HOLIDAY MENU

STARTERS
WHIPPED FETA DIP WITH PITA CHIPS  35
CRANBERRY ZEN MEATBALLS  45
VEGGIE CHEESE YULE LOG & CRACKERS  50
SHRIMP & BACON CHEESE BALL CRACKERS  60
per 3 dozen
CAPRESE CONES  48
HARVEST FIG CROSTINI  105
CRAB CAKES & CAPER TARTAR SAUCE  105
MINI BEEF WELLINGTON & SPIRITED DEMI  144

LUNCHEON
WINTER HOLIDAY SALAD  12
hearty greens, pomegranate, blood orange vinaigrette and roasted pumpkin seeds, served with a dinner roll & butter
add grilled chicken breast +4

OLD FASHIONED TURKEY SANDWICH  13
cranberry wensleydale cheese & spinach
on a wheat berry roll

HONEY HAM BAGUETTE  15
herb garlic boursin, parmesan cheese & spinach

YULETIDE ROAST BEEF  19
white cheddar, arugula & horseradish aioli on pumpernickel

CAESAR SIDE SALAD  4
romaine, croutons, parmesan & Caesar dressing
FESTIVE DINNER MENU
served with your choice of 1 vegetable and 1 potato option, dinner roll & butter

vegetables
maple glazed butternut squash
roasted asparagus with harvest fig balsamic & candied pecans

potatoes
whipped golden potato
rosemary roasted fingerlings

HONEY GLAZED ROASTED HAM 22
with orange pon sauce

HERB CRUSTED TURKEY & GRAVY 25
traditional savory stuffing, ginger cranberry sauce

COUSCOUS & CRANBERRY WHEAT STUFFED PUMPKIN 25

DIJON PEPPERCORN NEW YORK STRIP ROAST MP
with spirited demi

DESSERT
CRANBERRY CRÈME BRULEE 6

MINI CUPCAKES 13
2 dozen minimum order
gingerbread, black forest, hot cocoa

GINGERBREAD & WHIPPED TOPPING 21

MINI PUMPKIN CREAM PUFFS 22

BEVERAGE
per gallon

HOT APPLE CIDER 24

EGGNOG 25

HOT CHOCOLATE BAR 58