



FAMILY DINNER PACKAGES FOR THANKSGIVING THRU NEW YEAR'S



VEGETABLE OFFERINGS

Ginger Orange Marmalade Carrots

Green Beans Artichoke Gratin

Roasted Asparagus
Topped with Tomato Bruschetta

Butter Sweet Corn and
Roasted Red Peppers

Fresh Steamed Broccoli Crowns

Maple Roasted Brussel Sprouts
with Bacon

STARCH SELECTIONS

Cornbread Stuffing with Fresh Herbs

Mashed Praline Sweet Potatoes
with Pecans

Roasted Butternut Squash Cubes with
Olive Oil and Rosemary

Steamed Baby Red Potatoes with
Butter & Parsley

Prime Rib or Beef

Slow Roasted Prime Rib of Beef
Can Be Sliced or Whole Accompanied by
Au Jus and Creamy Horseradish

4-6 Guests \$195
8-12 Guests \$390

Stuffed Pork Loin

Boneless Pork Loin Layered with Prosciutto,
Pesto, Cheeses, and Spinach, - Rolled, Tied,
and Roasted Served with
Whole Grain Mustard Cream

6-8 Guests - \$185

Fresh Herb & Butter Airline Turkey Breast

**Or Whole Roasted Turkey – with Cornbread
Stuffing, Turkey Gravy and
Cranberry Apple Relish**

Airline Breast 7lb Average
Serves 10-14 Guests
\$185

Whole Roasted Bird
Available Sizes:
12 – 14 lbs – \$185
14 – 16 lbs – \$195

Chardonnay Poached Norwegian Salmon

With Creamy Dill Sauce and Pumpernickle
Toast Points

3lb Side Serves 6 – 8 Guests
\$195

Herb Crusted Beef Tenderloin Served Whole or Sliced

With Merlot Demi-Glace
Serves 10-12 Guests
\$315

All Dinners Served with a Choice of 2
Vegetables and 1 Starch,
Café Salad and Dressing,
and Dinner Rolls with Butter

**Individual Holiday Dinner Orders
Available all Week Long**

HOLIDAY PIES

Sweet Potato Pumpkin Pie \$12

Bourbon Pecan Pie \$15

Individual Fruit and Berry Crumble
with Granola Oat Topping \$6 each

THANKSGIVING DINNER

**Orders Must Be Placed by Friday,
November 19**

Pick Up Scheduled

November 24 from 3pm – 7pm

CHRISTMAS DINNER

**Orders Must Be Placed by
December 17**

Pick Up Scheduled

December 24 from 12pm – 2pm

*Packages Ordered in The Month of
December Require 72 Hours' Notice*