



## **HOLIDAY MENU**

### **INSALATA RUSTICA**

**GARDEN GREENS TOSSED WITH GRAPES, PEARS, PINE NUTS,  
PROSCUITTO, PARMESAN CHEESE AND A LEMON BALSAMIC VINAIGRETTE**

### **AUTUMN SALAD**

**SPRING MIX GREENS, CRANBERRIES, WALNUTS, GORGONZOLA CHEESE,  
PEPITA SEEDS, TOSSED WITH A CRANBERRY LIME VINAIGRETTE**

### **CRANBERRY CHICKEN**

**PAN SEARED CHICKEN BREAST SERVED WITH A CRANBERRY AND RED  
WINE COMPOTE**

### **PISTACHIO CRUSTED CHICKEN**

**PANKO AND PISTACHIO CRUSTED CHICKEN BREAST SERVED WITH A  
CHIMCHURRI OR CRANBERRY COMPOTE**

### **PALE ALE BRAISED BEEF**

**BEER AND MUSHROOM BRAISED BEEF SERVED OVER PASTA OR WILD  
RICE**

### **SPICED PORK CHOPS**

**APPLE CIDER BRAISED CHOPS SERVED WITH AN APPLE AND  
HORSERADISH COMPOTE**

### **PEPPERED RIB EYE**

**GRILLED RIB EYE STEAKS SERVED WITH A LEMONGRASS AND PEPPER  
SAUCE**

### **HORSERADISH CRUSTED SALMON**

**PANKO AND HORSERADISH CRUSTED FILETS OF SALMON SERVED WITH A  
WASABI CRÈME SAUCE**

### **CHIPOTLE LIME TILAPIA**

**LIME AND TEQUILA MARINADED TILAPIA SERVED WITH A CHIPOTLE LIME  
CRÈME SAUCE**

## **SIDES AND ACCOMPANIMENTS**

**CHORIZO AND CORN DRESSING**

**WILD RICE MEDLEY**

**BLUE CHEESE MASHED POTATOES**

**GARLIC AND CHEESE MASHED POTATOES**

**SMASHED POTATO AND ROOT VEGGIE BLEND**

**HERB ROASTED POTATO WEDGES**

**CHEESY POLENTA SQUARES**

**STUFFED POBLANOS**

**ROASTED BRUSSEL SPROUTS**

**CAULIFLOWER CASSEROLE**

**CITRUS GLAZED CARROTS**

**SANGRIA CRANBERRIES**

**ROASTED ROOT MEDLEY**

**SWEET POTATO MEDLEY**