

Christmas and New Year's Eve

Entrees

Rack of Lamb (8 bones)	\$54/rack
Roast Leg of Lamb (serves 30 ppl) <i>with Garlic, Red Wine & Herbs</i>	\$150 each
Grilled Duck Breast <i>with Chipotle, Molasses & Cilantro</i>	\$22.00 lb
Beef Tenderloin	\$250 each
Beef Wellington <i>with Foie Gras, Duxelles & Puff Pastry</i>	\$275 each
Prime Rib (feeds up to 50ppl)	\$350 each
Braised Beef Short Ribs	\$24.99 lb
Honey Glazed Ham (serves 30 ppl)	\$75.00 each
Crown Roast of Pork Loin <i>with a Compote of Dried Fruits</i>	\$13.99 lb
Cranberry Pecan Pork Loin	\$13.99 lb
Cajun Fried Turkey Breast	\$47.99 each

Breads & Gravy

Dinner Rolls	\$14.99/dz
Cornbread Muffins	\$14.99/dz
Natural Turkey Gravy	\$6.99 qt
Home-made Giblet Gravy	\$7.99 qt

Sides

Broiled Tomatoes with Stilton	\$3.75 each
Buttered Carrots	\$7.99 lb
Southern Style Cornbread Stuffing	\$7.99 lb
Wild Rice Pilaf	\$6.99 lb
Whipped Garlic Mashed Potatoes	\$6.99 lb
French Green Beans	\$8.99 lb
Oven Roasted Sweet Potatoes	\$7.99 lb
Anna Potatoes	\$7.99 lb
Roasted Fingerling Potatoes	\$5.99 lb
Cranberry Orange Relish	\$6.99 pint



Dessert

Pumpkin Chocolate Cheese Cake	\$27.00/each
Bourbon Chocolate Pecan Tart	\$35.00/each
Apple Tart Tatin	\$27.00/each
Buttermilk Pie	\$27.00/each

Soup and Salad

Lobster Bisque Soup	\$17.00 qt
Butternut Squash Soup	\$15.00 qt
French Onion Soup	\$15.00 qt
Chopped Kale and Quinoa Salad <i>With Toasted Almonds, Craisins & Pomegranate Seeds served with a White Balsamic Vinaigrette</i>	\$7.99/person
Citrus Salad <i>With Orange & Grapefruit Segments, Sunflower Seeds, & Feta Cheese with Citrus Vinaigrette</i>	\$6.99/person
Snowflake Salad <i>Butter Lettuce & Shredded Radish served with a Balsamic Vinaigrette</i>	\$6.99/person

