

# Holiday Dinners

### SHELTON'S WHOLE ROASTED FREE-RANGE TURKEY

Herb Crusted or Cider Roasted Brined

- or -

# GRAIN MUSTARD HONEY GLAZED HAM ROAST

Fresh Pineapple Relish

- or -

# BONELESS BEEF RIB ROAST (+ \$20)

#### 3 CHOICES OF STUFFING

Classic Bread Stuffing with Apples
Wild Brown Rice Stuffing (Gluten Free) with Butternut Squash
Sage Cornbread Stuffing
Served with Pan Dripping Gravy, AuJus or Cranberry Sauce

## **CHOICE OF POTATO**

Maple Baked Yams, Roasted Garlic Mashed Yukon Gold Potatoes or Potato Gratin

#### CHOICE OF VEGETABLE

Classic Green Beans with Caramelized Sweet Onions & Mushrooms

- or -

Roasted Brussel Sprouts & Glazed Carrots

#### CHOICE OF BREADS

Artisan-Baked French Baguettes - or - Whole Wheat Dinner Rolls

SERVES 4-8 GUESTS

PRICE: \$124.00

**ALL GLUTEN FREE DINNER: \$129.00** 

MORE GLUTEN FREE OPTIONS AVAILABLE



#### ANTIPASTO PLATTER

A selection of smoked and sliced meats and Italian cheeses with roasted sweet peppers, eggplant, roasted garlic and sun-dried tomatoes.

sm 59.95 lg 79.95

#### FRESH FRUIT TRAY

Seasonal fresh varieties of sliced melons, pineapple, oranges, apples, pears, grapes and more.

sm 49.95 lg 69.95

#### MEAT AND CHEESE TRAY

Smoked turkey, honey ham, provolone, Swiss and cheddar cheeses. Perfect for sandwiches and served with onions, tomatoes, lettuce, pickles and condiments.

sm 59.95 lg 79.95

#### **CHEESE TRAY**

Imported and domestic selections of cheese wedges and slices garnished with grapes and nuts. Served with crackers.

sm 54.95 la 74.95

#### RELISH VEGETABLE TRAY

A garden of raw and roasted vegetables served with marinated olives. Choose spinach ranch, tahini vinaigrette or garlic hummus dipping sauces.

sm 39.95 lg 59.95

#### **SANDWICH TRAY**

Assorted sandwiches and breads ready-to-eat. Garnished with olives and pickles.

Each Sandwich 8.95

#### MEZZA PLATTER

Flat bread and hummus dip served with tdzicky cucumber salad and marinated tomatoes and dolmas (stuffed grape leaves).

sm 44.95 lg 64.95

#### SHRIMP COCKTAIL

Chilled large prawns served with tangy roasted garlic cocktail sauce.

Market Price