

Christmas Menu



\$56 per person



Minimum Of 3 Dozen Per Appetizer

Prosciutto & Parmesan Pinwheels

Puff pastry stuffed with Prosciutto di Parma, Parmesan cheese and fresh thyme. \$36 per dozen.

Brussel Sprouts **O**

Deep fried Brussel sprouts topped with shredded Asiago cheese served with a Sriracha mayo dipping sauce \$32 per dozen.

White mushrooms stuffed with fresh herbs and cream cheese. \$36 per dozen.



Choose Three Salads

Caesar •

Crisp romaine lettuce with our housemate dressing, croutons and shaved Grana Padano cheese.

Vegan Caesar 👽 🛈

Our vegan version of the Caesar. Fresh kale with our tangy, garlicky vegan dressing, croutons and topped with "Nutch", nutrients yeast.

Roasted Pear 0

Pan roasted pears, toasted walnuts, crumbled Danish blue cheese atop mixed greens and endive.

Garden Greens 👽 🚱

Mixed greens, arugula, dried cranberries, heirloom cherry tomatoes, cucumbers and toasted pumpkin seeds. Comes with your choice of housemade dressings, which include a balsamic, citrus vinaigrette, Caesar, vegan Caesar or green goddess.

Includes Your Choice Of

Dinner Rolls or Chive & Cheddar Buttermilk Biscuits









- Gluten Free





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Choose Two From All The Below Entrée Options

Turkey Breast 0

With gravy and housemade cranberry sauce.

Baked Ham **© 0**

Honey Dijon glaze, pineapple and sweet onion.

Roast Beef Tenderloin **9 0** With demi glace.



Green Bean Casserole •

Fresh green beans in a mushroom cream sauce topped with crispy shallots

Stuffed Acorn Squash **0 0**

Beautiful acorn squash stuffed with our holiday stuffing.



Gluten Free & Vegan Lasagna 👽 👽 🛈

Filled with our prima sauce, fresh herbs, gluten free noodles and vegan cheese.

Side Dishes

Choose Two, Can Add On Additional For \$3 Per Person

Yukon Gold mashed potatoes with butter and cream. • • •

Seasonal Root Vegetables in brown butter topped with crispy sage & maple bacon Brussel sprouts with toasted slivered almonds.

(Available without bacon)

(Ovailable without bacon)

Spice Roasted Yams with a honey butter and crystallized ginger. • • •

Holiday Stuffing, French bread with sautéed portobello mushrooms, shallots, dried cranberries, Gala apples and fresh herbs. 0 0

Dessert

An assortment of Christmas baking which include a spiced pumpkin pie with a vanilla bean whip, a housemade bread pudding topped with a caramel sauce, profiteroles and more!

Gluten-free and vegan sweets available upon request.









