

COURT TO TABLE

KITCHEN & BAR

Holiday Packages

Pick One

PRIME HARVEST FEAST

PRIME RIB • 85 per person

*served with au jus, horseradish cream,
two sides, soup or salad, dinner rolls*

HERITAGE TENDERLOIN TABLE

PORK TENDERLOIN • 65 per person

*cane syrup & mustard glaze, served with
two sides, soup or salad, dinner rolls*

AUTUMN SMOKED TURKEY DINNER

SMOKED TURKEY BREAST • 55 per person

*served with brown gravy, two sides,
soup or salad, dinner rolls*

SIDES

pick two

POTATOES AU GRATIN
GREEN BEAN CASSEROLE
CRAB & SPINACH DIP
HOMESTYLE MASHED POTATOES

served with white country gravy

BRUSSEL SPROUTS

*chili vinaigrette, honey,
serrano pepper, whipped feta*

SOUP OR SALAD

pick one

SMOKED CHICKEN & ANDOUILLE GUMBO
SHRIMP & CORN BISQUE

HOLIDAY SALAD

*arugula, frisee, radicchio, candied pecans,
feta, pomegranate, cane vinaigrette*

BRUSSEL SPROUT & KALE SALAD

*dry cranberries, honey, pecans,
pumpkin seeds, balsamic vinaigrette*

ENHANCEMENTS

feeds approximately 25

SAUTÉED CRAB CLAWS | 195 • SHRIMP COCKTAIL | 150 • SMOKED SALMON BOARD | 170

CHARCUTERIE BOARD | 160 • CHEF'S HOLIDAY DESSERT | INQUIRE

