



Holiday Menu

Prices are subject to 8% sales tax & 19% gratuity

Soup & Salad

Please choose one to compliment your entrée (included in the per person price).

Butternut Squash & Apple Bisque

Caesar Salad Crisp romaine hearts tossed with shredded asiago, Multigrain croutons

Normanside Salad Crisp mixed salad greens topped with grape tomato, cucumber, carrot, red onion and bell pepper. Your choice of dressing

Appetizers

To enhance your dinner, may we suggest adding another appetizer to compliment your entrée? Substitute your soup or salad with an appetizer; receive a \$2 credit per meal.

Corn & Crab Chowder Bowl _____ \$5.00 per person
With Andouille sausage

Field Greens Salad _____ \$5.50 per person
With dried cranberry, toasted walnut and crumbled blue cheese with balsamic vinaigrette

Shrimp Cocktail _____ \$7.50 per person
Four jumbo poached shrimp served with chipotle ginger cocktail sauce

Seared Beef Tenderloin _____ \$7.50 per person
On a crisp potato, onion jam and horseradish aioli

Chicken Wellington _____ \$6.50 per person
Mini chicken wellington with mushroom duxell

Tuna _____ \$8.00 per person
Peppercorn seared tuna on a wonton chip, mirin soy glaze and wasabi oil

Pan Seared Crab Cake _____ \$7.00 per person
Flaky crab cake sautéed golden brown, served with a Creole mustard remoulade sauce

Entrées

*Please select **three (3)** choices. All selections include chef's fresh vegetables, appropriate starch and oven fresh rolls.*

NY Strip Steak _____ \$26.00 per person
Grilled 10oz choice NY strip steak with horseradish demi glace

Beef Short Rib _____ \$23.00 per person
Slow braised beef short rib with port wine demi glace

Bistro Steak _____ \$22.50 per person
Grilled bistro steak with roasted mushroom and onion demi glace

Glazed Ham _____ \$22.00 per person
Brown sugar glazed pit ham with raisin sauce

Chicken Roulade _____ \$22.00 per person
Prosciutto, mozzarella and basil rolled in a chicken breast with sundried tomato béchamel

Turkey Breast _____ \$22.00 per person
Roasted turkey breast with pan gravy and stuffing

Salmon Filet _____ \$24.50 per person
Maple and whole grain mustard glazed salmon

Sole Filet _____ \$24.00 per person
Delicate sole filet rolled with a savory seafood stuffing finished with chardonnay cream

Desserts

*Please choose **one** to compliment your entrée (included in the per person price).*

Rum Raisin Bread Pudding

Dark Chocolate Mousse Cake

Tiramisu with Chocolate Sauce

Cheesecake with Mixed Berries

Please call with counts for each entrée.

Additional charge of \$3 per person for choice of entrée selected at table (maximum 3 choices)

Holiday Buffet

25 people minimum

Holiday _____ \$26.95 per person

- Butternut Squash & Apple Bisque
- Field green salad bowl with dried cranberry, toasted walnut, crumbled blue cheese, balsamic vinaigrette
- Artisan rolls & butter
- Grilled bistro steak medallions with roasted mushroom and Dijon demi glace
- Delicate sole filet rolled with savory seafood stuffing finished with chardonnay cream
- Roasted turkey breast with pan gravy
- Herb stuffing & cranberry sauce
- Tri-colored tortellini in Alfredo sauce
- Rosemary garlic roasted sweet & red potato
- Chef's winter vegetable medley
- Dessert display including; Apple caramel crumb cake, cheese cake with strawberry sauce & decadent chocolate cake
- Fresh brewed coffee & hot tea service

Turkey & Pit Ham _____ \$21.95 per person

- Bowl of tossed salad
- Artisan rolls & butter
- Whole roasted turkey with pan gravy
- Brown sugar glazed pit ham with raisin sauce
- Butter whipped Yukon gold potato
- Maple and cinnamon roasted sweet potatoes
- Herb, sausage and sage stuffing
- Chef's winter vegetable medley
- Cranberry orange chutney
- Served Pumpkin OR Apple pie (choose one)
- Fresh brewed coffee & hot tea service
- ADD a Chef to carve the meat to order for \$50