



CATERING MENU

MAIN DISHES

*Rack of Lamb
Pistachio-Crusted with Red Wine
Reduction Glaze*

*Roast Turkey with Natural Jus,
Fresh Cranberry Sauce with Lemon Zest & Port,
Traditional New England Stuffing
(Five Onion, Fresh Ground Sausage,
Sage, Celery, Herbed Bread)*

Cheesy Vegetarian or Meaty Lasagne

*Hearty Irish Stew
brewed w/ Single Malt Whisky and
served with Crusty Baguette*

*Roast Beef Tenderloin Medallions
with Truffle Oil and Caramelized
Onion & Mushroom Stuffing*

*Warm Pappardelle Pasta
with a Chicken / Mushroom Ragù*

*Broiled Salmon with Spicy Citrus
Cilantro Paste & Crisp Crust*

*Triple 'A' Boneless Prime Rib Roast
with Sauce au Poivre*