

HOLIDAY DINNER AND TOUR

SALAD

BABY WINTER GREENS

mixed winter lettuce, cinnamon glazed pecans, goat cheese crumbles, dried cherries
dressed with apple cider vinaigrette

ENTRÉE

HERB CRUSTED TURKEY BREAST

with gravy and cranberry orange chutney

SAVORY STUFFING

served with creamy gravy and cranberry chutney

WHIPPED POTATOES

broiled with aged white cheddar and chives

WINTER VEGETABLE MEDLEY

ASSORTED BREAD ROLLS

VEGETARIAN OPTION

MEATLESS SHEPARD'S PIE

layered with sweet potatoes, beyond meat, peas, potatoes, carrots, mushrooms, pearl onions,
served with pan gravy
(served upon request)

CHILDREN'S MENU

CHICKEN STRIPS AND FRENCH FRIES

served with ketchup and ranch

DESSERTS

WHITE CHOCOLATE RASPBERRY YULE LOG

BEVERAGES

ICED WATER

ICED TEA
(available upon request)

BREWED HOT CHOCOLATE
with whipped cream and mini marshmallows
(children's menu)

SPECIAL BLEND DECAF AND REGULAR COFFEE

ASSORTED BLACK AND HERBAL TEAS

FULL BAR



All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.
Please call our office to make those arrangements at (805) 577-4057*