

Graduation Day at Your Place

Saturday and Sunday, June 13 and 14, 2015 9 am to 9 pm

Adults \$29.95

Children 6-12 \$12.95

*Children under 5 Free
of course*

Carving Station

Honey Brown Sugar Glazed Ham

Traditional Roast Leg of Lamb

Slow Roasted Prime Rib with Au Jus and Creamy Horseradish Sauce

Salads

Roasted Beet Salad

Fresh Organic Field Greens with Roasted Beets, Feta Cheese and Pecans with Raspberry Vinaigrette

Insalata Caprese

Tomatoe, Fresh Mozzarella and Basil with house-made Balsamic Vinaigrette

Caesar Salad

Romaine Hearts creamy Caesar Dressing with Shaved Parmesan Cheese

Your Place Specialties

Grilled Salmon with Lemon Caper Sauce

Pork Roast with House-Made Apple Sauce

Eggs Benedict (till 2 PM)

Pigs in a Blanket (till 2 PM)

Scramble Eggs with Cheddar (till 2 PM)

Macaroni and Cheese

Pop's Assorted Domestic & Imported Cheese Board

Seasonal Fresh Fruit Salad

Traditional Sides

House-Made Mint Sauce, Grandma's Mashed Potato, Bing Cherry Sauce,

Brown Sugar-Glazed Sweet Potatoes with Marshmallows,

Sauteed Fresh Vegetables,

Sourdough Leaves

House-Made Desserts

Apple Crisp, Cherry Pie

Lemon Tart, Carrot Cake

and Chocolate Cake ALL House-Made

1719 Mission Street

Santa Cruz

call for Reservations for parties of 5 or more

831-426-3564