



## HOLIDAY PLATED DINNER MENUS

*(Minimum of Three Courses)*

ALL ENTREES INCLUDE FRESH SEASONAL VEGETABLES, ROLLS AND BUTTER,  
COFFEE, AND ICED TEA

### APPETIZERS

*(Choice of One)*

SWEET STONE CRAB CAKE 9  
with Remoulade Sauce

SHRIMP COCKTAIL\* 10

SEARED AHI 11  
with Cucumber Salsa, Wasabi Aioli\*

### SALADS

*(Choice of One)*

WINTER GREEN SALAD 8  
with Crumbled Bleu Cheese,  
Candied Walnuts, and  
Champagne Vinaigrette Dressing

CAESAR SALAD 9  
with Parmesan Cheese, Garlic Croutons,  
and Caesar Dressing

ARUGULA AND RED BEET SALAD 9  
with Goat Cheese, Candied Walnuts, and  
a Champagne Vinaigrette

\*Gluten Free

Vegetarian/Vegan Entrée May be Added at No Additional Charge – Maximum of Three Entrees

All Prices are Subject to 22% Gratuity and Sales Tax





## ENTRÉES

(Choice of Two, Highest Price Prevails)  
Add an Additional Entrée for \$8 Per Person

ROASTED TURKEY DINNER 29  
with House-Made Dressing, Mashed Potatoes,  
Gravy, and House-Made Cranberry Sauce

GRILLED CHICKEN BREAST\* 33  
with Hunters Sauce and Mashed Potatoes

BROILED SALMON\* 35  
with a Whole Grain Mustard Beurre Blanc,  
and Jasmine Rice Pilaf

GRILLED NEW YORK STEAK 39  
with Roasted Shallot Demi-Glace,  
and Roasted Red Potatoes

BRAISED SHORT RIBS 35  
with Mashed Potatoes, Au Jus, Gremolata

FILET MIGNON\* 46  
with an Au Poivre Demi-Glace Sauce,  
and Mashed Potatoes

WILD MUSHROOM RISOTTO\* 28  
Prepared with Porcini Wild Mushroom Broth,  
Fried Shallots, and Fresh Arugula

GRILLED PORTABELLA MUSHROOM 30  
Stuffed with Braised Chickpeas, Kale,  
with a Curry Lentil Puree

## DESSERT

(Choice of One)

CARAMEL CHEESECAKE 7

CHOCOLATE MOUSSE CAKE 10

TIRAMISU 10

\*Gluten Free

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## HOLIDAY DINNER BUFFET MENU

*(Minimum of 25 Guests)*

BUFFET INCLUDES: CAESAR SALAD, TENDER MIXED GREENS WITH CHAMPAGNE VINAIGRETTE, FRESH SEASONAL VEGETABLES, MASHED POTATOES, ROLLS AND BUTTER, COFFEE, AND ICED TEA

### ENTRÉES

GRILLED TRI-TIP  
with Demi-Glace

GRILLED SALMON\*  
with a Whole Grain Mustard Beurre Blanc

ROASTED TURKEY DINNER  
with House-Made Dressing,  
Gravy, and House-Made Cranberry Sauce

GRILLED CHICKEN BREAST  
with a Mushroom Sherry Cream Sauce

GLAZED HAM\*  
with Pomegranate Molasses

WILD MUSHROOM RISOTTO\*  
Prepared with Porcini Wild Mushroom Broth,  
Fried Shallots, and Fresh Arugula

GRILLED PORTABELLA MUSHROOM  
Stuffed with Braised Chickpeas, Kale,  
with a Curry Lentil Puree

### DESSERTS

*(Included)*

CARAMEL CHEESECAKE

UPGRADED DESSERTS

Add \$3.00 Per Person

CHOCOLATE MOUSSE CAKE OR TIRAMISU

**Two Entrée ~ 39 / Three Entrées ~ 44**

\*Gluten Free

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All Prices are Subject to 22% Gratuity and Sales Tax

