HOLIDAY MEALS

3 Double-O Nine Restaurant

from our kitchen to your table

made from SCRATCH

Holiday Gourd
& Maple Pecan
Praline Casserole

HOW TO ORDER

Call 210-651-0415
or stop by 3 Double-O Nine

Place order at least 72 hours in advance.

Pick up your meal and *enjoy!*

HOLIDAY MEALS

available November 1st thru January 1st

Holiday Meals are available **hot** or **cold** with 72 hours advance notice.
Pre-payment required.

THANKSGIVING DAY

Thursday, November 23rd

Hot Meals Pick-Up Options

Morning: 9:00 am - 9:30 am (50 Meals Available)*
or Afternoon: 1:00 pm - 1:30 pm (50 Meals Available)*

Cold Meals

available for pick-up 9:00 am - 1:00 pm

The restaurant will close promptly at 2:00 pm to allow Partners to participate in holiday celebrations.

*Due to our limited smoker & oven space we are only able to accommodate 50 hot meals per pick-up time.
So place your order soon!*

CHRISTMAS EVE

Sunday, December 24th

Hot Meals Pick-Up

Evening: 5:00 pm - 5:30 pm (50 Meals Available)*

Cold Meals

available for pick-up 11:00 am - 4:00 pm

The restaurant will close promptly at 6:00 pm to allow Partners to participate in holiday celebrations.

HOLIDAY HOURS

Thanksgiving Day: 9:00 am - 2:00 pm | Open for pick-up only per instructions above.
Christmas Eve: 11:00 am - 5:00 pm | Regular menu available | Christmas Day • Closed

THE TRADITIONAL

All items are made from scratch. Served **hot**, ready-to-eat or **cold**, ready-to-heat.

See page 3 for pick-up times.

Whole Smoked All Natural Herb-Rubbed Turkey
10-12 pounds

Traditional Sides
choice of three (see below)

Madeira Turkey Gravy
1 quart

Fresh Cranberry Sauce
1 pint

Deviled Eggs & Yeast Rolls
2 dozen each

Pumpkin Pies
2 house baked

FULL HOUSE | $125
serves 10 - 12

Smoked All Natural Herb-Rubbed Turkey Breast
4-5 pounds

Traditional Sides
choice of three (see below)

Madeira Turkey Gravy
1 pint

Fresh Cranberry Sauce
½ pint

Deviled Eggs & Yeast Rolls
1 dozen each

Pumpkin Pie
1 house baked

FOUR OF A KIND | $75
serves 4 - 6

TRADITIONAL SIDES

Broccoli & Rice Casserole
Broccoli florets, rice and cheddar cheese baked in a creamy mushroom sauce

Frenched Green Bean Casserole
Slivered green beans baked in a creamy mushroom sauce & topped with crispy onions

Toasted Marshmallow Sweet Potato Casserole
Baked sweet potatoes combined with brown sugar, butter & marshmallows baked until golden brown

Southern Cornbread & Biscuit Dressing
Cornbread and buttermilk biscuits soaked in a rich broth with onions, celery, herbs & spices

Yukon Gold Mashed Potatoes
Whipped skin-on Yukon gold potatoes combined with cream & butter

made from
SCRATCH

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The Modern

All items are made from scratch. Served **hot**, ready-to-eat or **cold**, ready-to-heat.
See page 3 for pick-up times. Any item below can be substituted with any equivalent option on page 4.

Peppercorn Smoked All Natural Pork Roast Rack
4-5 pounds

Modern Sides
choice of three (see below)

Whole Grain Mustard & Fig Chutney
1 pint

Deviled Eggs
2 dozen

Rustic Whole Grain Bread
2 loaves

Maple Glazed Pumpkin Pie Fried Pies
1 dozen

FULL HOUSE | $135
serves 10 - 12

Peppercorn Smoked All Natural Pork Roast Rack
2-2.5 pounds

Modern Sides
choice of three (see below)

Whole Grain Mustard & Fig Chutney
½ pint

Deviled Eggs
1 dozen

Rustic Whole Grain Bread
1 loaf

Maple Glazed Pumpkin Pie Fried Pies
½ dozen

FOUR OF A KIND | $85
serves 4 - 6

modern sides

Broccolini, Baby Bella Mushroom & Wild Rice Pilaf
A savory sauté of fresh broccolini, baby bella mushrooms, red onions, red bell peppers & wild rice

Holiday Gourd & Maple Pecan Praline Casserole
Mashed pumpkin, butternut and acorn squash baked together & topped with a maple pecan praline crumble

Roasted Broccoli & Cauliflower with Truffles
Fresh broccoli & cauliflower florets roasted until golden and seasoned with black truffle zest

Oven Roasted Brussels Sprouts & Pee Wee Potatoes
A trio of red, gold and purple baby potatoes roasted with Brussels sprouts, whole cloves of garlic, garlic oil and simply seasoned with salt & black pepper

THE OFFICE

All items are made from scratch and served **hot** and ready-to-eat.

72 hours advance notice with pre-payment required. Delivery & set-up is available for an additional charge. Not available Thanksgiving Day or Christmas Eve.

Package 1 serves 10 — $140

3 POUNDS SLICED
- Smoked All Natural Herb-Rubbed Turkey Breast

2 POUNDS SLICED
- Peppercorn Smoked All Natural Pork Tenderloin

ONE 2-QUART PAN (EACH)
- Frenched Green Bean Casserole
- Southern Cornbread & Biscuit Dressing
- Toasted Marshmallow Sweet Potato Casserole

1 QUART
- Madeira Turkey Gravy

1 PINT
- Fresh Cranberry Sauce

1 DOZEN
- Yeast Rolls

Package 2 serves 20 — $270

6 POUNDS SLICED
- Smoked All Natural Herb-Rubbed Turkey Breast

4 POUNDS SLICED
- Peppercorn Smoked All Natural Pork Tenderloin

TWO 2-QUART PANS (EACH)
- Frenched Green Bean Casserole
- Southern Cornbread & Biscuit Dressing
- Toasted Marshmallow Sweet Potato Casserole

2 QUARTS
- Madeira Turkey Gravy

1 QUART
- Fresh Cranberry Sauce

2 DOZEN
- Yeast Rolls

Package 3 serves 30 — $390

9 POUNDS SLICED
- Smoked All Natural Herb-Rubbed Turkey Breast

6 POUNDS SLICED
- Peppercorn Smoked All Natural Pork Tenderloin

THREE 2-QUART PANS (EACH)
- Frenched Green Bean Casserole
- Southern Cornbread & Biscuit Dressing
- Toasted Marshmallow Sweet Potato Casserole

3 QUARTS
- Madeira Turkey Gravy

1 ½ QUARTS
- Fresh Cranberry Sauce

3 DOZEN
- Yeast Rolls

Package 4 serves 40 — $500

12 POUNDS SLICED
- Smoked All Natural Herb-Rubbed Turkey Breast

8 POUNDS SLICED
- Peppercorn Smoked All Natural Pork Tenderloin

FOUR 2-QUART PANS (EACH)
- Frenched Green Bean Casserole
- Southern Cornbread & Biscuit Dressing
- Toasted Marshmallow Sweet Potato Casserole

4 QUARTS
- Madeira Turkey Gravy

2 QUARTS
- Fresh Cranberry Sauce

4 DOZEN
- Yeast Rolls

Be the GIVER
OF GREAT TASTE
3 Double-O Nine gift cards
available in any amount.
made from
SCRATCH

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Peppercorn-Smoked
All Natural Pork Roast Rack

ALL NATURAL MAIN COURSES

Smoked All Natural Herb-Rubbed Turkey | $60

10-12 pound turkey rubbed with a blend of herbs and spices,
slow smoked over Post Oak & served with Madeira Gravy
Serves 10 - 12

Smoked All Natural Herb-Rubbed Turkey Breast | $45

4-5 pound boneless turkey rubbed with a blend of spices,
slow smoked over Post Oak & served with Madeira Gravy
Serves 8 - 10

Peppercorn-Smoked All Natural Pork Roast Rack

$70 8-rib rack • Serves 10 - 12 | **$35** 4-rib rack • Serves 4 - 6

Pork Rib Roast rubbed with cracked black peppercorns, slow smoked
over Post Oak & served with a whole grain mustard & fig chutney

Peppercorn-Smoked All Natural Pork Tenderloin | $20

Pork Tenderloin rubbed with cracked black peppercorns, slow smoked
over Post Oak & served with a whole grain mustard & fig chutney
Serves 2 - 4

Peppercorn-Smoked All Natural Prime Rib | $65

(sold in 3 pound increments)

Boneless Beef Rib Roast rubbed with cracked black peppercorns,
slow smoked over Post Oak & served with a creamy horseradish sauce
Serves 4 - 6 in 3 pound increments

Traditional Sides

Broccoli & Rice Casserole

Broccoli florets, rice and cheddar cheese baked in a creamy mushroom sauce

Frenched Green Bean Casserole

Slivered green beans baked in a creamy mushroom sauce & topped with crispy onions

Toasted Marshmallow Sweet Potato Casserole

Baked sweet potatoes combined with brown sugar, butter & marshmallows baked until golden brown

Southern Cornbread & Biscuit Dressing

Cornbread and buttermilk biscuits soaked in a rich broth with onions, celery, herbs & spices

Yukon Gold Mashed Potatoes

Whipped skin-on Yukon gold potatoes combined with cream & butter

FULL HOUSE | $14 (serves 10 - 12) **OR FOUR OF A KIND** | $8 (serves 4 - 6)

Modern Sides

Broccolini, Baby Bella Mushroom & Wild Rice Pilaf

A savory sauté of fresh broccolini, baby bella mushrooms, red onions, red bell peppers & wild rice

Roasted Broccoli & Cauliflower with Truffles

Fresh broccoli & cauliflower florets roasted until golden and seasoned with black truffle zest

Holiday Gourd & Maple Praline Pecan Casserole

Mashed pumpkin, butternut and acorn squash baked together & topped with a maple pecan praline crumble

Oven Roasted Brussels Sprouts & Pee Wee Potatoes

A trio of red, gold and purple baby potatoes roasted with Brussels sprouts, whole cloves of garlic, garlic oil and simply seasoned with salt & black pepper

FULL HOUSE | $18 (serves 10 - 12) **OR FOUR OF A KIND** | $10 (serves 4 - 6)

made from SCRATCH

appetizers & bread

Hot Smoked Salmon Platter | $50

Whole side of fresh Atlantic salmon seasoned with a spicy brown sugar rub, slow smoked over hot oak coals served **CHILLED** with a caper aioli & toast points

Deviled Eggs | $6

One dozen, classic deviled eggs made with sweet-heat pickle relish & smoked paprika

Rustic Whole Grain Bread | $5

Whole grain loaf baked with sesame seeds, oats, sunflower seeds, millet & flax seeds

Yeast Rolls | $4

One dozen, traditional, yeasty rolls baked until golden brown

sauces

Madeira Turkey Gravy

Spiked with Madeira wine, with **OR** without giblets

$7 quart | **$4** pint | **$2.5** ½ pint

Fresh Cranberry Sauce

Fresh cranberries sweetened with orange juice slowly simmered to make a tart yet balanced sauce

$10 quart | **$6** pint | **$3.5** ½ pint

Whole Grain Mustard & Fig Chutney

Texas figs combined with Creole mustard and a touch of heat

$20 quart | **$12** pint | **$7** ½ pint

Horseradish Cream Sauce

Classic cream sauce for all your beef pairings

$10 quart | **$6** pint | **$3.5** ½ pint

Caper Aioli

Chopped capers & red onions make this sauce better than any tartar sauce

$10 quart | **$6** pint | **$3.5** ½ pint

Homemade Dressings & Vinaigrettes

Ranch, Caesar, Red Wine, Lemon, Honey-cider, Balsamic or Poppy Seed

$10 quart | **$6** pint | **$3.5** ½ pint

Roasted Butternut
& Poached Pear Salad

made from SCRATCH

SOUP

Pumpkin Bisque

Pumpkin & cream simmered to
a velvety puree ~ garnished with
toasted pumpkin seeds

$20 4 quarts | **$12** 2 quarts | **$6** 1 quart

SALADS

Fresh Garden Salad

Fall baby greens topped with
Zeema tomatoes, cucumbers,
carrots, red bell peppers, cheddar
cheese & croutons ~ paired with
your choice of dressing,
see page 13.

Roasted Butternut & Poached Pear Salad

Baby spinach & baby kale
topped with roasted butternut,
julienned red wine poached
pears, pickled butternut, toasted
pumpkin seeds, dried cranberries
& feta cheese ~ paired with a
honey-cider vinaigrette

Israeli Couscous & Arugula Salad

Pearls of Israeli couscous, golden
raisins & toasted pistachios
marinated in a lemon vinaigrette
~ topped with baby arugula

FULL HOUSE | $18 serves 10 - 12 **OR FOUR OF A KIND | $10** serves 4 - 6

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DESSERTS

Maple Glazed Pumpkin Pie Fried Pie | **$2 ea.**

A new take on a classic ~ flakey pastry rounds filled with house-baked pumpkin pie then fried & finished with a maple glaze

House Baked Pumpkin Pie | **$12**

A classic served with spiced chantilly cream

17460 IH 35 North, Suite 500 • Schertz, Texas 78154

210-651-0415

like us at /3009schertz • heb.com/3009

HOLIDAY HOURS

Thanksgiving Day: 9:00 am - 2:00 pm | Open for pick-up only.
Christmas Eve: 11:00 am - 5:00 pm | Regular menu available | Christmas Day • Closed

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