



HOLIDAY SIT-DOWN MENU

GRAND WELCOME

CHEESE, CRACKERS, FRUIT, AND VEGETABLES WITH DIP DURING SOCIAL HOUR

SIGNATURE GARLIC BREADSTICKS

HOLIDAY SALAD

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

DRESSING CHOICES: ROASTED PUMPKIN SEED VINAIGRETTE, MAPLE BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, OR ZESTY ITALIAN DRESSING

ENHANCEMENTS:

TOMATO & MOZZARELLA SALAD (\$2.00 PP)

CHOP-CHOP SALAD (\$2.50 PP)

ENTRÉE COURSE

YOUR CHOICE OF ONE ENTRÉE FROM EACH CATEGORY

POULTRY:

- CRANBERRY CORNBREAD
STUFFED CHICKEN BREAST
WITH A WHITE WINE CREAM
SAUCE
- ROAST TURKEY WITH
TRADITIONAL STUFFING AND
GRAVY
- CHICKEN VERDICCHIO WITH
TOMATOES, ARTICHOKES, &
MUSHROOMS IN A LEMON
BUTTER SAUCE
- CHICKEN MADEIRA

- CHICKEN CORDON BLUE

SEAFOOD:

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

BEEF AND PORK:

- ROAST PORK WITH A MAPLE
AND MUSTARD GLAZE

\$45.95 PER PERSON PLUS 20% SERVICE CHARGE, 10% GRATUITY, AND 7% TAX

Tekeva COUNTRY CLUB & BANQUET

- ROAST PORK WITH CRANBERRY, APPLE, AND SAUSAGE STUFFING
- PINEAPPLE CHERRY GLAZED HAM
- BEEF STROGANOFF
- ROAST SIRLOIN WITH A MERLOT DEMI GLAZE
- ROAST BEEF WITH A JACK DANIELS SAUCE

- PRIME RIB OF BEEF WITH AU JUS

VEGETARIAN:

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

CHOICE OF VEGETABLE:

- HERB ROASTED MIXED VEGETABLES
- GREEN BEAN CASSEROLE
- BUTTERNUT SQUASH
- ROASTED ACORN SQUASH WITH MAPLE BUTTER

CHOICE OF STARCH:

- TWICE BAKED POTATOES
- GARLIC PARMESAN MASHED POTATOES
- GRUYERE SCALLOPED POTATOES
- WILD RICE
- RICE PILAF

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