



HOLIDAY SIT-DOWN MENU

GRAND WELCOME DISPLAY - CHEESE, CRACKERS, FRUIT, AND VEGETABLES WITH
DIP DURING SOCIAL HOUR

SIGNATURE GARLIC BREADSTICKS

HOLIDAY SALAD

MIXED GREENS, DRIED APPLES AND CRANBERRIES, CANDIED WALNUTS, & GOAT
CHEESE WITH YOUR CHOICE OF TWO DRESSINGS

DRESSING CHOICES: BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE,
PEPPERCORN PARMESAN, CAESAR, BUTTERMILK RANCH, OR ZESTY ITALIAN

ENHANCEMENTS:

CAPRESE SALAD WITH BALSAMIC DRIZZLE (\$2.50 PP)

CHOP-CHOP SALAD – MIXED GREENS, TOMATOES, OLIVES, PEPPERS, ONIONS,
AND BACON WITH TWO DRESSINGS (\$4.50 PP)

SPINACH AND ARUGULA SALAD WITH CANDIED WALNUTS, DRIED CRANBERRIES,
AND GOAT CHEESE (\$2.50 PP)

ACCOMPANIMENTS FOR ENTRÉES

CHOICE OF VEGETABLE:

- SEASONAL VEGETABLE
MEDLEY
- JULIENNE VEGETABLE MEDLEY
- HERB ROASTED MIXED
VEGETABLES
- GREEN BEAN CASSEROLE
- BUTTERNUT SQUASH
- ROASTED ACORN SQUASH
WITH MAPLE BUTTER

CHOICE OF STARCH:

- TRADITIONAL MASHED
POTATOES
- OVEN ROASTED RED BLISS
POTATOES
- TWICE BAKED POTATOES
- GARLIC PARMESAN MASHED
POTATOES
- GRUYERE SCALLOPED
POTATOES
- WILD RICE OR RICE PILAF

\$50.95 PER PERSON PLUS 20% HOUSE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeoa COUNTRY CLUB & BANQUET

ENTRÉE CHOICES

CHOOSE ONE ENTRÉE FROM EACH CATEGORY

POULTRY

- STUFFED CHICKEN BREAST
WITH YOUR CHOICE OF
STUFFING AND SAUCE
COMBINATION
 - STUFFING CHOICES:
NEW ENGLAND BREAD
STUFFING WITH A WHITE
WINE CREAM SAUCE //
SPINACH, ARTICHOKE,
ROASTED RED PEPPER,
AND FONTINA CHEESE
WITH A WHITE WINE
CREAM SAUCE //
- CRANBERRY APPLE
CORNBREAD WITH A
VERMOUTH DEMI GLAZE
- ROAST TURKEY WITH
TRADITIONAL STUFFING AND
GRAVY
- CHICKEN VERDICCHIO WITH
TOMATOES, ARTICHOKE, &
MUSHROOMS IN A LEMON
BUTTER SAUCE
- CHICKEN MARSALA
- CHICKEN CORDON BLUE

BEEF AND PORK

- ROAST PORK WITH A MAPLE
AND MUSTARD GLAZE
 - ROAST PORK WITH
CRANBERRY, APPLE, AND
SAUSAGE STUFFING
 - PINEAPPLE CHERRY GLAZED
HAM
 - ROAST BEEF WITH A JACK
DANIELS SAUCE AND ONION
STRAWS
- ENHANCEMENTS:**
- ROAST SIRLOIN WITH A
MERLOT DEMI GLAZE (\$3.50
PP)
 - PRIME RIB OF BEEF WITH AU
JUS (\$4.50 PP)

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Tekeo COUNTRY CLUB & BANQUET

SEAFOOD:

- COD BOUILLABAISSSE - BRAISED COD IN WHITE WINE SAFFRON TOMATO SAUCE
- GRILLED SWORDFISH WITH TOMATO BEURRE BLANC
- GRILLED ATLANTIC SALMON WITH A GINGER MISO GLAZE

VEGETARIAN:

- **CHEF'S CHOICE** PASTA PRIMAVERA WITH MARINARA SAUCE
- GRILLED & ROASTED VEGETABLES OVER A WARM BED OF BARLEY, COUSCOUS, AND LENTILS
- MUSHROOM WELLINGTON

DESSERT:

WARM APPLE CIDER DOUGHNUT WITH VANILLA BEAN ICE CREAM AND A CARAMEL DRIZZLE OR A TRADITIONAL YULE LOG

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