

# holiday menu



EACH MEAL COMES WITH A DINNER SALAD, WHOLE GRAIN ROLLS WITH BUTTER, AND DESSERT OF PUMPKIN OR APPLE CRISP WITH A CARAMEL DRIZZLE

## prime rib

WITH HOMEMADE HORSERADISH SAUCE  
YUKON GOLD MASHED POTATOES & BEEF GRAVY  
MAPLE-GARLIC ROASTED BRUSSEL SPROUTS

## wild salmon

WITH HOMEMADE ZESTY TARTAR SAUCE  
CREAMY LEMON PASTA  
FRESH ASPARAGUS WITH HOLLANDAISE SAUCE

## roasted turkey breast

WITH HOMEMADE ORANGE CRANBERRY SAUCE  
YUKON GOLD MASHED POTATOES & TURKEY GRAVY  
CARAMELIZED PECAN SWEET POTATOES

## portobello stuffed mushrooms

VEGAN/VEGETARIAN OPTION  
WITH HOMEMADE CASHEW CHEESE  
MARINATED TEMPEH & GARLIC ROASTED VEGETABLES  
"CHEESEY" (NONDAIRY) RISOTTO

Gluten Free Option available on request. If you have a menu option in mind that isn't listed here, let us know.



\$30 per person for adults (Aged 13 and up)  
\$15 for children aged 5-12  
No Charge for Children under 5