



Holiday Dinner Menu

SALAD

ORGANIC GREENS, ROMAINE, DRIED CRANBERRIES,
WALNUTS, ONION, & APPLE CIDER VINAIGRETTE

ENTREES

BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAGE SAUCE
AND

(SELECT ONE OPTION BELOW)

PORK PRIME RIB WITH APPLE CHUTNEY SAUCE,
FAROE ISLAND SALMON WITH MAPLE BACON GLAZE, OR
CHEF CARVED BEEF MEDALLIONS WITH CHIMICHURRI SAUCE

SIDES

(SELECT 2)

WHIPPED BOURSIN MASHED POTATOES,
BLUE CHEESE SCALLOPED POTATOES,
BRUSSELS SPROUTS & SWEET POTATOES TOPPED WITH
CARAMELIZED PECANS,
ROASTED CARROTS & SHALLOTS, OR
GREEN BEANS, BABY CARROTS & JULIENNE RED PEPPER

FRESH BAKED GOOD

ASSORTED ARTISAN ROLLS WITH BUTTER

DESSERTS

FRESH BAKED APPLE OR PUMPKIN PIE SQUARES

\$19.95 PER PERSON FOR 50 OR MORE GUESTS

\$21.50 PER PERSON FOR LESS THAN 49 GUESTS

ADD SOFT DRINKS OR BOTTLED WATER FOR \$1.50 PER GUEST

INCLUDES DISPOSABLE PLATES, NAPKINS, & SILVERWARE