



**SAVOR...**

## **Holiday Menu Plated Service**

*All Dinner Selections Include.....*

*Chef's Choice Salad, Fresh Baked Dinner Rolls & Butter  
Freshly Brewed Regular & Decaffeinated Coffee or Tea Service*

### **Roasted Chicken with Arctic Cranberry Sauce**

*Basmati Rice & Grain Pilaf, Caramelized Sweet Onions & Spaghetti Squash, Fireweed Honey Glazed Baby Carrots with Thyme Roasted Grape Tomatoes & Asparagus  
Black Forest Swiss Roll with Dried Cherry Sauce*

*\$41.50 per person*

### **Baked Chicken Wrapped with House Smoked Specialty Cured Ham**

*Stuffed with Goat, Jarlsberg & Provolone Cheese, Topped with a Buttery Thyme Breading in a Roasted Red & Yellow Pepper Sauce, Capellini Pasta with Roasted Garlic & Kalamata Olives, Sautéed Baby Spinach, Buttered Broccoli & Roasted Red & Yellow Peppers  
Tiramisu Cake*

*\$43.75 per person*

### **Old Fashioned Sage Roasted Turkey Breast**

*With Giblet Gravy, Fresh Cranberry and Orange Sauce, Fresh Brioche Bread Dressing, Roasted Shallot Mashed Potatoes, Green Beans with Toasted Almonds, Honey Glazed Baby Carrots  
Choice of Southern Baked Pecan Pie or Pumpkin Pie*

*\$45.75 per person*

### **House Made Spiced Roast Pork Loin**

*Fresh Boneless Natural Pork Loin Seasoned with Arctic Cranberry Demi Glace and Balsamic Caramelized Sweet Onions, Rosemary Scented Baby Baker Potatoes, Medley of Fresh Vegetables  
Raspberry White Chocolate Cake*

*\$45.75 per person*

*Menu based on a minimum of 100 guests  
Less than minimum number of guests an additional \$75.00 service fee will apply  
All pricing subject to 20% service charge*



**SAVOR...**

## **Holiday Menu Plated Service (Continued)**

*All Dinner Selections Include....  
Chef's Choice Salad, Fresh Baked Dinner Rolls & Butter  
Freshly Brewed Regular & Decaffeinated Coffee or Tea Service*

### **Chicken Wellington En Croute**

*Cremini Mushroom and Goat Cheese Stuffed Boneless Chicken Breast, Wrapped in Puff Pastry, Served in a Pool of Light Demi Glace, Cabernet Rice Blend, Medley of Fresh Vegetables.*

*Brioche Bread Pudding with Butter Rum Sauce*

*\$45.75 per person*

### **Brazilian Style Duck Breast**

*Seared Brazilian Style Duck Breast with Spicy Orange Ginger Glaze, Whole Grain Jasmine Rice Blend, Medley of Fresh Vegetables*

*Ultimate Chocolate Cake*

*\$48.75 per person*

### **Beef Tenderloin Stroganoff**

*Fresh Prime Beef Tender Loin Pieces Sautéed with Fresh Shallots, Portabella Mushrooms In a Rich Demi-Glace & Finished with Sour Cream, Fresh Tarragon & Chervil*

*Served with Fresh House Made Pasta*

*Maple & Pumpkin Crème Brûlée*

*\$ 47.75 per person*

*Menu based on a minimum of 100 guests  
Less than minimum number of guests an additional \$75.00 service fee will apply  
All pricing subject to 20% service charge*