



DINNERS ARE AVAILABLE IN 4 & 8 PERSON SERVING SIZES

DINNER: CHOOSE ONE PROTEIN

HERB CRUSTED TENDERLOIN OF BEEF
4/ \$140 8/ \$280

FRENCHED BREAST OF CHICKEN W/ ROSEMARY FIG GLAZE
4/ \$120 8/ \$240

MAPLE BROWN SUGAR GLAZED HAM
4/ \$115 8/ \$230

CHOOSE ONE HOLIDAY SALAD

BABY KALE, CRANBERRY, APPLE, ALMONDS, GOAT CHEESE – CITRUS VINAIGRETTE
SPRING MIX, W/ CANDIED PECANS, STRAWBERRY, BLUE CHEESE – CHAMPAGNE VINAIGRETTE

CHOOSE TWO SIDES

HARVEST WILD RICE W/ ROASTED SWEET POTATO & HERBS
CREAMY AU GRATIN POTATOES
ROASTED BRUSSEL SPROUTS W/ SHIITAKE MUSHROOMS & TOASTED CASHEWS
ROOT VEGETABLE GRATIN W/ THYME BECHAMEL
HONEY & HERB GLAZED CARROTS

INCLUDES

FRESH ROLLS

DESSERT JARS : CHOOSE ONE FLAVOR OR SPLIT ½ & ½ IF YOU CHOOSE 2 FLAVORS

EGGNOG PANNA COTTA W/ SPIKED CRANBERRY SAUCE

EGGNOG PANNA COTTA W / CARAMEL- RUM SAUCE

RED VELVET CAKE W/ WHIPPED CREAM CHEESE FROSTING





APPETIZER SELECTION

- CHEESE & CHARCUTERIE BOARD (4-6 PPL) \$35 (8-10PPL) \$58
BAKED BRIE EN CROÛTE WITH HONEY, DRIED CHERRIES, ROSEMARY &
PECANS | CRACKERS (\$ 22)
CROSTINI | RICOTTA | PROSCIUTTO | FIG (1 DZ) \$18
MINI CRAB CAKES (1 DZ) | REMOULADE \$33
WILD MUSHROOM | GOAT CHEESE PUFFS (1DZ) \$ 18

