

2022 Holiday Menu



Starters

Autumn Apple Salad with Maple Vinaigrette, GF

Pecans, Cranberries, Apples, Goat Cheese, Greens

**Allergens – Milk, Tree Nuts*

Grass-fed Spicy Korean-Style Gochujang Meatballs, GF, DF

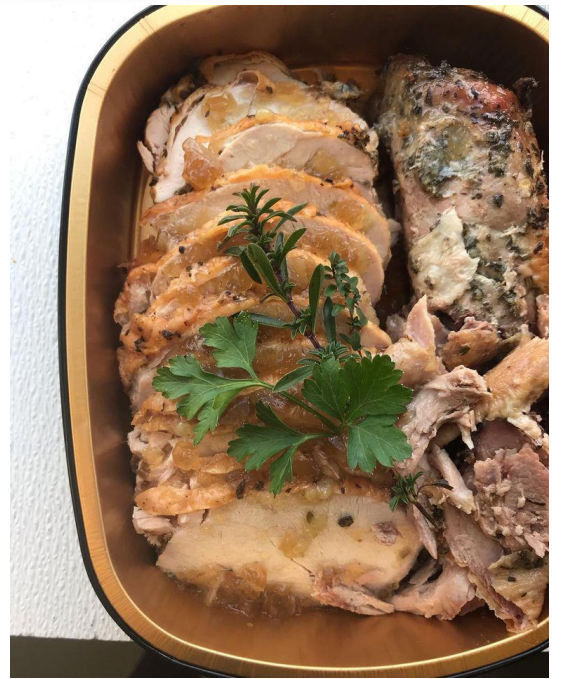
**Allergens – Soy, Egg*

Spinach & Artichoke Phyllo Bites

**Allergens – Milk, Wheat*

Goat Cheese Jalapeno Poppers

**Allergens – Milk, Wheat*



The Main Event

Herb Roast Turkey Breast & Thighs with Gravy, GF

Vegan Wild Rice & Quinoa Stuffed Squash Entree, GF, DF

Fresh Orange Ginger Cranberry Sauce, GF, DF

Classic OR Dairy-Free Mashed Potatoes, GF

Maple Butternut Squash Puree, GF

**Allergens - Milk*

Herb Roasted Carrots, Parsnips & Butternut, GF

Vegan Wild Rice & Quinoa Stuffing, GF, DF

With Pecans, Apples, Cranberries, Celery, & Herbs

Cornbread Sage Stuffing,

**Allergens – Egg, Milk, Wheat*

Tarragon & Garlicky Green Beans GF



Dessert

Apple Pumpkin Pecan Crisp, GF, DF

**Allergens – Tree Nuts, Milk, Wheat*

Blueberry Pecan Crisp, GF, DF

**Allergens – Tree Nuts, Milk, Wheat*



Please let us know if you have a larger party to accommodate, if you have custom food requests, and if anyone in your party has any food allergies.
Thank you!

Services will be performed on a first-come-first serve basis so book today to reserve your spot on our calendar!