



# FALL/WINTER SPECIALS

Served in Trays  
(One tray accommodates 12 people)

## **SALADS**

### ROASTED BUTTERNUT SQUASH SALAD

with Quinoa, Feta, Baby Arugula, Sprinkled with Pine Nuts and served with White Wine Vinaigrette  
\$55

### ROASTED BEET AND KALE SALAD

with Goat Cheese, Cranberries, Maple Glazed Walnuts and served with Balsamic Dijon Dressing  
\$60

### BRUSSELS CAESAR SALAD

With Roasted Tomato And Parmesan Dressing  
\$55

## **ENTRÉE**

### HONEY BRINED ROASTED TURKEY BREAST

served with Cranberry Demi Glacé  
\$115

### GRILLED ROSEMARY CHICKEN BREAST

served with Apple Dijon Sauce  
\$115



MARINATED HANGER STEAK  
served with Marsala Wild Mushroom Sauce  
\$145

STUFFED FLANK STEAK  
With Kale, Manchego Cheese, Spicy Peppers Topped  
With Roasted Tomato Sauce  
\$155

BAKED SALMON NAPOLEON  
Served with Fennel Confit, Roasted Tomato Spinach  
With Saffron Lemon Sauce  
\$145

SHRIMP OREGANATA SKEWERS  
served with Roasted Cherry Tomatoes and White Balsamic Glaze  
\$160

## **VEGETARIAN ENTRÉE**

WILD MUSHROOM AND LEEK LASAGNA  
served with Parmesan Cheese Cream Sauce  
\$110

## **STARCH SIDES**

\$60

WILD RICE  
With Pomegranate, Kale, and Apples

BROWN RICE AND QUINOA MEDLEY  
With Roasted Vegetables

POTATO GNOCCHI  
With Green Beans, Sage and Brown Butter

SAFFRON RICE PILAF  
With Lentil



YUKON GOLD POTATOGRATIN

MASHEDPOTATOANDPARSNIPS  
With Chives

## **VEGETABLE SIDES**

**\$60**

MAPLE ROASTED BRUSSEL SPROUTS

ROASTED SPICY CARROTS  
With Dill

ROASTED CAULIFLOWER  
With Spinach and Pine Nuts

GREENBEANSANDCARROTALMONDINE

ROASTEDROOTVEGETABLES RATATOUILLE

## **DESSERT**

### **PIES**

Pecan Pie

\$38

Pumpkin Pie

\$40

### **CHEESECAKES**

*Eggnog Cheesecake*  
*Amaretto Cheesecake*  
*Bailey's Cheesecake*  
\$50