

Seasonal MENU

\$37 PER PERSON - MINIMUM 6 PEOPLE

PRICE INCLUDES DISPOSABLE UTENSILS AND FOOD WARMING PACKAGE
PLUS FRESH BAKED DINNER ROLLS AND BUTTER

Choose two hors d'oeuvres

MUSHROOM AND GOUDA TART

SAUTEED MUSHROOMS WITH GARLIC AND WINE TOPPED WITH SMOKED GOUDA AND BAKED IN PUFF PASTRY *VEGETARIAN

CREAMY FRENCHED ONION DIP WITH CROSTINI

MINI CRAB CAKES WITH MANGO RELISH

SPANISH SHRIMP WITH GARLIC, TOMATO, AND CILANTRO *GF

SPRING ROLLS *VEGETARIAN

Choose two entrees

CLASSIC HERB AND BUTTER SLICED TURKEY BREAST WITH GRAVY AND CRANBERRY SAUCE

SWEET AND SOUR MAPLE GLAZED HAM

BACON WRAPPED PORK TENDERLOIN WITH FRESH HERBS, GARLIC, AND OLIVE OIL *GF

SAUTEED SHRIMP WITH GARLIC, LEMON, OLIVE OIL, AND WHITE WINE *GF

FRIED MOONSHINE GLAZED HOLIDAY RIBS

WHOLE ROAST BUTTERY HERB CHICKEN *GF

LUMP CRAB CAKES WITH LEMON AND CAPER AIOLI +\$5 P/P

BRAISED SHORT RIBS IN RED WINE SAUCE WITH A MIREPOIX OF VEGETABLES + \$8 P/P MINIMUM 10 PPL

GRILLED WHOLE BEEF TENDERLOIN WITH RED WINE AND THYME DEMI GLACE + \$10 P/P MINIMUM 10 PPL

Choose three sides

ROASTED CARROTS AND RED ONIONS TOSSED WITH ORANGES

FRIED BRUSSELS SPROUTS WITH CRISP BACON, SAUTEED ONIONS AND FIG BALSAMIC GLAZE

ROASTED SWEET POTATO, PEAR AND ONION

BUTTERY SAUTEED MUSHROOMS WITH FRESH THYME AND WINE

GARLIC SAUTEED GREEN BEANS

ROASTED ASPARAGUS

CREAMED SPINACH WITH CRISPY APPLE BACON

VANILLA AND MAPLE ROASTED SWEET POTATOES

CLASSIC BREAD STUFFING

CREAMY MASHED YUKON GOLD POTATOES