

ONE ENTREE OPTIONS

Turkey Feast

- Traditional Basted & Oven Roasted Turkey OR
- Oven Roasted & Injected with Orange & Cranberry Liquor
- Garlic Mashed Potatoes OR Mashed Sweet Potatoes
- Traditional Stuffing with Sage & Sausage OR
- Cornbread & Traditional Stuffing with Michigan Dried Cherries & Mandarin Oranges
- Steamed Broccoli
- Cranberry Sauce
- Freshly Baked Rolls
- Chef's Choice Dessert
- Iced Tea and Lemonade

Ham Delight

- Oven Baked, Honey Glazed Ham with Pineapple OR Traditionally Roasted with Cloves
- Garlic Mashed Potatoes OR Scalloped Potatoes
- Green Beans with Almonds
- Freshly Baked Rolls
- Chef's Choice Dessert
- Iced Tea and Lemonade

ADD COFFEE SERVICE WITH DESSERT

TWO ENTREE OPTIONS

NAPA VALLEY CHICKEN & SESAME GINGER PORK LOIN & LINGUINI WITH FRESH TOMATOES, PESTO, PARMESAN CHEESE & PARSLEY

- Herbed Wild Rice
- Chef's Seasonal Vegetables
- Baby Field Green Salad with Balsamic Vinaigrette and Creamy Italian Dressings
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

HERB CRUSTED PRIME RIB WITH MUSHROOMS IN A BURGUNDY WINE SAUCE & CHICKEN WELLINGTON SERVED WITH A BECHAMEL SAUCE

- Wild Rice Florentine
- Garlic Mashed Potatoes
- Chef's Seasonal Vegetables
- Seasonal Green Salad with Balsamic Vinaigrette and Peppercorn Ranch Dressings
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

ADD COFFEE SERVICE WITH DESSERT

CORNISH GAME HENS & GLAZED PORK LOIN

- Mashed Sweet Potatoes
- Wild Rice Pilaf
- Glazed Baby Carrots
- Chef's Seasonal Vegetables
- Seasonal Green Salad with Oil & Vinegar and Peppercorn Ranch Dressings
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

CHICKEN MARSALA & GRILLED STUFFED PORK LOIN

- Baby New Potatoes with Basil Pesto Butter
- Basmati Rice with Pine Nuts
- Green Beans with Braised Shallots and Garlic
- Spinach Salad with Roasted Garlic Cloves
- Wild Greens with Sun Dried Tomato Dressing
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

ADD COFFEE SERVICE WITH DESSERT

ROAST PORK LOIN WITH ROSEMARY SAUCE & SAUTEED APPLES & ALMOND STUFFED CHICKEN BREAST WITH A PORT CURRANT SAUCE

- Fettuccini with a Pumpkin Cream Sauce, Sautéed Leeks and Pecans
- Sweet Potato Puree with Butter and Brown Sugar
- Baby Peas and Pearl Onions with Sage
- Romaine and Spring Greens with Raspberry Walnut Vinaigrette Dressing
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

ROSEMARY ROASTED LEG OF LAMB & ROULADE OF CHICKEN

- Mashed Sweet Potatoes
- Roasted New Potatoes with Borsin Cheese
- Chef's Seasonal Vegetables
- Ginger Ale and Honey Steamed Carrots
- Nicoise Salad
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

ADD COFFEE SERVICE WITH DESSERT

BEEF Tournedos with Mushrooms & Caramelized Salmon

- Wild Rice Florentine
- Roasted New Potatoes with Borsin Cheese
- Linguini with Pesto, Parmesan, Tomato, Fresh Basil & Parsley
- Potatoes with Lemon Thyme Butter
- Asparagus with Saffron Buerre Blanc
- Wilted Spinach Salad with Roasted Garlic Cloves
- Warm Rolls and Butter
- Chef's Choice Dessert
- Iced Tea and Lemonade

ADD COFFEE SERVICE WITH DESSERT

Server fees may apply