



## FORMAL LUNCH AND DINNER

### MENU 1

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate- Toasted Pumpkin Oil Vinaigrette

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Applewood Smoked Heritage Turkey with Mushroom-Sherry Gravy

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Cornbread and Vidalia Onion Stuffing

Oven-Roasted Root Vegetables

Baked Yams with Vermont Butter, Molasses and Pumpkin Seeds

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Classic Pumpkin Pie and Honey Crisp Apple Pie with Vanilla Bean Whipped Cream

\$21.95

### MENU 2

Freshly Baked Rolls and Butter

#### **Salad**

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate  
with Toasted Pumpkin Oil Vinaigrette

or

Baby Spinach Salad with Sautéed Forrester Mushrooms,  
Grape Tomatoes and Creole Mustard Vinaigrette

#### **Soup**

Roasted Kabocha Pumpkin, Caramelized Onion and Truffle Oil

#### **Entrees**

Applewood Smoked Heritage Turkey with Cajun Andouille Sausage Gravy  
and Espresso and Cocoa Rubbed Brisket of Beef with a Three-Chile-Roasted Garlic Sauce

#### **Sides**

Vanilla Bean and Nutmeg Mashed Potatoes  
and Grilled Asparagus Brushed with Meyer Lemon and Sea Salt

#### **Dessert**

Classic Pumpkin Pie, Honey Crisp Apple Pie with Vanilla Bean Whipped Cream  
and Assorted Freshly Baked Cookies

\$25.95

## MENU 3

Freshly Baked Rolls and Butter

### **Salad (choose one)**

Winter Salad Greens, Sun Dried Cherries and Candied Pecans with a Pomegranate- Toasted Pumpkin Oil Vinaigrette  
Fire-Roasted Tri Color Beets with Laura Chenel Goat Cheese, Arugula with an EVOO and Green Apple Balsamic Glaze  
Baby Spinach Salad with Sautéed Forrest Mushrooms, Grape Tomatoes and Creole Mustard Vinaigrette

### **Soup**

Finish Potato, Parsnip and Pancetta Soup

### **Entrees**

Applewood Smoked Heritage Turkey with Mushroom-Sherry Gravy  
and Grilled North Atlantic Salmon Fillet with a Cranberry, Apple and Yuzu Chutney

### **Sides**

White Honey Caramelized Locally Grown  
Oven-Roasted Root Vegetables  
Baked Pumpkin and Noodle Kugel  
and Roasted Brussels Sprouts with Roasted Red Sweet Peppers

### **Dessert**

Classic Pumpkin Pie and Honey Crisp Apple Pie with Vanilla Bean Whipped Cream  
Chilled Egg Nog Mousse, Triple Chocolate-Mint Brownies  
and Assorted Freshly Baked Cookies

**\$31.95**

20% Service and Applicable Sales Tax will be added to final Invoice

# LUNCHEON MENUS

## MENU 4

Chopped Cole Slaw with Dried Cranberries and Toasted Peanuts

Sweet Potato Salad

Penne Pasta Salad with Fall Harvest Sweet Corn and Squash

Roasted Turkey Breast Roll Up with Crunchy Vegetables and Smoked Garlic Aioli

BBq Pulled Pork Sliders on Hawaiian Bread Rolls with Creamed Horseradish

Triple Chocolate Brownies and Pumpkin Pie Bars

\$18 pp

## MENU 5

Classic Caesar Salad with Golden Garlic Rubbed Croutons and Chipotle Caesar Dressing

Grilled and Roasted Fall Vegetables with a Fig Balsamic Glaze

Steamed Rice and Sweet Peas

Braised Chicken Thighs in Traditional Holiday Chocolate-Chile Mole Sauce

Freshly Baked Rolls and Butter

Spiced Apple Bars and Pumpkin Bars

\$16 pp

## MENU 6

Chopped Fall Vegetable Salad with Three Dressings

Puree of Sweet Potatoes and Sugar Pumpkin with Maple Syrup

Baked Corn and Cheese Bread

Turkey Meatballs with San Marzano Tomato- Roasted Pepper Sauce

Assorted Freshly Baked Cookies

\$16 pp

## MENU 7

Mixed Baby Field Greens, Dried Cherries and Goat Cheese Salad

Roasted Brussels Sprouts, Pearl Onions and Applewood Smoked Bacon

Vanilla Bean Mashed Potatoes

Roasted Pork Loin with Homemade Applesauce

Roasted Chicken Thighs with Cranberry-Ginger Compote

Freshly Bake Rolls and Butter

Pumpkin Pie Bars, Triple Chocolate Brownies and Assorted Cookies

\$18 pp

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