

Holiday Dinner Packages

All packages include house-made bread service, a non-alcoholic beverage and fresh-brewed coffee with dessert. We honor vegetarian requests

\$32* Three French Hens Package

FIRST

House Salad

Field greens, red onion, tomato, cucumber and house made vinaigrette

MAIN

Entrées are served with Chef's choice of fresh vegetable, starch.
Pre-select any of the following:

Braised Chicken Breast "Grande Mere"

Mushroom, bacon and sherry sauce

Seafood Linguini

Sautéed shrimp and scallops in a tomato, garlic and pancetta broth

Char-grilled Flank Steak

Argentinean style with chimmachury and tomato salsa

Fennel Crusted Canadian Salmon

Dijon cream sauce

DESSERT

An Assortment of Fresh Baked Cookies



The Worthington Inn

\$38* White Christmas Package

FIRST

House Salad

Field greens, red onion, tomato, cucumber and house made vinaigrette

MAIN

Entrées are served with Chef's choice of fresh vegetable, starch.
Pre-select any of the following:

Dijon-herb Prime RibLoin

10 ounce cut of slow reast prime rib with traditional garnishes

Crab Cakes

Jumbo lump crab served with our creole butter

Chicken Roulade

Brie and Bavarian ham stuffed chicken served with a wild mushroom cream

Apple and Cornbread Stuffed Pork Loin

King Farm's pork with a bourbon-apple gastrique

DESSERT

Pre-select one of the following:

White Chocolate Mousse

Served in a milk chocolate cup with peppermint bark

Holiday Cheesecake

Flourless Chocolate Torte

Served with Mint Anglaise

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\$45* Deck The Halls Package

APPETIZERS

Cheese and Fruit Display

A selection of imported and domestic cheeses with seasonal fresh fruit and crackers

Pre-select two of the following:

Grilled Chicken or Beef Satays with a spicy peanut sauce

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Spinach and Feta Spanikopita

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Tomato, Basil and Mozzarella Bruschetta

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Puff Pastry Tartlettes with artichokes, wild mushrooms and leeks

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Canapés of Smoked Salmon Mousse with chive and caviar

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Jumbo Shrimp Cocktail *(additional charge applies)*

SALAD

Pre-select one of the following

House Salad

Field greens, red onion, tomato and cucumber with house-made vinaigrette

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The Worthington Wedge

Iceberg lettuce, house blue cheese dressing, bacon and chopped candied pecans

MAIN

Entrées are served with Chef's choice of fresh vegetable, starch.

Pre-select up to three of the following:

Grilled Filet Worthington

Twin filet mignons with our spinach and cabernet-blue cheese demi

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Surf and Turf

*Grilled New York strip and 3 butter poached prawns with spicy tomato-bearnaise sauce
(add 10 for lobster)*

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Lobster Americaine

Butter broiled tail served over lobster raviolis in a fine herb, tomato and cognac sauce

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Local Free Range Chicken

Truffle and herbed goat cheese stuffed with wild mushroom sauce

DESSERT

Pre-select one of the following:

White Chocolate Mousse

Served in a milk chocolate cup with peppermint bark

~

Holiday Cheesecake

~

Flourless Chocolate Torte

Served with Mint Anglaise

