



GAZEBO ROOM

THANKSGIVING MENU

APPETIZER

GAZEBO ROOM GREEK MARINATED SHRIMP SKEWERS
SHRIMP MARINATED IN GAZEBO ROOM GREEK DRESSING, THEN GRILLED AND SERVED
WITH A LEMON WEDGE.

MAIN COURSE

GREEK-MARINATED TURKEY
TURKEY MARINATED OVERNIGHT IN GAZEBO ROOM GREEK SALAD DRESSING, ROASTED TO
PERFECTION. THE DRESSING ADDS A FLAVORFUL, HERB-INFUSED CRUST TO THE BIRD.

SIDES

GREEK ROASTED VEGETABLES
A MEDLEY OF ROOT VEGETABLES (CARROTS, SWEET POTATOES, PARSNIPS) TOSSED WITH GAZEBO
ROOM GREEK DRESSING AND ROASTED UNTIL CARAMELIZED AND GOLDEN.

GREEK-INSPIRED STUFFING
TRADITIONAL BREAD STUFFING MIXED WITH SAUTÉED ONIONS, CELERY, AND A GENEROUS POUR OF
GAZEBO ROOM GREEK SALAD DRESSING, ADDING MOISTURE AND TANG.

MARINATED GREEN BEANS ALMONDINE
FRESH GREEN BEANS TOSSED WITH GAZEBO ROOM GREEK DRESSING, STEAMED, AND THEN TOPPED
WITH TOASTED ALMONDS FOR CRUNCH AND FLAVOR.

GREEK SWEET POTATO MASH
MASHED SWEET POTATOES MIXED WITH A HINT OF GAZEBO ROOM GREEK SALAD DRESSING, BUTTER,
AND A TOUCH OF HONEY FOR A SWEET AND SAVORY TWIST.