

H O HOLIDAY MENU



ABOVE ALL
CATERING

HOLIDAY

HOLIDAY MENU

**15 guest count minimum per selection*
**all entree options can be plated for an additional cost*
**add turkey gravy or cranberry sauce for additional cost*
(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

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

ROASTED CHICKEN GF
fresh cranberry, cran-orange glaze

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

BOURBON GLAZED HAM GF
rosemary, honey, golden raisins

HOLIDAY ROASTED PORK LOIN GF
green apple sauce

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

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

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

SLOW BRAISED SHORT RIB GF
pearl onion, classic demi-glaze

PAN SEARED FILET MIGNON GF
cipollini onion, red wine demi-glaze

HERB CRUSTED ATLANTIC SALMON
herbs, lemon butter sauce, crispy shallot

PINEAPPLE GLAZED TOFU
tofu, pineapple, brown sugar

STUFFED BUTTERNUT SQUASH V
coconut wild rice, butternut squash

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

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

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 V
lemon zest and herb panko

THREE CHEESE SCALLOPED
POTATOES GF

ROASTED BRUSSEL SPROUTS GF V
cranberry and balsamic

DESSERTS

**select one*

CHOCOLATE DRIZZLE CREAM PUFFS

HOLIDAY SUGAR COOKIES

HOLIDAY BROWNIES



CHEF REQUIRED



GLUTEN FREE



VEGAN

DUO ENTREE

**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 (additional cost)*

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

GRILLED TRI TIP

rosemary au jus

HERBED CRUSTED LEG OF LAMB

herb au jus

PRIME RIB

horseradish cream, rosemary au jus

BEEF TENDERLOIN

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*

DELUXE COFFEE SERVICE

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

HOT TEA

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

HOT CHOCOLATE

whipped cream, disposable cups, and napkins

HOT APPLE CIDER

whipped cream, disposable cups, and napkins

UPGRADED DESSERTS

**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 for a upgraded price.
for additional dessert options, please refer to our dessert menu.*