



RevoLevents

TIS' THE SEASON

Holiday Menu

TURKEY & TRIMMINGS

Your choice of 1 entrée:

Best-ever roasted turkey, carved with white and dark meat (GF)

OR

Whole turkey, ready to carve (min. 10 servings) (GF)

OR

Maple Dijon glazed salmon filet (GF)

OR

Individual vegetable pot pie with gravy (V)

OR

Vegan stuffed acorn squash with wild rice & maple glaze (VE)

Served with:

- Turkey gravy
- Cranberry citrus compote (Ve, GF)
- Traditional stuffing (V)
- Whipped Yukon mashed potatoes (V)
- Green beans almondine (VE)
- Spiced heirloom carrots (VE)
- Soft dinner rolls with butter (V)

\$30.00 per person + tax

FESTIVE EXTRAS

ROASTED BUTTERNUT SQUASH SOUP

\$12 1L serves 2-4

RED & GREEN SALAD

Organic mixed greens, cherry tomato, cucumber, house balsamic dressing (VE)

\$5 per serving

BROCCOLI CAESAR SALAD

Raw broccoli, parmesan cheese, croutons, bacon, Caesar dressing (V)

\$6 per serving

MRS. CLAUSE'S SALAD

Roasted red & golden beets, arugula, goat cheese, crushed pecan, fried onion, balsamic vinaigrette (V)

\$6 per serving

FRESH BAKED DESSERT SQUARES

Sea salt caramel brownies & flourless blondies

\$3.50 ea.

SCOTTISH SHORTBREAD

Santa's favorite (no milk required)

\$3.50 ea.

(V) Vegetarian
(VE) Vegan
(GF) Gluten free