

# Christmas Plated Dinner



3 – Course Plated Dinner  
4 – Course Plated Dinner (Additional \$8 / Person)

Baker's Selection of Rolls and Butter

## **Starters (choose one)**

Wild Mushroom Soup with Truffle and Arugula  
Roasted Squash Soup with Allspice and Apples\*  
Red and Green Spinach Salad with Cranberries, Mandarins, and Poppy Seed Vinaigrette\*  
Traditional Caesar Salad with Smoked Bacon, Parmesan Wafer

## **Entrées (choose one)**

Spinach, Fontina and Sundried Tomato Stuffed Chicken Breast\*  
8oz Prime Rib of Beef, Yorkshire Pudding, Pan au Jus  
Butternut Squash Ravioli with Maple Cream Sauce  
Pork Tenderloin with Cinnamon and Apple au Jus\*

## **Accompaniments**

Chef's Choice of Vegetable and Starch Accompaniments

## **Sweets (choose one)**

Traditional Pumpkin Tartlet, Whipped Cream  
NY Cheese Cake, Chocolate Kahlua Sauce  
Gingerbread Crème Brule, Fresh Berries\*  
Chocolate Mousse, Kirsch Cherries

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

\* Denotes our Gluten-Free Options

**\$50 / Person**

