

It's a Wonderful Life Plated Lunch



3 – Course Plated Lunch

4 – Course Plated Lunch (Additional \$4 / Person)

Baker's Daily Selection of Rolls and Butter

Starters (choose one)

Baby Greens, Satsumas, Dry Cranberries, Sunflower Seeds, Pomegranate Vinaigrette*
Roasted Butternut Squash and Ginger Purée, Tart Apples, Pumpkinseed Oil Drizzle*
Baby Romaine Caesar Duo, Rohess Speck Wafer, Parmesan Crisp, Anchovy Dressing
Baked Brie in Phyllo Pastry, Festive-Style Bread, Spiced Cranberry Chutney, Candied Pecans

Entrées (choose one)

Roast Turkey Duo, Savory Sage Dressing, Pan Gravy, Cranberry Compote
Grilled Top Sirloin Steak, Caramelized Shallot Jus*
Dill Rubbed Salmon Fillet with Caper White Wine Sauce
Chef's Seasonally-Inspired Pasta with Toasted Garlic Baguette

Accompaniments

Chef's Choice of Starch
Hot Seasonal Vegetables

Sweets (choose one)

Traditional Pumpkin Flan with Whipped Cream
Brandied Mincemeat Tart with Rum Crème Anglaise
White Chocolate Candy Cane Mousse Parfait*
Grand Marnier Crème Brulée, Fresh Berries*
Nutmeg Spiced Rum & Eggnog Cheesecake
Hazelnut Profiteroles with Raspberry Coulis

City Roast Regular and Decaffeinated Coffee
An Assortment of Black and Herbal Teas

*Denotes our Gluten-Free Options

\$40 / Person

