THE
OAKS
PLUM CREEK

# HOLIDAY MENU ADDITIONS

SEE MAIN MENU FOR MENU PRICING

## PASSED APPETIZERS

ROASTED PUMPKIN & GOAT CHEESE BRUSCHETTA vg

CRANBERRY, SAGE & SAUSAGE STUFFED MUSHROOMS gf

ROASTED PECAN-CRUSTED CHEDDAR CHEESE BALL W/ PRETZEL STICK vg

JUMBO SHRIMP W/ MEZCAL COCKTAIL SAUCE gf

FIG & BLEU CHEESE CROSTINI W/ CRISPY PROSCIUTTO

CRANBERRY JALAPENO TORTILLA CUP vg gf

MEATBALL SKEWER W/ ROASTED TOMATO & BASIL gf

BAKED BRIE CUPS W/ HONEY, APPLE & PECAN vg

OYSTERS ROCKEFELLER gf

## HOLIDAY GOURMET GRAZING BOARD

imported and domestic artisanal cheeses, assortment of cured meats, seasonal fruits and spreads, crackers and grilled bread, festive accompaniments

$10 / person

**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.*

## SALAD

PEAR & WALNUT SALAD gf vg

*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*

## SIDE DISHES

SOUTHERN-STYLE STUFFING gf

MASHED SWEET POTATOES gf vg

GREEN BEAN CASSEROLE vg

BALSAMIC BRUSSELS SPROUTS WITH CRANBERRIES gf vg

ROASTED ROOT VEGETABLES gf vg

ROASTED POBLANO MAC & CHEESE vg

## CARVING STATIONS

*served with garlic knots*

GRILLED FLANK STEAK* gf

*Hunter sauce, Oaks Steak Sauce*

$28 / person

HERB-ROASTED TURKEY BREAST gf

*cranberry salsa, herbed mayo*

$25 / person

RACK OF LAMB gf

*mint cabernet demi*

$45 / person

**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.*