



2018

Holiday Plated Lunch Menu

All entrees include mixed green salad with champagne vinaigrette dressing, seasonal vegetables, rolls and butter, freshly brewed coffee, decaffeinated coffee or iced tea.

ENTRÉES

(maximum of two choices, highest price prevails for all meals)

Grilled Salmon 28*
with a miso soy glaze
and jasmine rice pilaf

New York Steak 32*
with a wild mushroom sauce and garlic
mashed potatoes

Chicken Coq Au Vin 26*
red wine with apple wood bacon, onions
mushrooms with garlic mashed potatoes

Wild Mushroom Risotto 21*
with wild mushroom broth,
fried shallots, and arugula

Roasted Christmas Turkey Dinner 24
with all the trimmings, house made dressing,
mashed potatoes, gravy and
house made cranberry sauce

Braised Short Ribs 29
with polenta, au jus, gremolata

DESSERT

(INCLUDED)

Turtle Caramel Cheesecake

UPGRADED DESSERTS

add 2.50

Chocolate Mousse Cake or Tiramisu

** GLUTEN FREE*

VEGAN ENTRÉE AVAILABLE IF REQUESTED IN ADVANCE



Please add 20% Service Charge and Tax

2018

Holiday Lunch Buffet Menu

*Includes freshly brewed coffee, decaffeinated coffee, or iced tea
(All buffets require a minimum of 25 guests)*

*Caesar Salad
Tender Mixed Greens with Champagne Vinaigrette
Fresh Seasonal Vegetables, Garlic Mashed Potatoes
Rolls and Butter*

ENTRÉES

(maximum of three entrees)

*Grilled Tri Tip
with a red pepper romanesco sauce*

*Roasted Christmas Turkey Dinner
with all the trimmings, house made dressing,
mashed potatoes, gravy and house made cranberry compote*

Glazed Ham
with pomegranate molasses*

Grilled Salmon
with a miso soy glaze*

*Grilled Chicken Breast
with a light mushroom sherry cream sauce*

DESSERT

(INCLUDED)

Turtle Caramel Cheesecake

UPGRADED DESSERTS

add 2.50

Chocolate Mousse Cake or Tiramisu

*ONE ENTRÉE ~ CHRISTMAS TURKEY ~ 25
LUNCH BUFFET ONE ENTRÉE ~ 28
LUNCH BUFFET TWO ENTRÉE ~ 31
LUNCH BUFFET THREE ENTRÉES ~ 33*

**GLUTEN FREE*

VEGAN ENTRÉE AVAILABLE IF REQUESTED IN ADVANCE

08/30/2016

Please add 20% Service Charge and Tax