



Holiday Menus

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Turkey Dinner

\$20.00/person*

Mixed Green Salad with Cranberries, Walnuts, Goat Cheese and Cider Vinaigrette
Herb Roasted Whole Turkey
Classic Herb Stuffing
Green Bean Casserole
Garlic Mashed Potatoes
Fresh Dinner Rolls and Butter
Pumpkin Bars
Iced Tea & Lemonade
Ice Water

Brown Sugar Glazed Ham Dinner

\$20.00/person*

Spinach Salad with Blue Cheese & Pistachio's and Dark Cherry Vinaigrette
Brown Sugar Glazed Ham
Greyer and Thyme Potatoes Au Gratin
Sautéed Green Beans and Caramelized Shallots
Honey Glazed Carrots
Fresh Dinner Rolls and Butter
Seasonal Cobbler
Iced Tea & Lemonade
Ice Water

Meatloaf Dinner

\$20.00/person*

Mixed Artisan Greens w/ Cucumbers, Carrots, Tomatoes, & Cheddar w/a House Ranch Dressing
Meatloaf w/ Mushroom Brown Gravy
Mashed Yukon Gold Potatoes
State Fair Green Beans
Buttered Cut Sweet Corn
Fresh Dinner Rolls and Butter
Sugar cream Pies
Iced Tea & Lemonade
Ice Water



White Cheddar Chicken Dinner

\$24.00/person*

Winter Greens w/ Cranberries, Apples, Spiced Pecans, & Romano w/a Sweet Raspberry Lime Vinaigrette
White Cheddar & Chive Crumb Crusted Chicken Breast w/ Cheddar Cream
Green Bean Almondine
Wild Rice Pilaf
Fresh Rolls & Butter
Pumpkin Pecan Bundt Cake w/ Cream Cheese Frosting
Iced Tea & Lemonade
Ice Water

Chicken Marsala & Roast Pork Dinner

\$24.00/person*

Traditional Tossed Greens Salad w/ Cucumbers, Tomatoes, & Carrots
Ranch & Balsamic Vinaigrette Dressings
Pan Fried Chicken Marsala
Roast Pork w/ Caramelized Onions & Diced Apples
Garlic Parmesan Roasted Fingerling Potatoes
Sautéed Green Beans w/ Carrots & Red Onions
Fresh Rolls & Butter
Raspberry Bon Bons w/ Chocolate Ganache
Apple Spice Bundt Cake w/ Carmel Frosting
Iced Tea & Lemonade
Ice Water