

Seasonal MENU Specials

Please give 24 hours notice for all specialty orders.

Chef's Table

\$21.95 per person

Tricolor Salad

Arugula, Endive and Radicchio with shaved Parmesan served with Balsamic Dressing

Stout Braised Short Ribs

Puree of Yukon Gold Potatoes

Green Bean Almondine

Ginger Spiced Pear Cake

Turkey Time

Roasted Turkey

served with Gravy and Cranberry Sauce

Choice of Sides, Fresh Rolls with butter and Pumpkin Bars.

Choice of 2 sides below:

\$15.49 per guest

Choice of 3 sides below:

\$17.99 per guest

Mashed Potatoes

Puree of Sweet Potatoes

Roasted Winter Squash and Parsnips with Maple Syrup

Green Beans Almondine

Green Bean Casserole

Creamed Spinach

Corn Bread Stuffing

Citrus Glazed Carrots

Roasted Brussels Sprouts



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Italian **\$16.99 per person**

Caesar Salad
Chicken Parmesan
Baked Ziti
Roasted Broccoli
Garlic Cheese Bread
Biscotti

Southwestern **\$16.99 per person**

Romaine with Chipotle Ranch and Crisp Tortilla Strips
Pollo Ranchero
Ancho Flank Steak
Cumin Black Beans
Arroz Rojo
Trio of Salsa and Guacamole with Chips
Tomatillo Salsa, Roasted Tomato Salsa, Pico De Gallo
Sopaipillas



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Winter Wonderland Special **\$17.95 per person**

Arugula Salad with Toasted Hazelnuts and shaved
parmesan served with Balsamic Vinaigrette
Mustard Fennel Pork Loin with Cumberland Sauce
Braised Red Cabbage
Herb Roasted Potatoes
Pumpkin Bars

Savory Winter Soups **\$3.49 per person**

Italian Sausage, White Bean and Escarole

Butternut Squash

Chicken Gumbo



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Toasted Fresh Specialty Sandwich Package **\$15.99 pp**

Select three of Chef's favorite *Fresh Specialty* Sandwiches and two Fresh Specialty Salads, served with chips and fresh baked cookies. Minimum 10 people.

Fresh Specialty choices below will be served *toasted* on a fresh Ciabatta roll with shredded iceberg and tomato.

- Grilled Chicken, roasted peppers, sharp provolone and pesto mayo
- Turkey, Brie and Whole grain mustard
- Italian - Capicola, Salami, Ham, Provolone and red wine vinaigrette
- Ham & Muenster with Honey Mustard
- Roasted Portobello, fresh mozzarella, roasted peppers, basil mayo

Fresh Specialty Salads

- Chef's Choice
- Boston Lettuce, garlic croutons, roasted shallot vinaigrette
- Tomato, basil, mozzarella salad
- Whole-grain mustard potato salad
- Yukon Gold potato salad, smoked corn, caramelized red onion, bacon



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Assorted Fancy Cookies

crecents, thumbprints, pistachio and other varieties

small tray - 60 cookies - \$75.00

large tray - 100 cookies - \$115.00

Home-style Cookies

sugar, chocolate chunk, peanut butter

small tray - 30 cookies - \$50.00

large tray - 50 cookies - \$65.00

Chocolate Croquembouche

Chocolate-dipped profiteroles piled on a cone studded with strawberries

small tray - 60 puffs - \$125.00

large tray - 100 puffs - \$150.00

