

TONY'S

• Meats & Market •



Thanksgiving

2022

DINNER MENU

Heat & Serve Turkeys

TONY'S Oven Roasted *Meats & Market* Whole Turkey | \$79.99

A whole brined and roasted turkey full of savory flavor. A perennial best seller for over a dozen years!
Serves Approximatley 10 - 12 Adults

Boneless Turkey Breast | \$45.99

A premium, all-natural, lightly brined whole turkey breast. Minimally processed, no artificial ingredients or allergens.
Serves Approximatley 4 - 6 Adults

DIESTEL Pecan Smoked *FAMILY BAKERY* Whole Turkey | \$115.99

A super-premium, humanely raised turkey smoked over pecan hardwoods until golden brown and sizzled to perfection.
Serves Approximatley 10 - 12 Adults

TONY'S Cajun Deep-Fried *Meats & Market* Whole Turkey | \$89.99

A well-seasoned and zesty turkey prepared in classic cajun fashion - Spicy, savory, bold and deep fried to perfection!
Serves Approximatley 10 - 12 Adults

DIESTEL Oven Roasted *FAMILY BAKERY* Whole Turkey | \$109.99

A delightfully thick and juicy slow-roasted turkey. One of the finest turkeys we've ever tasted!
Serves Approximatley 10 - 12 Adults



ORDER YOUR DINNER ONLINE!

Place your order today!
Scan with smartphone camera



Side Dish Bundle | \$155.99

Sage Stuffing, Mashed Potatoes, Praline Sweet Potatoes, Green Beans Amandine, GF Turkey Gravy, Brandied Cranberries, and Brioche Rolls.

Serves Approximately 10-12 adults

A'la Carte Sides

Serves Approximately 10-12 adults

Turkey Gravy | \$25.99

Two-quarts of our Gluten Free Turkey Gravy in boilable cooking bags. (Gluten Free)

Brandied Cranberries w/ Pecans | \$19.99

One-quart container of our ready-to-serve house brandied cranberries.

Mashed Potatoes | \$25.99

4 lbs. of traditional mashed potatoes.

Praline Sweet Potatoes | \$27.99

3 lbs. of homemade whipped sweet potatoes with house candied pecan pralines.

Green Beans Amandine | \$27.99

3 lbs. of slender Haricot Vert beans with bacon and almonds.

Sage Stuffing | \$25.99

4 lbs. of our homemade dressing with sautéed vegetables.

Brioche Rolls | \$7.99

12 European-style brioche rolls.

Desserts

Pumpkin Pie | \$16.99

Pecan Pie | \$21.99

Apple Pie | \$21.99



Order Today!

Last day to order is Friday, November 18th by 12pm. Order online at **TonysMarket.com** or call. Pickups are available on Tuesday, November 22nd & Wednesday, November, 23rd between 10am - 5pm.

IMPORTANT: Pickups will only be available at the following locations:

HEADQUARTERS

12001 E. Caley Ave.
Centennial, CO

303-662-9353

Drive-thru curbside **only**.
This is not a retail location.
8AM - 10 AM PICKUP AVAILABLE

CASTLE PINES MARKET

874 W. Happy Canyon Rd.
Castle Pines, CO

303-814-3888

Walk-in pickup **only**.

LITTLETON MARKET

7421 W. Bowles Ave.
Littleton, CO

720-377-3680

Walk-in pickup **only**.

NO PICKUPS WILL BE AVAILABLE AT OUR DRY CREEK LOCATION



Reheating Instructions

General Reheating Notes

1. Keep all foods refrigerated until ready to heat.
2. Always preheat oven and check internal temperatures early.
3. Convection fans will shorten cooking times and increase browning.

Important Reheating Facts

- All cooking times are a suggested guideline only.
- Roasting conditions vary from oven to oven.
- Actual times are affected by individual oven characteristics, how much is in your oven, starting temps and how many times you open the oven door.
- A reliable digital meat thermometer is suggested.

About Fully Cooked Turkeys

- Check turkey the day before, if partially frozen, finish thawing wrapped bird in a sink of cool water.
- Allow at least 2 hours for heating.
- Inspected by the USDA to assure safety, note that brined bone-in birds will have some reddish bones and meat even after proper reheating; this is normal, do not overcook.

Reheating Turkeys

TONY'S
Meats & Market

OVEN ROASTED & CAJUN TURKEYS

Preheat oven to 375°. Remove plastic wrap but not the foil. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so start monitoring internal temperatures after about 60 minutes. For more browning, remove foil when turkey is almost done and use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

OVEN ROAST TURKEY ALLERGENS: NONE

CAJUN TURKEY ALLERGENS: MILK, SOY, WHEAT, PEANUTS

DIESTEL
FAMILY BAKERY

WHOLE TURKEYS

Preheat oven to 325°. Remove the plastic wrap. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so monitor internal temperatures after about 60 minutes. For less browning, cover with foil for all or part of the cooking time. For more browning use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

ALLERGENS: NONE.

BONELESS TURKEY BREAST

Fully cooked, ready to serve or heat to taste. To heat, unwrap and place in a shallow pan with ½ cup of liquid. Cover and heat in a 325-350° oven to taste, 140° internal suggested. Leave covered until ready to slice and serve. Estimated warming time is about 60-80 minutes. Check temps early, overheating will dry and toughen.

ALLERGENS: NONE

Reheating Side Dishes



SAGE DRESSING

Place covered pan in 325–375° oven and warm to steaming hot, 165°, about 45–60 minutes. Remove from oven and cover with a towel until ready to serve in a warmed bowl. For a crusty finish, remove cover after 30 minutes, dot generously with butter or oil mist and continue to roast at 375° with convection fan on, or brown under broiler. For moister stuffing, splash generously with hot stock just before serving.

ALLERGENS: WHEAT, SOY, MILK.

PRALINE SWEET & MASHED POTATOES

Uncover, remove the cup of pralines and replace lid. Warm at 325–350° until steaming hot, 165°, about 45–60 minutes, scraping inside of pan 1–2 times with a spatula. Remove from oven and cover with a towel until ready to serve in a warmed bowl. Sprinkle with pralines and serve immediately. Can also be heated in a double boiler or a microwave safe container.

PRALINE POTATO ALLERGENS: MILK & EGG

PRALINE ALLERGENS: NUTS (PECANS), EGG

MASHED POTATO ALLERGENS: MILK

GREEN BEANS AMANDINE

Roast covered until steaming hot, 165°, about 35–45 minutes – tossing once halfway through heating. Remove from oven and cover with a towel until ready to serve in a warmed bowl. Can also be microwaved. Overheating or long hold times will cause soggy beans and/or graying color.

ALLERGENS: ALMONDS

TURKEY GRAVY

Heat bag in boiling water until steaming hot, 165°. Can also be removed from the bag and warmed in microwave or saucepan, stirring often.

ALLERGENS: MILK, SOY

BRIOCHE ROLLS

Keep frozen or at room temperature. Heat uncovered or foil-wrapped in oven to taste.

ALLERGENS: EGGS, SOY, WHEAT

BRANDIED CRANBERRIES W/ PECANS

Serve at room temperature.

ALLERGENS: NUTS (PECANS)



Desserts

APPLE PIE

Serve at room temperature or warm in a 325° oven to taste, about 25-40 minutes, tent with foil if you want less browning.

ALLERGENS: WHEAT, EGG

PUMPKIN & PECAN PIES

Serve cold or at room temp.

PECAN PIE ALLERGENS: EGGS, PECANS, WHEAT.

PUMPKIN PIE ALLERGENS: EGGS, MILK, WHEAT.



Chef's Case Sides

All holiday sides will be available in our fresh chefs case for purchase the week leading up to Thanksgiving!

Visit [Tonysmarket.com](https://www.tonymarket.com) for weekly specials, recipes, and more!



EST. 1978



Questions?

Catering@TonysMarket.com

Visit your local market!

CENTENNIAL MARKET
4991 E. Dry Creek Rd.
303-770-7024

CASTLE PINES MARKET
874 W. Happy Canyon Rd.
303-814-3888

LITTLETON MARKET
7421 W. Bowles Ave.
720-377-3680

Order Online:
TONYSMARKET.COM

Menu Items and prices are subject to change. Sales Tax is not included.

Print Date : October 13, 2022