



..... **HOLIDAY MENU ADDITIONS**

SEE MAIN MENU FOR MENU PRICING

..... **PASSED APPETIZERS**

ROASTED PUMPKIN & GOAT CHEESE BRUSCHETTA ^{ve}

CRANBERRY, SAGE & SAUSAGE STUFFED MUSHROOMS ^{gf}

WHIPPED GOAT CHEESE & CRANBERRY FLATBREAD

JUMBO SHRIMP W/ MEZCAL COCKTAIL SAUCE ^{gf}

FIG & BLEU CHEESE BRUSCHETTA WITH CRISPY PROSCIUTTO

CRANBERRY JALAPENO BRUSCHETTA ^{ve}

MEATBALL SKEWER WITH ROASTED TOMATO & BASIL

BAKED BRIE CUPS WITH HONEY, APPLE & PECAN

OYSTERS ROCKEFELLER ^{gf}

..... **SALAD**

PEAR & WALNUT SALAD ^{gf} ^{ve}

spring mix, red onion, candied walnuts, dried cranberries, pear, bleu cheese, Apple Cider Bacon Vinaigrette

SEASONAL PASTA SALAD

chef's choice

SHRIMP & ORZO SALAD

bay shrimp, roasted red pepper, artichoke, Herbed Vinaigrette

**These items may be served raw or undercooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

..... **CARVING STATIONS**

served with garlic knots

GRILLED FLANK STEAK*

Hunter sauce, Oaks Steak Sauce

\$28 / person

HERB-ROASTED TURKEY BREAST

cranberry salsa, herbed mayo

\$25 / person

RACK OF LAMB

mint cabernet demi

\$45 / person

..... **SIDE DISHES**

SOUTHERN-STYLE STUFFING ^{gf} ^{vg}

MASHED SWEET POTATOES ^{gf} ^{vg}

GREEN BEAN CASSEROLE

BALSAMIC BRUSSELS SPROUTS WITH CRANBERRIES ^{gf} ^{vg}

ROASTED ROOT VEGETABLES ^{gf} ^{vg}

ROASTED POBLANO MAC & CHEESE ^{gf} ^{vg}

CHEF'S CHOICE OF VEGETABLE ^{gf} ^{vg}

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