

HOLIDAY MENU

Appetizers *– priced per selection*

Turkey meatballs in a cranberry BBQ glaze $4

Prime rib bruschetta - crusty bread, fig and thyme aioli $5.25

Roasted cranberry and goat cheese flatbread $3.75

Figs with walnuts and gorgonzola $4.25

Brie, apple and honey crostini $3.25

Charcuterie $13.75

Brown sugar chili glazed pork belly lollipop $4.75

Sweet bacon wrapped chicken bites $4.25

Salads-*choice of 1 included in price of entree*

Arugula, apple and pomegranate salad. *V*

Fall harvest quinoa salad, butternut squash, apple, cranberries, almonds, pepitas-cider vinaigrette

 Berry pistachio spinach salad

Entrée-*choice of 1*

Roasted creamy lemon and thyme chicken $24.99

Bourbon honey baked ham $22.99

Chianti braised beef short rib $29.99

 Rosemary garlic peppercorn roasted prime rib of beef - $52.99

 Fennel boysenberry pork tenderloin $24.99

 Herb roasted turkey breast $19.99

 Quinoa, feta, pistachio stuffed acorn squash *$19.99*

Sides-*choice of 2 included in price of entree*

 Loaded scalloped potatoes – cheddar and bacon

 Sailor Jerry’s spiced sweet potato marshmallow casserole. *V*

 Cherry pecan wild rice pilaf

 Boursin cheese infused mashed potatoes. *V*

Honey roasted butternut squash with cranberries and feta. *V*

 Cauliflower goat cheese gratin

 Autumn spiced roasted carrots with pistachios. *V*

Brussels sprouts with pancetta and rosemary

 Roasted green beans with garlic, lemon, pine nuts and parmesan Reggiano

Selection of holiday dessert available

*All entrees include:*

 Freshly baked dinner roll and butter

High quality disposable plates, cutlery, cups and napkins