



Christmas

CATERING MENU

MAIN COURSE OPTIONS

(Each serves 6/Includes your choice of any two side dishes.)

HONEY GLAZED SPIRAL HAM

Between 6 and 8

pounds of ham. / \$120

SALMON FILLET

Your choice of either baked or poached fish.

3 pounds of salmon. / \$130

ROSEMARY SCENTED ROAST LEG OF LAMB

Between 4 and 6 pounds

of lamb. / \$130

BEEF TENDERLOIN

3 pounds of beef. / \$170

ROASTED PORK

Baked with a garlic cumin rub.

Between 6 and 8 pounds of pork. / \$99

ROAST BEEF

*Baked with wild mushroom and
caramelized shallots.*

4 pounds of beef. / \$120

ROASTED TURKEY

Between 10 and 12 pounds of turkey. / \$109

VEGETABLES

Butternut Squash Soufflé

Grilled Portobello Mushrooms

Asparagus- with almond butter sauce.

Baked Cauliflower- with butter parmesan sauce.

Acorn Squash- with apples and honey.

Carrots- with allspice and ginger.

Roasted Root Vegetables

Cranberry Sauce

-with dried apricots and cardamom.

STARCHES

Corn Bread

Baked Herb Potatoes

Mashed Potatoes

Fennel Mashed Potatoes

Potato Gratin

with provolone and crème fraiche.

Candied Yams- made with bourbon.

*Stuffing- choice of either traditional or
apple sausage.*