

Christmas Plated Lunch



3 – Course Plated Lunch
4 – Course Plated Lunch (Additional \$5 / Person)

Baker's Selection of Rolls and Butter

Starters

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)

Roast Turkey, Stuffing, Pan Gravy, Cranberry Compote
Roast Striploin of Beef with Peppercorn Sauce
Salmon Fillet with Wilted Spinach and Maple Cranberry Crème
Cheese Tortellini with Rustic Tomato Sauce and Basil Oil

Accompaniments

Chef's Choice of Vegetable and Starch Accompaniments

Sweets (choose one)

Traditional Pumpkin Flan, 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

\$40 / Person

