

Holiday Menu

Menu One

\$17pp

Grilled Chicken Tetrazzini Casserole with Wild Mushrooms and Fontini, Asiago, Provolone and Sharp White Vintage Cheese Blend

Roasted Zucchini, Squash, Peppers and onion with Olive oil and Sea Salt

Tossed Romaine lettuce salad with croutons, parmesan, grape tomato and artichokes mixed in a Caesar dressing with a lemon wedge.

Garlic French Bread with Butter

Menu Two

\$18pp

Apple Cider & Citrus with Bourbon Glazed Ham

Roasted Garlic & Three Cheese Scalloped Potatoes

Fresh Green Salad with cherry tomato, peppers, red onions and croutons with your choice of two salad dressings

Variety basket of rolls served with butter

Menu Three

\$20pp

Cranberry Balsamic w/ Rosemary Rubbed Pork Tenderloin

Roasted Baby Red and Yukon Potatoes in herbs, Olive oil and Sea Salt

Mixed Greens Salad with sliced pear, red onion, pistachios and crumbled feta in a honey lemon vinaigrette

Variety basket of rolls served warm with butter pats

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Menu Four

\$22pp

Creamy Garlic Butter Tuscan Salmon with Lemon aioli

Wild Rice Pilaf with mushroom, herbs and pine nuts

Tossed Romaine lettuce salad with croutons, parmesan, grape tomato and artichokes mixed in a Caesar dressing with a lemon wedge.

Sliced Artisan garlic bread loaves sliced and served warm with butter pats

Menu Five

\$25pp

Peppercorn Crusted Beef Tenderloin with Horseradish and Au Jus

Garlic butter smashed golden Yukon potatoes or Bourbon Butter Sweet Potatoes

A tossed Greenleaf Salad w/crumbled gorgonzola, red grapes, toasted hazelnuts, and red onion in a raspberry vinaigrette.

French Baguette served with butter pats

Menu Six

\$28pp

Salt Crusted & Seared Rack of Lamb with a Rosemary and Pear pan sauce

Roasted Fingerling potato with Fresh Rosemary, Olive Oil and Sea Salt

Mixed Greens with pomegranate seeds, sliced pears, pistachios and crumble chevre in a creamy pomegranate dressing

Garlic Bread sticks with butter pats

Additions

- Add an *Appetizer* variety of spinach and cheese stuffed mushrooms; antipasti skewers with sausage, and prosciutto wrapped pears for \$3.50 per guest
- Add sautéed, steamed or roasted *Vegetables* to any holiday dinner for an additional \$3.00 per guest.
- Balsamic & Vinegar Roasted Brussel Sprouts, Or Beets & Maple Citrus Ginger Carrots- \$ 3.50 per guest
- Add the unlimited *Beverage* bar of hot coffee, hot tea assortment, cocoa and our house punch and iced water. All condiments and paper products included for an additional \$3.50 per guest
- Add a variety of seasonal pies and cakes, or the petite divine *Dessert* bar for an additional \$4.50 per guest. Discuss current specials with chef

Substitutions and Variations are Available!

Additional 15% Gratuity to your final Food & Beverage Invoice

Paper Products are provided at no additional charge.

China, Flatware, Glassware and Linens are available for rental.

Alcoholic Beverages are also available, call for a custom quote.

We would love to cater your Holiday Party!

2018-2019

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