



STARTERS

Charcuterie (Serves 4-6)

Assorted Meats / Gourmet Cheeses / Dried Fruits / Jam
Fresh Seasonal Fruit / Candied Pecans / Crackers / Toast Points
\$76.00

Baked Brie Perfection (Serves 4-6)

Herbed Garlic Butter / Toasted Almonds / Baguette Crostini
\$19.75

Stuffed Eggs (12 halves)

Stuffed Eggs / Dijonnaise / Crispy Prosciutto
\$16.25

Stuffed Mushrooms (15pcs)

Spinach / Artichoke Hearts / Parmesan / Mozzarella /
Herb Garlic Butter / Baked
\$29.95

Apple Salad (Serves 4-6)

Fresh Mixed Greens / Green Apples / Sweet Onions /
Crumbled Gorgonzola / Candied Pecans / Homemade Brandy-
Maple Vinaigrette / Strawberries
\$30.95

Caesar Salad (Serves 4-6)

Romaine / Parmesan cheese / Caesar Dressing / Croutons
\$19.00

Orange Pecan Salad (Serves 4-6)

European Greens / Candied Pecans / Feta cheese /
Orange Segments / Orange Vinaigrette
\$23.95

Wild Mushroom Soup (Serves 2-3)

Wild Mushrooms / Brandy / Cream / Leeks /
Fresh Herbs de Provence
\$16.95





MAINS

Rack of Lamb (Full Rack Serves 2)
Panko Crusted / Garlic Butter / Red Wine Reduction
\$59.00

Half Prime Rib (Serves 10-15)
Red Wine Reduction Au Jus / Creamed Horseradish
\$235.00

Spiral Cut Honey Glaze Ham (Serves 8-10)
Brown Sugar Rub / Honey Glaze
\$69.00

Beef Bourguignon (Serves 6-8)
Braised Beef / Onions / Carrots / Mushrooms /
Burgundy Braising Jus
\$117.00

Nouille Roulet (12pcs)
Rolled Pinwheel Pasta / Sweet Italian Sausage / Mushrooms /
Spinach / Ricotta / Mozzarella / Marinara / Rich Cheese Sauce
\$69.00





SIDES

Creamy Mashed Potatoes (Serves 6-8)
Creamy Mashed / Sour Cream / Cream Cheese /
Heavy Cream / Butter
\$21.00

Sweet Potato Mash (Serves 6-8)
Smashed Sweet Potatoes / Brown Sugar / Butter
\$24.00

Scalloped Potatoes (Serves 6-8)
Thinly Sliced Potatoes / Heavy Cream / Cheese
\$25.00

Haricot Vert (Serves 6-8)
French Green Beans / Garlic Butter / Toasted Almonds
\$24.95

Candied Carrots (Serves 6-8)
Carrots / Brown Sugar / Garlic Butter
\$22.00

Native Creamed Corn (Serves 6-8)
Fresh Corn / Yellow Squash / Italian Squash / Ortega Chilis /
Heavy Cream / Butter / Jack Cheese / Chives
\$29.95



DESSERTS

Lemonmesu (Serves 6)
Lady Fingers / Lemon Curd / Raspberry-
Grand Marnier Coulis / Sugar Crackle
\$29.95

Apple Pie (10 inch Serves 8)
Golden Pastry Crust / Green Apples / Cinnamon
\$24.00

Carrot Cake (10 inch Serves 8-12)
Traditional Carrot Cake / Cream Cheese Frosting /
Walnuts
\$52.00

Cherry Pie (10 inch Serves 8)
Golden Pastry Crust / Tart Cherry Filling
\$49.00

Yves' Soufflé (Serves 4)
Vanilla Soufflé / Bailey's Irish Cream, Amaretto &
Grand Marnier Anglaise Sauce / Powdered Sugar
(Baking Required)
\$28.00

