

Holiday Menu

ST. PATRICK'S DAY MENU

Corned Beef & Cabbage

Steamed Potatoes & Carrots
Cheese Tortellini with Creamy Pesto Sauce
Sautéed Green Beans
Mixed Green Garden Salad
Artisan Dinner Rolls
Fresh Fruit Platter
St. Patrick's Day Cookies
Assorted Sodas & Water
\$24.00 per person

MARDI GRAS MENU

Jamaican Jerk Flank Steak, Crawfish, & Jambalaya

Black Beans & Dirty Rice
Mixed Green Garden Salad
Assorted Dinner Rolls
New Orleans Style Bread Pudding
Assorted Sodas & Water
\$28.60 per person

HALLOWEEN MENU

Festering Meat

Blackened Jerk Flank Steak

Intestines in Gut Gravy

Italian Sausage with Tomato Sauce

Maggots In Beans

Black Beans & Rice

Swamp Weed

Black Linguini with Creamy Pesto Sauce

Trolls Eyes

Deviled Eggs Boiled in Blueberries with Olives as Eyes
Mixed Greens with Pistachios, Dried Cranberries, Blood Oranges

Goblin Fingers

Finger Bread Sticks

Brain

Jell-O with Fruit & Fresh Fruit

Desserts

Candied Apples, Caramel Apples, Candy, Halloween Cookies
\$24.50 Per person

THANKSGIVING

Fresh Roasted Turkey

Cornbread Stuffing with Cranberries & Apples
Cranberry Sauce
Mashed Potatoes
Sweet Potatoes with Marshmallows
Steamed Carrots with Caramelized Onions
Spring Green Salad with Cranberries, Blue Cheese & Candied Pecans
Dinner Rolls & Sweet Cream Butter
Pumpkin Pie or Seasonal Cheesecake
Assorted Sodas & Water
\$25.00 per person

CHRISTMAS

Rosemary & Herb Roasted Prime Rib
Roasted Turkey
Mashed Potatoes
Roasted Root Vegetables
Spring Green Salad with Cranberries, Candied Pecans & Blue Cheese
Dinner Rolls & Sweet Cream Butter
Pecan Pie
Assorted Sodas & Water
\$27.00 per person