

APPETIZERS

SMOKED SALMON TARTINE

Cold smoked salmon and accoutrements. **2.95/ea**

BLEU STUFFED DATES

Danish Bleu stuffed and bacon wrapped dates drizzled with an apple cider reduction. **1.95/ea**

ALE POACHED PEAR CROSTINI

Ale braised pear, Country Winds goat cheese, and candied pecans on toasted ciabatta. **2.95/ea**

CUCUMBER SHRIMP CANAPE

A cucumber round topped with poached shrimp, garlic and herb cream cheese and bell pepper chiffonade. **2.50/ea**

FETA STUFFED MUSHROOMS

Red bell pepper, spinach, garlic and goat cheese baked in a button mushroom cap. **2.50/ea**

POTATO LATKES

Bacon and onion fried potato cakes with tomato compote and herb mayo. **2.75/ea**

SALADS

SPINACH

With red onion, apple, candied pecan, and Danish Bleu cheese. (Raspberry Vinaigrette and/or Honey Poppyseed recommended). **2.00**

WINTER

Mixed greens, grapefruit segments, dried cranberries, goat cheese crumbles, and walnuts with orange-cranberry Holiday Vinaigrette. **2.00**

PLATED ENTREES

ROASTED CORNISH HEN

Basted with lemon and sage butter with apple pan gravy. **26.95**

BAKED SALMON A LA OSCAR

Fresh Atlantic salmon topped with a white wine-lemon-butter sauce and crab meat. **36.95**

BUFFET ENTREES (Substitute in Commodore's Buffet or as a carving station)

SHRIMP ETOUFEE (Buffet)

Shrimp and southern root vegetables slow cooked in a thickened tomato sauce. Served with steamed white rice.

RYE WHISKEY & ROOT BEER GLAZED HAM

(Buffet or Carving Station)
Slow roasted, whiskey and root beer glazed ham with pan jus. **4.95** for carving station.

ROASTED CORNISH HEN (Buffet)

Basted with lemon and sage butter with apple pan gravy. **1.00**



ROSEMARY RUBBED BEEF TENDERLOIN

With spicy garlic butter. **31.95**

BACON ON PORK

Bacon wrapped pork tenderloin with Dijon rosemary cream. **24.95**

CITRUS ROASTED TURKEY BREAST

(Buffet or Carving Station)
With cider and red-eye gravy. **4.95** for carving station.

ROSEMARY RUBBED BEEF TENDERLOIN

(Carving Station only)
With spicy garlic butter. **7.95**

SIDE ENTREES

Sweet Potato and Apple Hash

Roasted Root Vegetable Medley

Cauliflower and Parmesan Gratin (Buffet only)

Buttered Sweet Corn with Roasted Red Pepper

Roasted Acorn Squash

TRADITIONAL HOLIDAY BUFFET \$27.95

Garden Salad with 2 dressings

Citrus Roasted Turkey Breast with Red-Eye Gravy

Rye Whiskey and Root Beer Glazed Ham

Mashed Potatoes

Traditional Sage Stuffing

Green Bean Casserole

Buttered Sweet Corn

Roasted Acorn Squash

Rolls & Butter

DESSERTS (must be 21 or older for alcohol add-ons)

The Grinch: Sweet Temptations green peppermint stick ice cream with Oreos and chocolate swirl. **2.95**

Pumpkin Pudding Shooters **2.50** (add Irish Cream or Kahlua float for **1.00**)

Cherry Cordial Shooters **3.50** (add Amaretto float **1.00**)

Warm Caramel Apple Crisp with vanilla sauce **4.95**