

2023

# Christmas Menu

Chef Rory Bamber

\$54/person

## Breads

Choose Two Breads


Buttermilk Biscuits | Sourdough Loaf | Garlic Bread

## Salads

Choose Three Salads

Fall greens, pumpkin seeds, candied walnuts, arugula, dried cranberries, heirloom tomatoes, and a white balsamic dressing. 

Harvest potato, roasted squash, corn, crisp bacon, egg, and a dijon mayonnaise dressing. 




Roasted golden beets, goat cheese, kale, orange, apples, and a citrus vinaigrette. 

Classic Caesar salad, crisp romaine lettuce, housemade dressing, garlic croutons, and shaved Romano cheese.

## Entrees

Our entrees are served with Yukon Gold mashed potatoes and gravy, seasonal vegetables that include Brussels sprouts, broccolini, baby carrots, and zucchini.


Add grandma's stuffing to your entrée buffet for an additional **\$2** per person.


Vegetarian option is available and can be substituted for another entrée at no charge or can be an addition to your entrees for an additional **\$3** per person. Vegetables.   

## Main Entrée

Choose Two Proteins

Classic Roast Turkey de-boned breast and dark meat, sliced and presented with sage gravy and housemade cranberry sauce. Gravy is not gluten free.

Baked honey and Dijon glazed bone-in ham, carved by our galley chef, slow roasted with local bee-farm honey and grainy Dijon. 

Roast Beef Tenderloin, local AAA tenderloin, seared and roasted with a fresh herb rub, carved by our galley chef, served with demi-glace. 

## Desserts

We offer the classic dessert of pumpkin pie with chantilly cream, slab cakes and bars, along with a coffee and tea station.



Our dishes do contain dairy, egg, and nuts. If there are dietary needs, we can definitely accommodate requests or custom menu items.