



THANKSGIVING

MENU

The background is a soft, watercolor-style wash in shades of peach, orange, and cream. Scattered throughout are various autumn leaves in shades of orange, yellow, and brown, some appearing to fall from the top and others from the bottom.

THANKSGIVING MENU

5 COURSE DINNER
Minimum 15 guests
\$120 per person

Includes Soup or Salad

Choice of Turkey or Lamb

Accompaniments, Dessert

SOUP

Please choose one

Cauliflower & Blue Cheese

or

Butternut Squash,

SALAD

Please choose one

Panzanella, Mozzarella, Peach and Balsamic Vinaigrette

Roasted Tomato, Hearty Greens

Honey- Roasted Squash & Pear

*A 21% service charge plus applicable sales tax will be added to current pricing.



TURKEY PROSECCO BRINED

Pistachio Crusted

French Herb Butter & Black Garlic

Red Currant Glazed Roasted & Crispy Tarragon

Adobo Chiles and Black Garlic

LAMB

Slow Roasted Shoulder Lamb

Rosemary Garlic Confit & Red Wine Leaves

ACCOMPANIMENTS

Please choose one

Brown Butter & Sage Mashed Potato with White Pan Gravy

Cauliflower Risotto, Sage

DESSERT

Please choose one

Apple Almond Cake

Honey Pear & Blue Cheese Tart

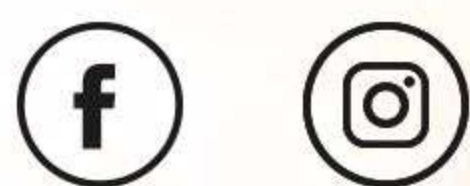
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