

## SALADS

### Mix Green Salad

with Cucumber, Carrot, Tomato, Cheddar  
and Croutons Choice

### Maple Roasted Anjou Pear

with Red Watercress, Dried Figs,  
Queso Fresco and Marcona Almonds

### Heirloom Baby Tomato and Mozzarella Salad

with Fresh Basil

## ENTREE CHOICE

### Lemon Grilled Swordfish

with Puttanesca Sauce

### Crispy Pan Seared Lemon Chicken

stuffed with Cranberry Wild Rice and Lemon Garlic Jus

### Sliced Rosemary Roasted Turkey

with Minted Peach Chutney

### Hearty Chianti Braise Short Beef Ribs

with Grape Tomatoes and Beluga Lentil Relish

### Spiced Apple Stuff Pork Loin

with Green Peas, Toasted Pine Nuts & Currant Sauce

## SIDE DISHES

### Truffle Mashed Potatoes

### Roasted Winter Vegetables

### Lemon Risotto with Pecorino & Ricotta Impastada

## DESSERT

### Cinnamon Pumpkin Cheesecake

Carrot Cake

### Chocolate Yule Log

White Chocolate Macadamia & Toasted Coconut Pie

Coffee Station to include Freshly Brewed Regular & Decaffeinated Coffee, Tazo Teas and Homemade Hot Chocolate with Candy Cane Stir Sticks, Mini Marshmallows and Shaved Chocolate

An Assortment of Christmas Cookies for a little something sweet

## ENHANCEMENTS

### Additional Entree, \$6.00 per person

Carved Herb & Truffle Crusted Prime Rib of Beef, Au Jus \$8.00 per person

Carved Roasted Boneless Leg of Lamb with Minted Demi-Glace and Fig Marmalade \$10.00 per person

Carved Pork Steamship Round, Orange Tomato Chutney & Marsala Demi-Glace \$6.00 per person

Carved Whole Roasted Turkey Marinated with Preserved Lemon & Thyme, Orange & Cranberry Relish \$5.00 per person

Carved Baked Virginia Ham with Organic Bourbon Barrel Aged Maple Syrup Glaze, Guava Mayonnaise & Whole Grain

Mustard \$6.00 per person

Hosted Holiday Drink Tickets \$5.50 per ticket.

Redeemable for Call Brand Cocktails, Imported or Domestic Beer, Wine and Soft Beverages

**2 ENTREES \$39.95\***



\*All prices subject to 25% service charge and 6.5% sales tax.