

Thanksgiving Cajun Fried Turkey!

No mess.....no time.....just a great bird! A 14-16 pound turkey injected with a Zesty Cajun or Jamaican Jerk marinade and then coated with Tony Chachere's Cajun seasoning. The bird then chills overnight....and then into the pot of hot peanut oil it goes! The result is a dark, seared outside...and a juicy, slightly kicky inside.

Details:

1. Place your bird(s) order by 11/22/19 via phone, email, text, or mail.
2. Please include payment with order.
3. Wait while we do all the work.
4. Pick your bird(s) up on Thanksgiving Day (BY 12NOON) at 6630 Central Ave, St Petersburg 33707), wrapped hot & ready to go.
5. Prices: \$70 each, 2 for \$130
6. Bird Size: ±14-16lb (pre-cooked weight, allow about 1lb. per person for a full meal)



Mailing Address:

1100 Farragut Dr N
St Petersburg Florida 33710



Contact: David Bilyeu 727-644-7085

davidb@bayoucatering.com

www.bayoucatering.com

Name: _____

#Birds: Cajun _____ **Jamaican Jerk** _____

Telephone # & email address: _____

Pickup Time Requested (by 12 Noon Please!): _____

