



SIT DOWN DINNER



STARTERS

Harvest Salad

with Roasted Butternut Squash, Persimmons, Pomegranates, Goat Cheese & Candied Pepitas in a Cranberry Vinaigrette

Or

Apple, Pecan, Feta and Spinach Salad

tossed in a Bacon Vinaigrette

Or

Chef's Seasonal Soup

SIDES

(CHOICE OF TWO)

White Cheddar & Truffle Mashed Potatoes

Roasted Vegetable Medley with Sage and Brown Butter

Quinoa & Root Vegetable Stuffed Portabella Mushrooms

Cranberry Wild Rice Pilaf

Pancetta Roasted Brussels Sprouts

ENTRÉES

(CHOICE OF TWO)

Butternut-Kabocha Squash Lasagna
*with Artichokes, Mushrooms & Spiced Pecans Smoked Apple and Mesquite
Honey Smoked Airline Chicken or Turkey Breast*

Macadamia Nut Crusted Sole in Lime Butter

Pan Seared Sea Bass with Mango Salsa
(additional charge per person)

Traditional Beef Wellington with Brandy Peppercorn Sauce
(additional charge per person)

Herbs de Provence Encrusted Prime Rib
(additional charge per person)

*(Includes house-made rosemary cranberry bread, whipped butter
and plastic utensils. Disposable buffet warmers and set up
available for an additional charge)*

DESSERT TRIO

Strawberries & Champagne Panna Cotta
With Fresh Strawberries And Balsamic Drizzle

S'mores Cheesecake
With Toasted Swiss Meringue

Honey, Lavender & Peaches Ice Cream