



HOLIDAY FEAST

only available 11.24.11 & 12.25.11

Fresh Oven Roasted Turkey Breast
basted in apple, sage and rosemary

Harvest Stuffing
*made with country french & whole grain breads
scratchmade turkey stock, onion, celery &
traditional spices*

Roasted Garlic Mashed Yukon Gold Potatoes

Homemade Turkey Gravy

Corn Souffle
made with sweet summer corn

Cranberry, Smoked Cherry Compote
with burgundy wine & fresh orange zest

Apricot and Sweet Potato Bake
with cinnamon and rasins

Fresh Baked Harvest Artisan Breads
multigrain cranberry walnut or rosemary onion, whipped butter

\$29 per guest
(six guest minimum)

Scratchmade Desserts

our pastry chef prepares every element of these delectable sweets!

German Chocolate Torte
coconut, pure vermont maple, pecan halves
decadent chocolate cake

\$18

Apple Cinnamon Crisp
granny smith apples, bourbon butter glaze,
fall spices, brown sugar crumble

\$12

Grand Marnier Pumpkin Pie
orange zest, grand marnier

\$16

Accompaniments For Your Feast

(each item serves approximately 10 guests)

Kahlua Praline Brie Wheel en Croute
\$75

Cheese, Fruit & Vegetable Display
\$35

Relish Tray
green & black olives, sweet cherry peppers,
baby gherkins
\$25

House Smoked Salmon Platter
\$120

Pancetta Green Beans
\$40

Jumbo Shrimp Cocktail (50 pieces)
\$120

Wild Field Greens
cranberries, toasted pumpkin seeds, granola, garlic nut dressing
\$45

Additional Entrees

(each item serves approximately 15-20 guests)

Spiral Cut Ham
freshly baked rolls, caraway & coarse mustards
\$115

Slow Roasted Prime Rib
freshly baked rolls, horseradish sauce
\$345

delivery in Breckenridge - \$25
delivery in rest of Summit County - \$50

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local

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toll free