



HOLIDAY MENU OPTIONS - WINTER LUNCH

Choice of Salad

Fall Harvest Salad

Roasted squash, cranberries and mixed greens with champagne vinaigrette

Winter Greens Salad

Baby kale, shaved Parmesan, pomegranate seeds and toasted pine nuts with honey vinaigrette

Bibb Lettuce & Winter Citrus Salad

Mixed greens, grapefruit, oranges, slivered almonds with citrus vinaigrette



Entrees

Herb Roasted Statler Chicken

Lemon Thyme Salmon Filet

Roast Beef with Au Jus and Horseradish Cream

Braised Beef Short Rib

Roast Beef Tenderloin with Red Wine Demi-Glaze

Pork Tenderloin with Spiced Apples

Quinoa Stuffed Acorn Squash with Cranberries

Roasted Vegetable Napoleon with Crispy Tofu



Sides

Garlic Whipped Potatoes with Mushroom Gravy

Israeli Cous Cous with Herbs and Smoked Paprika

Rosemary Roasted Fingerling Potatoes

Rice Pilaf with Sauteed Vegetables

Glazed Rainbow Carrots

Roasted Root Vegetables (carrots, sweet potatoes, turnips, parsnips)

Sweet Potatoes with Streusel Topping

Brussel Sprouts with Caramelized Onions and Pine Nuts or Bacon Crumbles

Green Beans with Lemon and Almond Slivers

Green Beans with Fried Crispy Shallots

Roasted Herbed Asparagus

Roasted Vegetable Medley



Desserts

Holiday Pie Display

Apple, pumpkin and pecan pies served with ice cream

Holiday Cookie Display

Classic holiday cookies plus chocolate chip, sugar cookies, brownies & cheesecake bars

Gourmet Dessert Display

Dessert shots, cannoli, cheesecake bites and mini pies