



## *Holiday* ENTREES, SOUPS, SALADS, SIDES

### ENTREES

**OVEN ROASTED TURKEY BREAST**  
SLICED 1 SIZE (15-20 PORTIONS)

**NEW ZEALAND RACK OF LAMB**  
PAN-SEARED WITH GARLIC AND ROSEMARY

**THREE CHEESE LASAGNA**  
LAYERS OF FRESH PASTA WITH MARINARA,  
RICOTTA, MOZZARELLA, AND PARMESAN

**STUFFED PORK ROAST**  
STUFFED WITH GOAT CHEESE, SHITAKE  
MUSHROOMS AND SAUTÉED SPINACH,  
OVEN ROASTED AND SERVED WITH A  
PORT WINE SAUCE

**HERB CRUSTED BEEF TENDERLOIN**  
WHOLE ROASTED FILET, SLICED, AND SERVED  
WITH TOASTED GARLIC AND HORSERADISH  
CREAM (SLICED THIN UNLESS SPECIFIED  
OTHERWISE)

**SALMON OR HALIBUT**  
WITH A SPICY PECAN OR HERB CRUST AND  
A CITRUS BEURRE BLANC

**PRIME RIB ROAST**  
OVEN-ROASTED, SERVED WITH A ROSEMARY  
AND PEPPERCORN JUS

**MAPLE GLAZED SPIRAL HAM**  
SERVED WITH TARRAGON HONEY MUSTARD,  
CRANBERRY-MAPLE GRAIN MUSTARD, OR  
HERBS DE PROVENCE DIJON

### SIGNATURE SANDWICH PLATTERS

### SOUPS

SWEET POTATO BACON SHRIMP &  
CRAB CHOWDER

### SALADS

**BRENNAN'S APPLE SALAD**  
HEARTS OF ROMAINE WITH APPLES, WALNUTS,  
DRIED CRANBERRIES, ORANGES, AND BLUE  
CHEESE WITH APPLE CIDER VINAIGRETTE

**MIXED MESCULIN SALAD**  
BABY FIELD GREENS WITH ROASTED PEARS,  
CRUMBLÉD BLUE, AND CANDIED WALNUTS  
WITH FIG BALSAMIC

### SIDE DISHES

- MASHED POTATOES
- MAPLE WHIPPED SWEET POTATO
- OVEN ROASTED VEGETABLES
- GRAND MARNIER GLAZED CARROTS
- GREEN BEANS TOSSED WITH GARLIC  
AND PARMESAN
- POACHED ASPARAGUS WITH FRESH  
RASPBERRY VINAIGRETTE

### HOMEMADE PIES

- PUMPKIN ■ BLUEBERRY CRUMB
- CHOCOLATE SILK ■ APPLE CRUMB
- APPLE ■ PECAN ■ CHERRY LATTICE
- PUMPKIN BOURBON CHEESECAKE

### DESSERTS ALSO AVAILABLE

### CAKES, COOKIE TRAYS, AND INDIVIDUAL PASTRIES

