



# Holiday Party

## MENU

### SPECIALTY ENTREES

Single Entree \$39.95 Double Entree \$44.95

California's Best Prime Rib (Subject to Market Price)  
served with au jus & creamy horseradish

Holiday Chicken Roulade  
stuffed with sundried tomato, spinach & Boursin cheese

Steak Diane Medallions  
served with a Dijon and mushroom demi glaze

Beef or Salmon Wellington

### CLASSIC FAVORITES

Single Entree \$29.95 Double Entree \$34.95

Oven-Roasted Turkey Breast  
served with sage brush pan gravy

Holiday Ham  
served with a brown sugar and raisin glaze

Grilled, Marinated Chicken Breast  
with fresh sage & garlic in a beurre blanc

Creamy Tuscan Salmon  
with blistered tomatoes & spinach in a garlic cream sauce ...

Roasted Pork Tenderloin  
served with a maple & balsamic demi glaze



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## SALADS

Butternut Squash & Farro Salad  
tossed in a citrus vinaigrette

Beet & Goat Cheese Arugula Salad  
with red apples & roasted walnuts and beet dressing

Fruity Nutty Salad  
leafy greens with grapes, dried cranberries, fresh  
strawberries, candied pecans with strawberry vinaigrette.

Traditional Garden Salad  
spring mix, grape tomatoes, onions, cucumbers and carrots  
with an Italian vinaigrette

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## SIDE DISHES

Roasted Root Vegetable Medley

Brown Sugar & Cinnamon Glazed Babby Carrots

Roasted Garlic Yukon Gold Mashed Potatoes  
infused with Butternut squash

Garlic Green Beans with Cranberries, Onions and Toasted Almonds.

Cheesy Scalloped Potatoes

Rice Pilaf with Dried Cranberries

Maple Mashed Sweet Potatoes

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*ALL SERVICES SUBJECT TO A PRODUCTION  
FEE, SALES TAX AND AN OPTIONAL  
SUGGESTED GRATUITY.*

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Limited availability on select dates!