

Individual Holiday Special Salad presentation

1. Bibb lettuce, Baby Spinach, Cranberries, Roasted Apples, Spiced Pecans and Queso Fresco – white wine vinaigrette

2. Petit Caesar - Cured Tomatoes and Parmesan Crostini

3. Chopped Salad; greens, cucumbers, red onion, cilantro, corn, black beans tomatoes

Choice of Dressing: Creamy citrus, Caesar, Balsamic Vinaigrette, low fat -very-berry

4. Roasted Beets with Goat Cheese, Honey/Cider glaze

5. White bean hummus and shrimp shooter

6. Assortment of Cheese with Roasted Pear, Apricots, Spiced Salami, Mission Figs, Honey, flat bread and crackers

7. Assorted rolls and Corn bread, Pumpkin Bread. Butter/Honey/Olive Oil

● Carved to order

Roasted Turkey with Cranberry Sauce and Rosemary Gravy

Peppercorn and Herb Crusted Slow Roasted Steamship of Beef

Baked Ham/ Brown Mustard and Mango Chutney

Brown Mustard, Creamy Horseradish and Au Jus

● Buffet

Roasted Garlic Mashed Potato with Chives

Quinoa, Mushrooms and Spinach Strudel, Red Pepper Puree

Traditional Southwest Cornbread Stuffing

Roasted Sweet Potatoes/Honey Glaze/Dry fruits

Brown Sugar Glazed Acorn Squash, Carrots and Broccoli florets

Fettuccine pasta with Pesto, Prosciutto Ham and Black Garlic

Chili Spiced Salmon Fillet with Prickly Pear Barbeque Sauce

Sweet Treats

Pumpkin Pie, Apple Pie, Cranberry/Pecan tartlet, Lemon Meringue Trifle,

Banana/Chocolate Cup Cake, Caramel/Pumpkin Cup Cake, Sugar cookies

Chocolate Fondue, Fresh Strawberry, Brownie Chunks and Pound Cake

Assortment of Hot Teas, Coffee, Decaf,