



Holiday Menu

MINIMUM OF 20 GUESTS, PREFERRED

MAIN ENTRÉES

Sliced Beef Tenderloin ~ \$19.95

(preferably served at a carving station)

Rosemary and Thyme Infused Roasted Beef Tenderloin
served with a choice of two sauces

Sauces: Cranberry Infused Demi Glace, Red Wine Demi Glace, Béarnaise Sauce, Hollandaise Sauce,
Traditional Au Jus
or Horseradish Cream Sauce

Sliced Prime Rib ~ \$17.95

(Preferably served at a carving station)

Herb Encrusted Top Grade Prime Rib of Beef
slow roasted to perfection served with a choice of two sauces

Sauces: Cranberry Infused Demi Glace, Red Wine Demi Glace, Béarnaise Sauce, Hollandaise Sauce,
Traditional Au Jus
or Horseradish Cream Sauce

Spinach, Feta and Toasted Pine Nut Stuffed Salmon Florets ~ \$12.95

Herb Encrusted Roasted Salmon stuffed with Spinach,
Feta and Toasted Pine Nuts, cut into florets, and topped
with a light White Wine and Lemon Sauce

Fire Roasted Salmon Fillets ~ \$12.50

Fire Roasted Herb and Dijon Encrusted Salmon Fillets
served with a chilled Creamy Dill Sauce

Slow Roasted Turkey Breast ~ \$11.95

Slow Roasted Turkey Breast covered in French Herbs
served with traditional Brown Gravy

Slow Roasted Turkey Roulades ~ \$12.95

Slow Roasted Turkey Breast
filled with choice of Stuffing and sliced into Roulades

Citrus Rum Glaze Ham ~ \$11.95

Slow Roasted Ham coated in a Citrus Zest Caribbean Spice Rum Glaze topped with Mango Chunks

Roasted Holiday Ham ~ \$11.95

Slow Roasted Honey Ham encrusted with Brown Sugar and Cloves
sliced and topped with Grilled Pineapple
served with a Maple Bourbon Dijon Sauce

Rosemary Garlic Pork Loin ~ \$11.95

Rosemary and Garlic Encrusted Roasted Pork Loin
served with a Course Ground Mustard, Stout and Sage Sauce

Apple Bacon Stuffed Pork Loin ~ \$12.50

Herb Encrusted Roasted Pork Loin filled with Apple Bacon Stuffing, sliced into medallions and topped with a
Sweet Apple Sherry Glaze

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All Holiday Entrées include Two Side Selections, Freshly Baked Dinner Rolls and Holiday Bars, Brownies, and  
Cookies.

**SIDE SELECTIONS**

ADD ANY ADDITIONAL SIDE SELECTION FOR \$2.95 PER PERSON

**POTATOES**

Red Skinned Mashed Potatoes with Roasted Garlic  
Home-Style Mashed Potatoes  
Creamy Potatoes au Gratin  
Roasted Baby Red Potatoes with Garlic and Rosemary  
Traditional Sweet Potato Casserole  
Mashed Sweet Potatoes with Citrus and Cloves

**STUFFING**

Traditional Bread Crumb Stuffing with Holiday Herbs  
Walnut Apricot Stuffing  
Dried Cranberry Stuffing  
Corn Bread and Andouille Sausage Stuffing

**VEGETABLES**

Traditional Green Bean Casserole  
Green Beans with Sliced Almonds and Herbs  
Green Beans with Diced Tomatoes, Carmelized Onions and Rosemary  
Roasted Winter Root Vegetables with Garlic and Herbs  
Maple Ginger Flavored Baby Carrots  
Sautéed Spinach with Garlic, Lemon and Toasted Pine Nuts  
Holiday Grilled Vegetable Display  
Roasted Asparagus Topped with Crushed Pistachios,  
Roasted Grape Tomatoes and Balsamic Reduction Sauce

## SALADS

Traditional Spinach salad  
Organic Spinach, sliced Red Onion, Hard Boiled Egg, Crisp Bacon  
and sliced Strawberries served with a Raspberry Vinaigrette  
Kara's Cranberry and Feta salad  
Dried Cranberries, Feta Cheese, Candied Walnuts  
and Organic Mixed Greens served with a Balsamic Vinaigrette  
Traditional Ceasar salad  
Organic Romaine Lettuce, Parmesan Cheese, Croutons  
and Grape Tomatoes served with a traditional Ceasar Dressing  
Organic Mixed Greens salad  
Organic Mixed Greens, fresh seasonal Vegetables and two Salad Dressings

## SOUPS

Tarragon Pumpkin  
Asparagus Cream  
Acorn Squash and Thyme  
Roasted Red Pepper and Goat Cheese  
Shrimp Fennel Bisque  
Pea and Prosciutto

## HOLIDAY DESSERTS

AVAILABLE FOR AN ADDITIONAL \$1.95 PER PERSON

|                                                  |              |
|--------------------------------------------------|--------------|
| Double Chocolate Mocha Cake with Raspberry Sauce | Pecan Pie    |
| Chocolate Bourbon Pecan Pie                      | Key Lime Pie |
| Chocolate Tort                                   | Apple Pie    |
| Pumpkin Pie                                      |              |

## HOLIDAY DRINK SPECIALS

Eggnog ~ \$25.00 per Gallon  
Hot Spiced Apple Cider ~ \$19.00 per Gallon  
Cranberry Citrus Spritzer ~ \$19.00 per Gallon  
Peppermint Infused Hot Chocolate ~ \$20.00 per Gallon  
Sweet Chili Hot Chocolate ~ \$20.00 per Gallon  
Hot Tea with Flavored Tea Bags ~ \$18.00 per Gallon  
Iced Tea ~ \$15.00 per Gallon  
Scottish Roaster Coffee ~ \$24.00 per Gallon

Ask about our Gourmet Flavored Coffee Station