Thanksgiving Dinner To Go 2026

To Order:

Contact Hawks before Wednesday, Nov. 18, 2026. Orders are taken on a first come first serve basis, and are secured with a credit card. Meals to be picked-up on Wednesday, November 25th on the following schedule: 10am-12pm, 12-2pm, 2-4pm, 4-6pm and 6-8pm. Complete roasting instructions are provided, and portions are generous to accommodate leftovers.

FOOD	Size	Servings	Price	qty.
Brined Diestel Family Ranch Turkey * fresh free range broad breasted Diestel Family Ranch turkeys. We have multiple size offerings to better fit your needs. We recommend 2-3 lbs per person. We brine each turkey for 4 days in a bath of garlic, onions, fennel, citrus, herbs and spices! Weights are approximate at $8.80 per lb. *please note the turkey is brined, but not cooked. complete roasting instructions are provided.	SMALL: Approx. 14-16 lb LARGE: Approx. 18-20 lb	7-10 10-12	☐ $123-141 ☐ $158-176	
Stuffing country bread, house marinated olives, celery, onion, chicken broth	Pint Quart	3 6	☐ $16 ☐ $30	
Maple-Roasted Yams caramelized jewel yams, brown sugar glaze	Pint Quart	3 6	☐ $14 ☐ $26	
Creamy Golden Potatoes yukon gold potato purée...the best ever!	Pint Quart	3 6	☐ $16 ☐ $30	
Brussels Sprouts and Bacon roasted brussels sprouts and applewood smoked bacon	Pint Quart	3 6	☐ $16 ☐ $30	
Wild Mushroom Soup velvety purée of wild mushrooms, chicken broth and cream	Pint Quart	3 6	☐ $20 ☐ $38	
Cranberry Sauce fresh cranberries, grand marnier and citrus	Pint Quart	4 8	☐ $14 ☐ $26	
Wild Rice and Mushrooms tender wild rice, crimini mushrooms, chicken broth and fresh rosemary	Pint Quart	3 6	☐ $16 ☐ $30	
Country Gravy traditional gravy	Pint Quart	3 6	☐ $16 ☐ $30	
Hawks Chicken Broth celery, carrots, onion and garlic with fresh thyme	Quart	-	☐ $18	
Gougères (hors d'oeuvres) gruyère cheese puffs ready to pipe and bake	Pastry Bag	15	☐ $18	
DESSERT				
Pumpkin Pie with Chantilly Cream	9 inch	8-10	☐ $38	
Traditional Apple Pie with Cinnamon Streusel	9 inch	8-10	☐ $38	
Vanilla Gelato	Pint	4-6	☐ $14	
BEVERAGE				
Crimson Orchard (cocktail for two) Bourbon, Amaro Foro, Lemon, Apple Cider, Cranberry and Cinnamon	8 oz.	2	☐ $32	
Quiet Harvest (mocktail) Amaro Lucano, Lemon, Apple Cider, Cranberry and Cinnamon	8 oz.	2	☐ $20	
Macizo Chardonnay Russian River Valley 2021	750 ml	-	☐ $35	
Lioco Pinot Noir Mendocino County 2024	750 ml	-	☐ $38	

Hawks

Thanksgiving Dinner to Go

Order Information	
Guest name:	
Phone Number:	
Email:	
If you send in your order via email, but do not receive a confirmation within one week of placing your order, please contact the restaurant directly at 916-791-6200 or the events line at 916-791-6221.	
Pick-up Date:	*Wednesday, November 25, 2026*
Pick-up Time:	10 am - 12 pm 12 - 2 pm 2 - 4 pm 4 - 6 pm 6 - 8 pm
Credit Card Number:	*EXP:* *CVV:*
Special Instructions:	

We do require a valid credit card to reserve your order.
If you'd like to make a final payment with a gift card, please note this in the special instructions line. Credit cards are still required to secure your order.

Cancellation: Any orders cancelled within one week to 48 hours of pick-up date will be charged 50% of order total.

Any orders cancelled within 48 hours of pick-up date, or orders not picked up on November 25th by 8pm will be charged in full to the card on file.

Hawks Restaurant adds a 3% surcharge to all checks in an effort to provide competitive wages for our heart of house.

Customer Signature: _____

5530 Douglas Blvd.
Granite Bay, *California*, 95746
Suite 110

Please email order sheet to: events@hawksrestaurant.com