



## **Holiday Menu**

### **Appetizers**

*Bruschetta with Dried Cherries, Pecans & Gorgonzola*  
*Apricot Baked Brie with Cranberries & Fresh Fruit*  
*Blackberry Chipotle Meatballs with Scallions*  
*Citrus Shallot Asparagus Wrapped with Prosciutto*  
*Goat Cheese Stuffed Mini Peppers with Pomegranate*  
*Smoked Salmon Crostini with Lemon, Capers & Dill*  
*Mushroom Flatbread Bites with Caramelized Onions, Smoked Gouda & Truffle Salt*

### **Entrees**

*Pork Loin or Pork Shoulder with Pomegranate-Walnut Sauce*  
*Coq Au Vin with White Wine, Mushrooms & Herbs*  
*Grilled Wild Salmon with Seasonal Greens, Apples & Dried Cherries*  
*Grilled Portobello Mushroom Stacks with Sweet Peppers, Grilled Onions & a Smoked Tomato Drizzle*  
*Polenta Squares with Roasted Red Peppers, Caramelized Onions, Mushrooms & Shaved Pecorino*  
*Roasted Turkey Breast with a Mushroom Sage Gravy & Orange Cranberry Relish*  
*Free-Range Chicken Breasts with Leeks, Mushrooms & Sage*

### **Salads**

*Cucumber Caprese Salad with Fig Balsamic Drizzle*  
*Cranberry Almond Spinach Salad with Dried Cherries & Currant Balsamic Vinaigrette*  
*Autumn Harvest Salad with Kale, Butternut Squash & Dried Cranberries with Raspberry Vinaigrette*  
*Kale & Lime Caesar Salad with House-made Garlic Croutons*  
*Satsuma Orange, Beet & Feta Salad with Arugula & Lemon Zest Vinaigrette*  
*Organic Mixed Greens with Pears, Candied Pecans & Shaved Pecorino with Vanilla Fig Balsamic Vinaigrette*

### **Sides**

*Honey Roasted Butternut Squash & Cranberries*  
*Roasted Market Vegetables with Garlic Aioli & Crumbled Feta*  
*Roasted Brussel Sprouts with Bacon & Dried Cranberries*  
*Hasselback Potatoes with Bacon, Cheddar, Sour Cream & Scallions*  
*Roasted Rosemary & Garlic Potatoes*  
*Brown Sugar Glazed Carrots & Parsnips*  
*Lemon Orzo Pilaf with Mushrooms, Leeks & Fresh Herbs*  
*Roasted Broccoli, Carrots, Butternut Squash with Crumbled Chèvre*

