

**2022**



*Holiday  
Offerings*

## BYO PLATED

### STARTERS

**Onion & Beef Soup**  
*Braised Beef Cheeks & Onion Soup, Gruyere, Puffed Pastry*

**Coconut & Squash Soup**  
*Char Roasted Butternut Squash & Coconut soup, Candied Pepita Brittle, Crema, Micro Greens*

**Lobster Bisque, Basil Crema** +\$4

**Grapefruit & Cranberry Salad**  
*Baby Spinach & Kale, Dried Cranberries, Pretzel Croutons, Feta, Pickled Grapefruit Peels, Balsamic Grapefruit Dressing*

**Virgin Caesar Salad**  
*Chopped Romaine, Shaved Parmesan, Croissant Crumb, Orange Caesar Dressing*

**Burrata & Walnut** +\$2  
*Burrata, Sous Vide Beets, Pecan Dirt, Balsamic Drizzle, Micro Greens*

*Entrée price includes Dinner Rolls, 1 Starter & 1 dessert.*

### ENTRÉES

**Beef Filet** \$100  
*Bourbon Demi, Herb Purple Potatoes Mash, Crispy Brussels*

**Short Rib** \$90  
*Red Eye Gravy, Mac & Cheese, Sherry Rainbow Carrots*

**Pork Belly, Honey Pineapple Glaze** \$80

**Spiced Honey Duck** \$92  
*Cranberry & Marnier Glaze, Sweet Potato Mash, Chili Pepita & Squash*

**Turkey Roulade, Corn Stuffing** \$82

**Lamb Chops** \$115  
*Chimi, Pecan Parm Crusted Lamb, Caramelized Onions Grits, Char Lemon Beets*

**SeaBass** \$105  
*Coconut Peppercorn Sauce, Creamy Farro, Baby Calabacitas*

### DESSERTS

**Egg Nog Torte**

**Vanilla Sponge Cake, White Chocolate Egg Nog, Hazelnut Crisp**

**Apple Cranberry Tart**

**Apple & Cranberry Compote, Almond Cream, Strusel**

**Pumpkin Cheesecake**

**Ginger Pecan Crust, Pepita Brittle**

**S'mores Pave**

**Graham Base, Gianduja Flourless, Marshmallow Mousse, Silk Ganach**

## BYO BUFFET

### STARTERS

**"Asopao" Soup**  
*Braised Chicken Thighs, Roasted Vegetables, Cilantro Rice*

**Lobster Bisque, Basil Crema** +\$4

**Cream of Chestnut Soup**

**Coconut & Squash Soup**  
*Char Roasted Butternut Squash & Coconut Soup, Candied Pepita Brittle, Crema, Micro Greens*

**Grapefruit & Cranberry Salad**  
*Baby Spinach & Kale, Dried Cranberries, Pretzel Croutons, Feta, Pickled Grapefruit Peels, Balsamic Grapefruit Dressing*

**Virgin Caesar Salad**  
*Chopped Romaine, Shaved Parmesan, Croissant Crumb, Orange Caesar Dressing*

**Red Skin Potato Salad**  
*Roasted Garlic & Mustard Aioli, Bacon Lardons, Green Onions*

**Three Grain Salad, Cilantro Vinaigrette**

*Includes Dinner Rolls, 2 starters, 2 proteins, 2 starches, 1 vegetable, 2 mini desserts* \$95

### PROTEINS

**Honey Pit Ham, Bourbon Pineapple Glaze**

**Herb Rub Turkey Breast**

**Smothered Pork Ribs, Brown Maple Glaze**

**Grilled Airline Chicken, Cranberry Vinaigrette**

**Apple BBQ Brisket, Spiced Apple Cider Sauce**

**Salmon, Ginger Citrus Vinaigrette**

**Maple Walnut Shrimp, Grapefruit Gremoulatta** +\$4

**Seasonal White Fish, Brown Butter Sage Sauce** +\$4

### ADD ON CARVING STATION

**Turkey** +\$28

**Prime Rib** +\$34

**Beef Wellington** +\$36

### STARCHES

**Sweet Potato Caserrole, Toasted Marshmallow**

**Black Garlic & Green Onion Risotto Pumpkin Spice Mascarpone Grits**

**Caramelized Onion, Pistachio & Pomegranate Farro**

**Herb Roasted Potatoes**

### VEGETABLES

**Pecan & Bacon Collard Greens**

**Sherry Maple Parsnip**

**Seasonal Beets**

**Char Chimichurri Rainbow Carrots**

**Molasses Brussels**

### DESSERTS

**Guava Puff Pastry**

**"Coquito" Panna Cotta**

**Christmas Bark**

**Chocolate Pecan Tart, Cinnamon Cream**

**Spiced Apple Bread pudding**

**White Chocolate Candy Cane**

**Cheesecake Bar**

**Pumpkin Pie Tarts**

**Cranberry Pear Puffs**

**Mrs. Clause Sink Cookies**

**S'mores Brownies**

2022



*Seasonal*  
*Offerings*  
FALL/WINTER

## APPETIZERS

### HOT

Duck Confit & Cranberry Cones \$12

Caramelized Onions & Mushrooms  
Fried Wonton Tarts (Vegetarian) \$10

Apple Cider Pork &  
Butternut Puff Tarts \$10

Loaded Potato Fritters \$10

Cornbread "Stuffing" &  
Turkey Croquettes \$10

Honey Spiced Chicken Lollipops \$12

Smoked Maple Ham &  
Pineapple Rum skewer \$10

Artichoke & Pecorino Profiteroles  
(Vegetarian) \$10

### COLD

Bourbon Infused Figs, Goat Cheese  
& Pecans Crostini \$10

Charcuterie cups \$12

Mozzarella, Baby Squash  
& Pistachio Pesto Skewer \$10

Beet & Brussels Salad  
Cone (Vegetarian) \$10

Pimento & Cheese Profiteroles \$10

Herb Brie, Prosciutto  
& Walnut Crostini \$10

Pear & Lobster Waffle cone \$10

Butter Chicken  
& Apple Salad Tarts \$10