



# HOLIDAY MENU 2025



## THE EBENEZER.....\$15.25

*Glazed pit ham, potatoes au gratin, brown sugar dill carrots, & chopped green salad*

## THE GRINCH.....\$20.50

*Braised roast beef w. horseradish cream, homestyle mashed potatoes w. pan gravy, roasted root vegetables tossed in house-made pesto, & spinach salad*

## CHRISTMAS IN CONNECTICUT...\$21.00

*Roast turkey, glazed pit ham, home-style mashed potatoes, roasted green beans, stuffing & chopped green salad*

## WHITE CHRISTMAS.....\$23.00

*Chicken stuffed with prosciutto, sage & fontina, whipped sweet potato w. pecan crumble, roasted green beans, roasted red potatoes & walnut spinach salad*

## JOYEAUX NOEL.....\$30.50

*Slow roasted strip roast w. horseradish cream and au jus, garlic mashed potatoes, roasted brussels sprouts w. in a cider vinegar glaze, apple-gorgonzola spinach salad w. candied walnuts*



*All entrees include a dinner roll, cranberry lemonade & ice water.*

## APPETIZERS

*Artichoke & Spinach Dip.....\$3.25*

*Dip Station.....\$3.25*

*Choose 2 of the following*

- Blueberry Balsamic and Goat Cheese
- Cranberry Jalapeño Cream Cheese
- Whipped Feta w. Honey and Spiced Nuts
- Homemade Cheese Ball

*Famous Cuban Meatballs.....\$3.50*

*Sausage Stuffed Mushrooms .....\$3.50*

*Iced Shrimp w. Cocktail Sauce.....\$4.00*

## DESSERTS

*Pumpkin Shortcake.....\$4.00*

*Pumpkin cake served w. caramel sauce, spiced whipped cream, topped w. candied walnuts*

*Peach Or Berry Cobbler.....\$3.25*

*German Chocolate Cake.....\$4.00*

*Carrot Cake.....\$4.00*

*Cheesecake w. Warm Berry Sauce....\$5.00*

*Bread Pudding w. Crème Anglaise....\$4.50*

*Prices includes a choice of tan plates with black plasticware or clear. For china, call for a quote.*

*All catered events are subject to a 25% service charge and a Utah prepared food sales tax. Actual final charges will be based on the number of guests booked or number of guests in attendance; whichever is greater.*