

H O HOLIDAY MENU



ABOVE ALL
CATERING

HORS D'OEUVRES AND
PLATTERS

**all hor d'oeuvres and platters have a 20 guest count minimum per selection*

PLATTERS

PREMIUM CHEESE'S \$13

*premium selection of imported and domestic cheese
| seasonal fresh fruit | dried fruits and nuts | jam
and honey | baguettes, crostinis and crackers*

PREMIUM CHARCUTERIE \$13

*premium selection of charcuterie meats | 18-month
aged prosciutto, salami, capicola and mortadella |
fresh grapes and berries | fig jam | lavash, grissini,
crackers and baguettes*

ABOVE ALL GRAND ANTIPASTO \$15

*3 premium meats, and 3 premium cheese's | grilled
artichokes and seasonal vegetables | mixed olives |
fresh fruit garnishes | dried fruit | candied pecans |
lavash, grissini, crackers and baguettes*

CRUDITÉ \$6

*raw vegetables such as: cauliflower, heirloom carrots,
sweet bell peppers, asparagus, radishes, celery,
cucumber and heirloom cherry tomatoes | ranch and
roasted garlic hummus*

CHILLED SHRIMP \$6

jumbo shrimp 2 pp | cocktail sauce | lemon wedges

PORK

ANTIPASTO SKEWER

*salami, mortadella, olive, roasted
tomato, california artichoke \$3.5*

BEEF

PETITE BEEF WELLINGTON

steak, mushroom duxelle, garlic aioli \$3.5

SHORT RIB EMPANADA (GF)

*slow braised short rib, carrot, mushroom,
garlic aioli \$3*

THAI MEATBALL

*lemongrass, ginger, garlic, green curry
sauce \$3*

CHICKEN

CHEESY CHICKEN AND
POTATO CROQUETTE

gruyere, thyme, roasted garlic aioli \$3

GRILLED CHICKEN SATAY

sweet chili glaze \$2.5

SEAFOOD

PESTO SHRIMP SKEWER (GF)

lemon zest \$3.5

PETITE CRAB CAKES

meyer lemon aioli \$5

VEGETARIAN

BRUSCHETTA (CR) (V)

*heirloom tomato basil, garlic, olive oil,
herbed crostini \$2.5*

BUTTERNUT SQUASH SOUP
SHOOTER (CR) \$3.5

STUFFED MUSHROOMS

three cheese, herbed breadcrumbs \$3.5

SPINACH & ARTICHOKE PUFF

puff pastry, white truffle aioli \$3

MINI BAKED BRIE EN CROUTE

raspberry preserve \$3

CAPRESE SKEWER (GF)

*heirloom tomato, mozzarella pearl, pesto,
balsamic glaze \$2.5*

HOLIDAY

HOLIDAY MENU

**15 guest count minimum per selection*
**all entree options can be plated for an additional +\$3*
**add turkey gravy +\$.50pp or cranberry sauce +\$.25pp*
(includes: rolls & butter, 2 sides, 1 salad and 1 dessert selection)

ENTREES

**speak with your sales manager to turn any entrée into a duo.*

OVEN ROASTED TURKEY BREAST
sage pan gravy \$20

PAN SEARED HERB CHICKEN GF
fried leeks, blistered cherry tomato, buttered leek sauce \$18

ROASTED CHICKEN GF
fresh cranberry, cran-orange glaze \$18

CREAMY DIJON CHICKEN GF
chicken thigh, sauteed kale, dijon cream sauce, sundried tomato \$18

BOURBON GLAZED HAM GF
rosemary, honey, golden raisins \$18

HOLIDAY ROASTED PORK LOIN GF
green apple sauce \$19

TRI-TIP PEPPER STEAK GF
zucchini, onions, cognac peppercorn sauce \$25

GARLIC RUBBED TRI-TIP GF
roasted mushrooms, tarragon-dijon sauce \$25

BRAISED BEEF BURGUNDY GF
roasted carrot, mushroom, onions, burgundy wine sauce \$25

SLOW BRAISED SHORT RIB GF
pearl onion, classic demi-glace \$30

PAN SEARED FILET MIGNON GF
cipollini onion, red wine demi-glace \$40

HERB CRUSTED ATLANTIC SALMON
herbs, lemon butter sauce, crispy shallot \$22

PINEAPPLE GLAZED TOFU
tofu, pineapple, brown sugar \$15

STUFFED BUTTERNUT SQUASH V
coconut wild rice, butternut squash \$15

VEGAN MEATLOAF GF V
lentils, walnut, mushroom, carrot, cranberry chutney glaze \$15

ROASTED ACORN SQUASH GF V
quinoa, cranberry, mushroom, celery, maple glaze \$20

SALADS

**select one*

GARDEN FRESH HOUSE GF
seasonal mixed greens, cherry tomatoes, cucumber, red cabbage, carrot, ranch or balsamic dressing

PEAR & PECAN GF
seasonal mix greens, pears, candied pecans, golden raisins, goat cheese crumbles, and champagne vinaigrette

BEET + BLOOD ORANGE GF
baby arugula, red + gold beets, blood orange, goat cheese crumble, sherry vinaigrette

WINTER SALAD GF
baby spinach, candied walnuts, pomegranate seeds, feta, red onion, white balsamic vinaigrette

SIDES

**select two*

BUTTERED MASHED POTATOES

ROSEMARY ROASTED RED POTATOES V

ORANGE + MAPLE BUTTERNUT SQUASH

CHEF'S HOLIDAY VEGETABLE
MEDLEY GF V

TRADITIONAL STUFFING

ROASTED SWEET POTATOES GF
brown butter sage

GREEN BEAN CASSEROLE GF

GRILLED BROCCOLINI +\$2 V
lemon zest and herb panko

THREE CHEESE SCALLOPED
POTATOES +\$2 GF

ROASTED BRUSSEL SPROUTS +\$2 GF V
cranberry and balsamic

DESSERTS

**select one*

CHOCOLATE DRIZZLE CREAM PUFFS

HOLIDAY SUGAR COOKIES

HOLIDAY BROWNIES

CR CHEF REQUIRED

GF GLUTEN FREE

V VEGAN

DUO ENTREE \$29.95

**15 guest count minimum per selection
(includes: rolls & butter, 2 sides, 1 salad and 1 dessert selection)*

ENTREES

**select two*

*oven roasted turkey breast, bourbon glazed ham, pan seared herb chicken, tri-tip pepper steak or beef burgundy
upgrade herb crusted salmon +\$8*

SIDES

**select two*

buttered mashed potatoes, rosemary roasted red potatoes, traditional stuffing, holiday vegetables or green bean casserole

SALADS

**select one*

garden fresh or winter salad

DESSERTS

**select one*

chocolate drizzle cream puffs, holiday sugar cookies or holiday brownies

HOLIDAY CARVING STATIONS CR

**50 guest count minimum per selection
(includes: rolls & butter, 2 sides, 1 salad and 1 dessert selection)*

OVEN ROASTED TURKEY BREAST \$20

GRILLED TRI TIP \$25

rosemary au jus

HERBED CRUSTED LEG OF LAMB \$25

herb au jus

PRIME RIB \$40

horseradish cream, rosemary au jus

BEEF TENDERLOIN \$45

brandy peppercorn sauce

HOLIDAY HOT BEVERAGES

**10 oz per person
served in cambro thermo dispenser or served in polished urns

COFFEE SERVICE

*regular or decaffeinated
served with assorted flavored creamers, sugar, stir sticks, and
disposable cups \$2.50*

DELUXE COFFEE SERVICE

*regular or decaffeinated
served with assorted flavored creamers, whipped cream, cinnamon,
chocolate shavings, sugar, stir sticks \$4.50*

HOT TEA

*assortment of regular and decaffeinated tea served with lemon, honey,
and sugar \$3*

HOT CHOCOLATE

whipped cream, disposable cups, and napkins \$3.50

HOT APPLE CIDER

whipped cream, disposable cups, and napkins \$3.75

UPGRADED DESSERTS \$5

**15 guest count minimum per selection*

MINI CANNOLI	MINI YULE LOG	EGGNOG CUPCAKES WITH NUTMEG FROSTING
*SANTA HAT CHEESECAKE BITES	*MINI PUMPKIN PIE	*MINI SWEET POTATO PECAN TART
*GINGERBREAD TIRAMISU SHOOTERS	*WHITE CHOCOLATE MOUSSE CUPS <i>with pomegranate seeds</i>	*CRANBERRY ORANGE PANNA COTTA CUPS

**individual plated dessert selections \$7.95 each
for additional dessert options, please refer to our dessert menu.*