

Holiday Menu 2015

*Served with Salad, Starch, Vegetable,
Rolls, Beverage (coffee, iced tea, water)*

Seasonal Salad

Broccoli Cranberry and Carrot Salad

Crisp broccoli, dried sweet cranberries and shredded carrots in a sweet and sour dressing served over a bed of romaine lettuce

Entrees

Holiday Chicken Breast

\$16.95

Tender chicken breast on top of savory tomato confit and finished with basil cream sauce

Honey Ginger Salmon

\$18.95

Faroe Island salmon glazed with fresh ginger and honey

Heart Warming Vegetable Pasta

\$13.95

Penne pasta with sun dried tomatoes, spinach, artichoke hearts and Kalamata olives in a white wine, garlic and olive oil sauce

Choice of Vegetable

Amaretto Tarragon Glazed Carrots

Orange and yellow carrots lightly sweetened with tarragon and amaretto

Balsamic Roasted Cauliflower and Beets

Colorful beets and cauliflower marinated in balsamic vinegar and olive oil and roasted to perfection

Shallot Green Beans

Tender green beans seasoned with shallots and butter

Choice of Starch

Cream Cheese and Chive Mashed Potatoes

Rich and creamy mashed potatoes enhanced with cream cheese and chives

Roasted Red and Sweet Potatoes

Combination of savory roasted red potatoes and roasted sweet potatoes



Holiday Desserts

White Chocolate and Peppermint Mousse \$4.50

Rich white chocolate mousse w/peppermint candy pieces served in a chocolate cup

Caramel Bourbon Pecan Pie \$3.95

Traditional pecan pie with bourbon infused caramel sauce

Chocolate Mousse Cake \$4.25

Smooth and creamy chocolate mousse layered in a dark chocolate cookie crust and topped with whipped cream

Hors D'oeuvres

Cranberry Feta Pinwheels \$14.95 dz.

Sweet dried cranberries with creamy feta cheese rolled in flatbread

Artichoke Parmesan Straws \$15.95 dz.

Golden brown puff pastry twists with parmesan cheese and artichokes

Salami and Red Pepper Coronets \$15.95 dz.

Hard salami cones filled with cream cheese, shallots and roasted red peppers

Spiced Cashews \$19.95 lb

Jumbo cashews lightly seasoned with holiday spice

Winter Classic Buffet (min.25pp)

\$14.95

Kennedy Union House Salad

Maple Brown Sugar Pork Loin

Lean and tender roast pork loin glazed with maple syrup and brown sugar

Ratatouille Pasta

Classic savory ratatouille served over asparagus and spinach pesto linguine

Select 1 vegetable

Amaretto Tarragon Glazed Carrots
Balsamic Roasted Cauliflower and Beets
Shallot Green Beans

Select 1 starch

Cream Cheese and Chive Mashed Potatoes
Roasted Red and Sweet Potatoes

Assorted Rolls

Lemonade, Iced Tea and Water



Holiday specials expire 12/31