



CHROMATIC CATERING

<http://www.chromatic-catering.com>

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MN state license #FBL-31067-42692

TURKEY EVE at IMMINENT BREWING, Wednesday Nov. 22th 2017

Get your gobble on early! Bring your hungry selves, family and friends down to Imminent for early feasting the night before Thanksgiving starting at 5pm.

- Grilled turkey on a bun (top with your choices of BBQ sauce, caramelized onions, garlic aioli, cranberry chutney) \$10
- Add one of the sides to your sandwich \$2
- OR have a whole bowlful: \$4
 - cheddar & chevre kale [vegetarian, GF]
 - red cabbage-carrot-apple slaw [vegan, GF]
 - maple syrup-chili roasted carrots [vegan, GF]

featuring ingredients from these local producers:

- turkey from Ferndale Market, Cannon Falls MN
<https://ferndalemarketonline.com/home/>
- buns from Brick Oven Bakery, Northfield MN
<http://brickovenbakery.com/>
- cheddar cheese from CannonBelles, Cannon Falls MN
<http://cannonbelles.com/>
- chevre from Singing Hills Goat Dairy, Nerstrand MN
<https://www.facebook.com/SingingHillsGoatDairy>
- kale, red cabbage, onions from Waxwing Farms, Webster MN
<https://www.waxwingfarm.com/>
- carrots from Open Hands Farm, Northfield MN
<https://openhandsfarm.com/>
- Apples from Sogn Valley Orchard, Sogn MN
http://www.sognvalleyorchard.com/Welcome_To.html
- Maple syrup from Piper's Sugar Bush, Faribault MN