



HOLIDAY MENU ADDITIONS

SEE MAIN MENU FOR MENU PRICING

PASSED APPETIZERS

ROASTED PUMPKIN & GOAT CHEESE BRUSCHETTA ^{vg}

CRANBERRY, SAGE & SAUSAGE STUFFED MUSHROOMS ^{gf}

ROASTED PECAN-CRUSTED CHEDDAR CHEESE BALL W/ PRETZEL STICK ^{vg}

JUMBO SHRIMP W/ MEZCAL COCKTAIL SAUCE ^{gf}

FIG & BLEU CHEESE BRUSCHETTA W/ CRISPY PROSCIUTTO

CRANBERRY JALAPENO TORTILLA CUP ^{vg gf}

MEATBALL SKEWER W/ ROASTED TOMATO & BASIL ^{gf}

BAKED BRIE CUPS W/ HONEY, APPLE & PECAN ^{vg}

OYSTERS ROCKEFELLER ^{gf}

HOLIDAY GOURMET GRAZING BOARD

imported and domestic artisanal cheeses, assortment of cured meats, seasonal fruits and spreads, crackers and grilled bread, festive accompaniments

\$10 / person



**These items may be served raw or undercooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

SALAD

PEAR & WALNUT SALAD ^{gf} ^{vg}

spring mix, red onion, candied walnuts, dried cranberries, pear, bleu cheese, Apple Cider Bacon Vinaigrette

SEASONAL PASTA SALAD

chef's choice

SHRIMP & ORZO SALAD

bay shrimp, roasted red pepper, artichoke, Herbed Vinaigrette

SIDE DISHES

SOUTHERN-STYLE STUFFING ^{gf}

MASHED SWEET POTATOES ^{gf} ^{vg}

GREEN BEAN CASSEROLE ^{vg}

BALSAMIC BRUSSELS SPROUTS WITH CRANBERRIES ^{gf} ^{vg}

ROASTED ROOT VEGETABLES ^{gf} ^{vg}

ROASTED POBLANO MAC & CHEESE ^{vg}

CARVING STATIONS

served with garlic knots

GRILLED FLANK STEAK* ^{gf}

Hunter sauce, Oaks Steak Sauce

\$28 / person

HERB-ROASTED TURKEY BREAST ^{gf}

cranberry salsa, herbed mayo

\$25 / person

RACK OF LAMB ^{gf}

mint cabernet demi

\$45 / person

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