

Home for the Holidays



Choice of two:

- OVEN-ROASTED TURKEY** Pan Gravy
- CARVED TURKEY*** Pan Gravy | Whole Grain Mustard
- STUFFED PORK CHOPS** Dijon-Cider Jus
- BAKED BONELESS CHICKEN**
Wild Rice Stuffing | Pan Jus
- CARVED BARON OF BEEF***
Creamy Horseradish | Au Jus
- CARVED VIRGINIA HAM***
Brown Sugar Glaze | Whole Grain Mustard
- VIRGINIA BAKED HAM** Pineapple | Brown Sugar
- SMOKED BRISKET** BBQ Sauce
- PEPPERED BRISKET AU JUS**
Cracked Pepper | Onion | Creamy Horseradish
- OR**
Burgundy Mushroom Demi
- BEEF BURGUNDY** Mushroom Demi Glace

Choice of one:

- AU GRATIN POTATOES**
- ROSEMARY ROASTED POTATOES**
- SWEET POTATO BAKE**
Marshmallow | Brown Sugar
- CORNBREAD PUDDING**
- MASHED POTATOES** Country Gravy
- HOUSEMADE HERB STUFFING**
- OVEN-ROASTED BABY RED POTATOES**
Olive Oil | Sea Salt

Accompanied By:

- FRESH BAKED ROLLS + BUTTER**
 - CRANBERRY COMPOTE**
- *Denotes Additional Fees May Apply

Choice of one:

- SWEET CORN** Butter | Pimento
- STEAMED BROCCOLI** Olive Oil
- GREEN BEAN CASSEROLE** Crisp Onion
- CARROTS**
Butter | Parsley
- OR**
Honey | Ginger Glaze
- GREEN BEANS** Bacon | Shallot

Choice of two:

- FRESH GARDEN SALAD**
Romaine | Tomato | Cucumber | Carrot | Red Onion |
Red Cabbage | Housemade Crouton
- SWEET POTATO SALAD**
Roasted Sweet Potato | Scallion | Bacon |
Dried Cranberry | Feta | Creamy Dijon Vinaigrette
- GREEN BEAN SALAD**
Red Onion | Grape Tomato | Basil | Garlic | Lemon |
Feta | Almond | Red Wine Vinaigrette

Choice of one:

- APPLE CRISP**
- ASSORTED FRUIT STRUDEL**
- SPICED PUMPKIN PIE**
- CHERRY COBBLER**
- CARROT CAKE**
Cream Cheese Frosting

Choice of two:

- ICED WATER**
- ICED TEA**
- LEMONADE**
- FRESH BREWED COFFEE**

Cosmopolitan Holiday



Passed Appetizers:

PARMESAN STUFFED BACON WRAPPED DATES

ENDIVE SPEARS

Creamy Wheatberry | Toasted Grape | Gorgonzola | Pecan

Carving Station:

ROASTED TOM TURKEY

Molasses Glaze

MAPLE GLAZED HAM

Brown Sugar | Dijon Crust

Includes:

ROASTED BRUSSEL SPROUTS

Cranberry | Almond | Dijon Vinaigrette

CRANBERRY CHUTNEY

MUSTARD TRIO

CRUSTY ROLLS

**Suggested upgrades:*

RACK OF LAMB

Arugula + Pine Nut Crust

ROSEMARY ROASTED PORK LOIN

Cider Dijon Jus

5-HOUR PRIME RIB

Mushroom Demi

Mashtimi Bar:

BABY RED, YUKON GOLD OR SWEET MASHED POTATO

Toppings:

Candied Pecan | Brown Sugar | Cinnamon Sugar |
Marshmallow Creme | Chive Butter | Sour Cream | Bacon |
Smoked Cheddar | Butter-Braised Baby Shrimp | Wild Mushroom |
Caramelized Onion | Lobster Newburg Sauce | Turkey Pan Gravy

Risotto Station: Choice of two:

SAFFRON INFUSED BUTTERNUT

SQUASH RISOTTO

WILD MUSHROOM + PARMESAN RISOTTO

ASPARAGUS + ASIAGO RISOTTO

FONTINA CHAMPAGNE RISOTTO

PUMPKIN + FETA RISOTTO

**Suggested upgrades:*

Chicken | Duck | Shrimp | Scallop | Crab

The French Picnic:

IMPORTED + DOMESTIC CHEESE DISPLAY

Accompanied by:

ROASTED VEGETABLES

Butternut Squash | Portobello Mushroom | Baby Heirloom
Carrot | Roasted Pepper | Brineables | Grape | Fig | Assorted
Nuts | Dried Fruit | Toasted Crostini | Baguette | Croccanitini |
Grissini | Tomato Bruschetta | Olive Tapenade

Desserts:

MINI CREME BRULE

Original | Chocolate | Espresso

MINI PECAN PIE TARTLETS

CHOCOLATE CUPS

Peppermint Mousse | Candy Cane

INDIVIDUAL WHITE CHOCOLATE

BREAD PUDDING

Vanilla Whiskey Creme Anglaise

**Suggested upgrades:*

FLAMBE DOUGHNUTS + ICE CREAM

Doughnut Holes | Myer's Rum Glaze

Coffee, Chocolate or Vanilla Ice Cream

Optional Toppings:

Crushed Heath Bar | Oreo Cookie Pieces | Chopped Nuts |
Rainbow Sprinkles | Whipped Cream | Marschino Cherry |
Hot Fudge | Hot Caramel | Strawberry Sauce

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