

MAIN COURSE

GLAZED HAM

seasonally spiced sugar glaze

TURKEY BREAST

roasted turkey breast for carving and confit turkey leg

PRIME RIB

garlic and rosemary crusted

SPINACH AND RICOTTA RAVIOLI

served with rosé sauce

SIDES

TRADITIONAL DRESSING

savory toasted bread, sage, thyme, celery, and onion

WHIPPED POTATOES

butter, garlic, and herbs

GREEN BEAN CASSEROLE

mushroom puree and tater tots

BRUSSELS SPROUTS

served with bacon and balsamic glaze

MIXED GREEN SALAD

mixed greens, dried cranberries, roasted squash, red onion, pepitas, balsamic vinaigrette

DESSERTS

COOKIE BAR

A variety of festive cookies

FRUIT CAKE

traditional spiced bundt cake with candied fruit

WINE POACHED PEAR

BREAD PUDDING

traditional bread pudding with pears, poached in red wine with holiday spices and brown sugar

DRINKS

An assortment of festive cocktails and nonalcoholic beverages will be available for purchase.





