



HOLIDAY MENU

MAPLE GLAZED TURKEY WITH SAGE-BUTTER DRESSING AND HERB AND MUSHROOM

STUFFING

CRANBERRY SAUCE WITH PEARS AND FRESH GINGER

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PEACH GLAZED VIRGINIA HAM

OR

BLACKENED QUEEN CUT PRIME RIB WITH JUNIPER AU JUS - (+\$8.00 ADD)

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ASSORTED RUSTIC ROLLS AND BUTTER

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FIELD GREEN SALAD WITH DRIED CRANBERRIES, TEXAS GOAT CHEESE, AND CANDIED PECANS

WITH BALSAMIC BASIL VINAIGRETTE

OR

SPINACH SALAD WITH FUJI APPLES, CANDIED WALNUTS AND DANISH BLUE CHEESE

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(PLEASE SELECT THREE FROM THE FOLLOWING)

GREEN BEAN CASSEROLE WITH TOASTED WALNUTS AND BROWN BUTTER

CHEF'S BABY VEGETABLE MÉLANGE

STEAMED ASPARAGUS DRIZZLED WITH LEMON OLIVE OIL

ORANGE SCENTED SWEET POTATO CASSEROLE TOPPED WITH PECAN STRUDEL

ROSEMARY ROASTED FINGERLING POTATOES

PARMESAN POTATO AU GRATIN

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(PLEASE SELECT ONE FROM THE FOLLOWING)

WARM BREAD PUDDING WITH BOURBON SAUCE

HOMEMADE PUMPKIN PIE WITH BRANDIED CHANTILLY CREAM

DOUBLE FUDGE CHOCOLATE CAKE

CHOCOLATE PECAN PIE

\$31.99 PP (INCLUDES ALL)

OR

\$21.99 PP (W/ONE MEAT, SALAD, TWO SIDES AND ONE DESSERT)

(MINIMUM ORDER IS FOR 20 PP)