

Holiday Sit Down Dinner Menu

Pecan Cornbread Chicken Breast 23

Pan saute; oven roasted sweet potato with rosemary; haricot vert.

Brown Butter Squash Ravioli 19

Tomato concasse; basil chiffonade

Orchard Pork 23

Bacon wrapped medallions, apple-pear demi; Cranberry wild rice; sautéed patty pan squash

Duck Breast Hunter Style 29

Pan-seared with shallots, smoked ham, wild mushrooms; chive and garlic mashed potatoes; roasted root vegetables

Roast Cornish Game Hen 26

Roasted game hen; wild rice stuffing; pinot noir wine glaze; walnut brown butter Brussels sprouts

Mediterranean Halibut 32

Sea salt & pepper seared with pecan-blackberry glaze; lemon parsley orzo with wild rice; blend of yellow teardrop tomatoes and asparagus tips

Mustard Thyme Encrusted Baby Lamb Chops 30

Center cut New Zealand lamb; herb seasoned mashed sweet potatoes; balsamic glazed roasted root vegetables



Pricing is per guest and includes white linens and standard china and flatware package. Additional Linen and China packages are available. Pricing is subject to 19% service charge; 6.1% sales tax and 1% fuel surcharge. Entrees served with Fresh Bakery Roll Basket and Salad Selection from our standard menus. Pricing is based on 75 guests or larger. please consult your representative for pricing on smaller groups.