



New Year's Eve
Dismay in a Manger
Tuesday, December 31

Doors: 6pm
Dinner: 7pm
Show: 7:30pm

MENU

APPETIZERS

Crab stuffed mushrooms

Mini Quiches

Southwest Spring Rolls

ENTREES

Chicken Cordon Bleu

Oven roasted chicken breast stuffed with swiss cheese and ham lightly breaded and topped with a creamy white wine sauce served with Rosemary garlic mashed potatoes and flat Grilled Vegetables - fresh squash, zucchini, mushrooms, green peppers and more seasoned in a melted butter and fresh herbs mix.

Crusted Alaskan Salmon

Dijon and Panko crusted salmon complimented with a fragrant spiced jasmine rice and French-cut green beans seasoned with bacon and pearl onions.

Beef Tenderloin

Sliced Tri-tip sirloin cooked medium rare and served with Garlic and herb roasted potatoes and steamed broccoli

Eggplant Piccata

topped with marinara sauce, mozzarella, and parmesan cheeses. Drizzled with a balsamic glaze, Marinara Penne Pasta, Sautéed Zucchini and Squash Ribbons

DESSERTS

Pecan Pie

Cherry Cheesecake

Classic cheesecake with cherry topping.

may contain nuts

Marbled Chocolate Mousse Cake

Layers of white and chocolate cake along with white and dark chocolate mousse topped with a layer of chocolate ganache

Fruit Cup

Fresh seasonal fruit (Gluten Sensitive)