

HOLIDAY LUNCH BUFFET WITH CAROLERS

Tuesday, 12/13 · 11:30AM - 1:30PM · \$31.50

SOUP

Beef Bourguignon Soup **gf**

Arugula Salad with Roasted Squash

Apples, Roasted Parsnip, Red Wine Vinaigrette **vgt, gf**

Roasted Beet and Goat Cheese Salad

with Avocado, Farro and Citrus Vinaigrette **vgt, gf**

Terraza Cobb Salad **gf**



ARTISANAL CHEESE AND CHARCUTERIE BOARD

with Seasonal Dried Fruits and Crackers



ENTRÉES

Roasted Breast of Turkey with Herb Gravy **gf**

Marinated Pork Loin with Chimichurri **gf**

Local Halibut with Lemon Caper Butter Sauce **gf**



SIDES

Rosemary Herb Roasted Red Potatoes **v, gf**

Sweet Potato Puree **vgt**

Roasted Cauliflower with Capers and Raisins **v, gf**

Green Bean Casserole **vgt, gf**

Beets with Strawberries, Goat Cheese and Lemon **vgt, gf**



DESSERTS

Bread Pudding with Brandy Sauce **vgt**

Eggnog Creme Brulee **gf**

Gingerbread Cake **vgt** with Peppermint Frosting

vgt · vegetarian | v · vegan | gf · gluten-free

Tax and gratuity not included. Menu subject to change.
Items may contain nuts or may be produced in a facility that has nuts.

HOLIDAY LUNCH BUFFET WITH CAROLERS

Thursday, 12/15 • 11:30AM - 1:30PM • \$31.50

SOUP AND SALADS

Stuffed Pepper Soup

Wild Rice, Eggplant, Roasted Peppers, Zucchini, Squash **v, gf**

Shredded Kale, Roasted Squash, Candied Pecans,
Apples, Pomegranate, Goat Cheese, Red Wine Vinaigrette **vg, gf**

Arugula Salad with Frisee, Persimmon,
Cranberries, Pumpkin Seeds, Maple Dijon Dressing **vg, gf**

Classic Caesar Salad **vg, gf**



ARTISANAL CHEESE AND CHARCUTERIE BOARD

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ENTRÉES

Roasted Breast of Turkey with Herb Gravy **gf**

Marinated Flank Steak with Pinot Noir Stewed Shallots **gf**

Blackened Mahi Mahi with Sauce Choron **gf**



SIDES

Garlic and Onion Mashed Potatoes **v, gf**

Wild Rice with Cranberries **v**

Roasted Parsnips with Oranges, Radicchio and Prunes **v, gf**

Braised Collard Greens **vg, gf**

Crispy Jerusalem Artichokes with Balsamic and Rosemary **v, gf**



DESSERTS

Spiced Pumpkin Bread Pudding **vg**

Chocolate Coconut Brownies **vg, gf**

Peppermint Vanilla Creme Brulee **gf**

Red Velvet Cake with Cream Cheese Frosting **vg**

Dulce de Leche and Lime Tres Leches Cake **vg**

Macerated Fruit and Lightly Whipped Cream **vg, gf**

vg · vegetarian | **v** · vegan | **gf** · gluten-free

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