

# *Holiday Plated Menu*

*Available November 30 - December 23*

## *Dinner Includes the Following:*

Warm Rolls & Butter  
Mixed Garden Salad with Balsamic Vinaigrette

Mashed Potatoes or Herb Roasted Potatoes  
French Green Beans or Roasted Zucchini

Dessert Choice  
Coffee, Tea & Soft Drinks

## *Entrée Choices*

*Please select Two Entrees*

Slow Roasted Beef served with Mushroom Bordelaise Sauce

Herb Roasted Pork Loin served with an Apple Fennel Compote

Whole Roasted Boneless Turkey, White & Dark Meat, Served on a Sausage Herb Dressing with an Apple Cranberry Compote and Gravy

Broiled Tilapia Crusted with Pine Nut and Artichoke Dressing  
With Lemon Beurre Blanc

Herb Roasted Half Chicken with a Garlic Lemon Herb Sauce

Baked Lasagna made with Three Cheeses, Two Meats and Spinach

***\$24.99 per person***

*Packages are subject to a \$5.00 per person Room Fee*

*Package available for Parties of 40 or more*

*All charges are subject to 21% Gratuity & 7% Sales Tax*

A Guaranteed Count for Each Entrée Selection MUST be provided to the Banquet Manager Five days in advance and there MUST be a way for staff to determine who has what Entrée. Please ask the Banquet Manager for suggestions on how to do this efficiently.