

# Chef's Menu

Trans-Siberian Orchestra

12.22.16

farmers market

## Moroccan Carrot Salad

Carrots, cilantro, raisins, sweet lemon vinaigrette

## Classic Caesar Salad

Garlic croutons, Parmigiano-Reggiano

## Avocado Salad

Grapefruit supremes, spinach, balsamic vinaigrette

## European Style Potato Salad

Onions, potatoes, green onion, mustard dressing

## Seasonal Market Fresh Fruit

bounty

## Brown Sugar Spiced Chicken

Roasted tomatoes, pan gravy, diced peppers

## Honey Mustard Tilapia

Creamy mustard sauce, sautéed kale, roasted peppers

## Mushroom Green Bean Medley

Carrots, onions, garlic, Parmesan cheese

carvery

## Herb Rubbed Grilled Sirloin

Red wine demi, horseradish cream

sweets

## Ginger Bread Cake

Caramel cream cheese frosting

land

## Ranch Dusted Red Potatoes

Fresh herbs, green onions

## Pimento Mac and Cheese

Green onions, Parmesan cheese

## Bistro Vegetables

Parsley, red peppers

action

## Giant Meatball Bar

Giant meatballs, Bolognese rigatoni, mama's spaghetti marinara, farfalle carbonara, sausage & peppers, hoagie rolls

charcuterie

## Cheesy Pizza

Mozzarella cheese, fresh herbs

## Assorted Salumi

## Local & Regional Artisan Cheeses

## Assorted Antipasti

Marinated mushrooms, fire roasted peppers, country olives

## Assorted Crostini's & Spreads

Fresh artisan bread, hummus, honey,

Enjoy the flavors  
of the season!

- Chef Mark Mabry