



(PRICING IS PER PERSON)

BRAISED SHORT RIBS IN A PORT WINE REDUCTION SAUCE \$24

GARLIC MASHED POTATOES-WHIPPED MASHED POTATOES INFUSED WITH GARLIC
GREEN BEANS SAUTEED IN HERB BUTTER AND ALMOND SLICES
GARDEN SALAD

TRADITIONAL TURKEY STUFFED WITH A SAGE SAUSAGE STUFFING \$20

GARLIC MASHED POTATOES-WHIPPED MASHED POTATOES INFUSED WITH GARLIC
FALL SQUASH MEDLEY
WALNUT AND CRANBERRY SALAD WITH A HERBED VINAIGRETTE

GARLIC AND HERB CRUSTED PRIME RIB \$25

SERVED WITH AN AU JUS AND HORSERADISH CREAM SAUCE
FOUR CHEESE POTATO AU GRATIN
GRILLED ASPARAGUS
HOUSE SALAD

BEER BRAISED PORK SHOULDER AND APPLES \$23

BACON AND BRUSSEL SPROUTS
HERBED MASHED POTATOES-WHIPPED MASHED POTATOES INFUSED WITH FRESH
HERBS
HOUSE SALAD

***All prices are based on per person. Minimum 15 people per event.**

**Not finding what you want?
Chef Nicole Urman can create a menu that's right for you.**