards and potatoes share the oven, covered 25–35 min.

3 • Roast at 425°F

Sprouts and carrots go in uncovered while the main rests.

4 • Rolls Last

8–10 min at 375°F, right before you sit down.



Full times and “done when” cues are on every label.

Pies & Bakehouse.



Whole 9" pies & tarts, baked fresh and ready to serve

Clara's Rye Whiskey Pecan Pie **\$35**

Toasted Pecans | Rye Whiskey | All Butter Crust

Maple Chess Pie **\$22**

Silky Maple Custard | Blackberry Compote

Cranberry Custard Tart **\$24**

Vanilla Custard | Cranberries | Buttery Shortbread Crust

Brown Butter Sweet Potato Pie **\$20**

Roasted Sweet Potato | Brown Butter | Warm Spice

Dutch Caramel Apple Cobbler **\$20**

Caramel Apples | Brown Sugar Streusel | Bake at Home, Warm for Dessert

Serves 8

From the Bakehouse

Sweet Potato Yeast Rolls **\$16**

Par-Baked | Finish in 10 Minutes | Cane Syrup Butter
1 Dozen

Buttermilk Biscuits **\$18**

Housemade All Butter | Bake from Frozen
1 Dozen

Start the Party

While the oven does the work

Pimento Cheese Pecan Ball

House Pimento Cheese | Rolled in
Toasted Pecans

Pepper Jelly | Crackers | Serves 8-10

\$16



Porch Pours To Go

Spiced Apple Bourbon Punch Kit

Batched in House | Ready to Pour
Serves 8 | 21+ ID at Pickup

\$30



Give Thanks



from all of us at Clara B's