

# DECEMBER MENU



**BREAKFAST MENU OF THE MONTH:** *Panetonne French Toast with Apples & Cranberries, Choice Of Breakfast Sausage Or Applewood Smoked Bacon, Fresh Fruit Display & Assortment Of Muffins & Pastries*  
**\$12.95**

**SANDWICH OF THE MONTH:** *Lemon Dill Shrimp Salad on Rustic Bread*

**SEASONAL SIDE SALAD:** *Holiday Salad with Early Winter Mesculin, Endive, Shaved Fennel, Dried Cranberries & Granny Smith Apples Served With Vinaigrette*  
**\$3.50**

**SEASONAL SIDE SALAD:** *Maple Roasted Acorn Squash, Toasted Pumpkin Seeds, Pomegranate Seeds and Maple Vinaigrette*  
**\$3.50**

**SEASONAL ENTRÉE:** *Butternut Squash Lasagna (Vegetarian), Caesar Salad, Fresh Bread & Cookies/Brownie Platter*  
**\$14.95**

**SEASONAL ENTRÉE:** *Herb Roasted Turkey Breast, Pan Gravy, Rosemary Sage Stuffing, Garlic Mashed Potatoes, Garden Salad, Rolls & Pumpkin Pie*  
**\$14.95**

**SEASONAL ENTRÉE:** *Seared Arctic Char with Bourbon Mustard Sauce Served over Sautéed Spinach; Roasted Potatoes & Root Vegetables; Garden Salad; Bread; And Cookie/Brownie Platter*  
**\$17.95**

**SEASONAL ENTRÉE:** *Grilled Beef Tenderloin with Cabernet Demi; Savory Chestnut & Squash Stuffing; Roasted Root Vegetables; Holiday Salad; Bread; And Miniature French Pastries*  
**\$22.95**

**SEASONAL DESSERTS:** *Back by popular demand! Pumpkin whoopee pies*  
**\$32 a dozen**

**ALSO AVAILABLE: Daily Menus for Gluten Free, Vegetarian and Vegan Entrées**