

Holiday Menu 2023

Orders due by 5 pm on Sunday 12/17
Pick up on 12/24 10-2 or by appointment

Complete dinner for 4 includes;

Choice of one relish tray for 4

Fresh seasonal crudité's & green goddess dip

or

Fresh seasonal fruit display with yogurt dip

or

Cheese board with crackers & accoutrements



Choice of salad

Classic Caesar

Lemon Caesar dressing, garlic croutons, parmesan

Winter Salad

Baby greens, cucumber, tomato, shaved carrot, raisins, walnuts
Honey balsamic vinaigrette

Spinach Salad

shaved red onion, button mushrooms, hard cooked egg, bacon
Warm bacon dressing

Entrée selection (choose ONE)

Hot Greens \$200

Kale/quinoa/ red lentils/ roasted butternut squash/roasted
radishes,/walnuts/ cranberries/ light coconut curry cream sauce
*vegan/*gluten free/*complete protein

Sliced Beef Tenderloin \$350

Rosemary roasted Tenderloin of beef, cognac demi glace

Herb Roasted Chicken \$275

Frenched Chicken Breast with herb stuffing and pan gravy

Panko Crumb Cod \$275

Garlic and Panko topped Cod, lemon & white wine

Each served with

Roasted Potatoes with lemon/rosemary/thyme/sea salt

Green beans with Tomato compound butter

Cippolini onion relish

San Remo Dinner Rolls & butter

Dessert

Chocolate Lava Cake with Fresh whipped cream and berries

Ala carte for the littles ~ serves 4 to 6

Three cheese baked macaroni & cheese \$65

Panko Chicken cutlets- 4 pcs-\$32

Honey mustard or BBQ sauce