



# Holiday Menu

## TO BEGIN - COCKTAIL HOUR

Chef's Seasonal Hors O'oevres Selections

SELECT 4 (Two Vegetarian & Two Non-Vegetarian) FROM MENU

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### APPETIZER

CHOOSE 1

CREAMY LEEK & POTATO SOUP | Roasted red pepper coulis

CLASSIC CRISP ROMAINE CAESAR SALAD | Garlic croutons, fresh parmesan

ORGANIC HOLIDAY SALAD | Roasted walnuts, sundried cranberries, goat cheese, balsamic vinaigrette

OR

TORTELLINI "CARBONARA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan

FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream

PORCINI MUSHROOM RISOTTO | Pesto Oil | Asparagus | Goat Cheese Cream

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### MAIN COURSES: ENTRÉE

CHOOSE 1

CHICKEN PARMESAN | Classic Preparation

ROAST BEEF | Crispy Onions | Red Wine Jus

GRILLED SALMON | Beurre Blanc

SLOW ROASTED TURKEY BREAST | Garlic mashed potatoes & cranberry compote

CARVED BEEF STRIPLOIN | Roasted Vegetables, Boursin Mash. Horseradish Jus

### FRESHLY BAKED ARTISAN BREAD

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### TO END: DESSERT

CHOOSE 1

CRÈME BRULE | Biscotti | Berries

TIRAMISU | Coffee Liquor | Mascarpone

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise

WARM APPLE & BLACKBERRY CRUMBLE | Apples, wild blackberries, crème Chantilly

BLACKFOREST GATEAU | Vanilla Chantilly, Macerated Cherries, Dark Chocolate

### COFFEE OR TEA

*Thank you*

