



# SEASONS GREETINGS

## HOLIDAY MENU



# TRADITIONAL HOLIDAY BUFFET

INCLUDES: ASSORTMENT OF FRESHLY BAKED ROLLS AND BUTTER

VOLUME DISCOUNTS: 50-199 PEOPLE \$0.75 LESS PER PERSON | 200+ PEOPLE \$1.50 LESS PER PERSON  
WEEKDAY MINIMUM \$200 | WEEKEND MINIMUM \$700

## ENTREES

### Roasted Turkey Breast \$14.50

Sage Pan Gravy, Cranberry Sauce  
*Add Side of Gravy (Addt'l. \$0.50 p/p)*

### Bacon Wrapped Turkey Breast \$14.95

Braised Shallots, Rosemary,  
Cranberry-Zinfandel Sauce

### Bourbon Glazed Ham \$14.50

Rosemary, Honey, Golden Raisins

### Herb Grilled Chicken Breast \$14.50

Fennel, Cherry Tomatoes, Roasted Garlic Demi

### Pancetta Chicken \$14.50

Creamy Dijon Sauce, Cognac, Sage

### Pork Loin Medallions \$14.50

Bacon, Almonds, Apricot-Tarragon Jus

### Tri-Tip Pepper Steak \$19.95

Julienne Zucchini, Onions, Cognac  
Peppercorn Sauce

### Garlic Rubbed Tri-Tip \$19.95

Roasted Mushrooms, Tarragon-Dijon Sauce

### Braised Beef Tips \$16.95

Heirloom Carrots, Celery, Onions

### Boneless Beef Short Rib \$24.95

Pancetta, Mushroom-Onion Ragout,  
Cabernet Sauce

### Broiled Atlantic Salmon Filet \$21.95

Parsley Pesto, Wild Mushrooms,  
Cranberry-Peppercorn Jus

\*ADD A SECOND POULTRY OR PORK  
ENTREE TO ANY BEEF OR SALMON ENTREE  
FOR AN ADDITIONAL \$6.00

\*VEGAN/VEGETARIAN OPTIONS  
AVAILABLE UPON REQUEST

## SALAD

*Choose One*

### Garden Vegetable Green Salad

Ranch and Italian Dressings

### Arugula Salad

Cherry Tomatoes, Celery, Parmesan,  
Balsamic Dressing

### Holiday Salad

Dried Cranberries, Smoked Mozzarella,  
Candied Walnuts, Apple Cider Dressing

### Fall Greens

Dried Apricots, Sunflower Kernels, Heirloom  
Carrots, Blue Cheese, Red Wine Vinaigrette

## SIDES

*Choose Two / Addt'l. Sides Add \$1.95 p/p*

### Buttered Mashed Potatoes

### Rosemary Roasted Red Potatoes

### Festive Rice Pilaf with Sage

### Sage Stuffing

### Candied Yams

### Lemon-Herb Scented Rice

### Seasonal Vegetable Medley

### Glazed Carrots

### Green Bean Casserole

### Cheddar Potatoes Au Gratin (Addt'l. \$0.50 p/p)

### Scalloped Potatoes (Addt'l. \$0.50 p/p)

### Roasted Brussel Sprouts (Addt'l. \$0.50 p/p)

## DESSERTS INCLUDED:

### Chocolate Drizzled Cream Puffs

### Assorted Holiday Sugar Cookies

*Additional Selections Not Included:  
\$3.95 p/p | Minimum Order of 15 each*

### Decorated Cupcakes

### Mini Pies- Pumpkin or Chocolate Mousse

### Warm Bread Pudding with Crème Anglaise

### Cheesecake Squares- Pumpkin, Chocolate Chip or Raspberry

### 3 inch Fruit Tarts

# TRADITIONAL HOLIDAY BUFFET ENHANCEMENTS

## COLD APPETIZERS

*Tray Passed or Displayed*

---

**Classic Deviled Eggs** \$1.95

Pickled Serranos, Whole Grain Mustard

**Blackened Tuna** \$2.50

Sliced Cucumber, Jalapeno-Apple Salad

**Turkey-Avocado Pinwheels** \$2.25

Cranberry-Peppercorn Aioli

**Seared Beef Roulade** \$2.50

Goat Cheese, Jalapeno, Onion,  
Toasted Pita, Balsamic Reduction

**Blue Cheese Toast** \$2.25

Brandied Fig, Arugula, Raw Honey

**Blackberry-Goat Cheese Crostini** \$2.25

Honey, Basil

**Iceberg Wedge Skewer** \$2.50

Bacon, Gorgonzola, Heirloom  
Tomato, Ranch Dressing

## HOT APPETIZERS

*Tray Passed or Displayed*

---

**Angus Beef Sliders** \$2.50

Caramelized Onions, American Cheese,  
Roasted Garlic Aioli

**Capellini and Meatball Skewers** \$2.50

Roma Tomato Sauce

**Sage Stuffing Sausage Meatballs** \$2.50

Pork, Beef, Panko and Brush Sage

**Chicken Cordon Bleu** \$2.50

Crispy Ham, Swiss Cheese Fondue

**Pigs in a Blanket** \$2.50

Kielbasa Sausage, Pastry, Dijon Mustard

**Sausage Stuffed Mushrooms** \$2.25

Parmesan Cheese, Parsley

**Parsley Pesto Turkey Skewers** \$2.25

Cranberry-Mandarin Orange Chutney

## DISPLAY STATIONS

---

**Local and Artisan Cheese Board | \$11.95 per person**

Brie, Peppered Goat, Burrata, Gruyere, Toasted Breads,  
Crackers, Berries, Nuts and Dried Fruits

**European Charcuteries | \$14.95 per person**

Capicola, Mortadella, Genoa, Cured Ham, Olives, Cornichons, Cracked Mustard, Fig Jam,  
Toasted Breads, Crackers, Berries, Grapes, Dried Fruit and Nuts

**Carving Stations**

**Bacon Wrapped Turkey Breast** \$160 per 20 people- Cranberry Chutney, Peppercorn Sauce

**Rosemary Roasted Pork Loin** \$120 per 30 people – Brandied Cranberry Jus

**Pepper Crusted Beef Tri Tip, Cognac Sauce** \$110 per 12 people - Shredded Zucchini and Onions

**Herb Roasted Beef Sirloin** \$270 per 50 people - Mushroom Gravy

**Slow Roasted Prime Rib of Beef Au Jus** \$675 per 40 people - Creamy Horseradish

# HOLIDAY PLATED DINNERS

INCLUDES: FRESHLY BAKED BREAD & BUTTER SERVICE  
CHINA PACKAGED SEPERATELY

## ENTREE

*Choose one*

---

**Herb Grilled Turkey Cutlet \$18.95**

Caramelized Shallot-Cranberry Compote,  
Roasted Garlic Sauce

**Bacon Wrapped Turkey Medallions \$19.95**

Basil-Sweet Onion Salad, Cranberry  
Zinfandel Sauce

**Fontina Stuffed Chicken Breast \$18.95**

Mushrooms, Basil, Sweet Peppers,  
Roasted Fennel Sauce

**Grilled Salmon Filet \$26.95**

Butternut-Cherry Ragout, Tarragon Sauce

**Braised Boneless Beef Short Rib \$29.95**

Cherries, Almonds, Parsley, Burgundy Sauce

**Pan Roasted Filet Mignon \$34.95**

Black Walnuts, Oyster Mushrooms,  
Thyme Pesto, Maytag Blue Cheese Fondue

## SIDES

*Choose Two*

---

**Scalloped Potatoes**

**Twice Baked Cheddar Potatoes**

**Festive Rice Pilaf with Sage**

**Brocollini with Garlic Butter**

**Asparagus with Sea Salt & Pepper**

**Roasted Brussel Sprouts with Balsamic**

**Roasted Sweet Potatoes**

## VEGETERIAN ENTREE

*Substitutes*

---

**Spaghetti Squash Primavera \$17.95**

Roasted Vegetables, Parmesan,  
Pumpkin Seeds, Tomato-Basil Sauce

**Roasted Acorn Squash \$17.95**

Couscous, Almonds, Cranberries,  
Celery, Parsley Sauce

## SALAD

*Choose one*

---

**Kale and Wheat Berry Salad**

Fennel, Brandied Cherries, Pears,  
Crispy Goat Cheese, Sherry Dressing

**Apple-Arugula Salad**

Celery, Roasted Almonds, Blueberries,  
Parmesan Cheese, Champagne Vinaigrette

**Citrus-Beet Salad**

Toasted Pecans, Shiitake Mushrooms,  
Endives, Chive Vinaigrette

**Marinated Artichoke Salad**

Roasted Fennel, Cherry Tomatoes, Butter  
Lettuce, Garlic Crouton, Preserved  
Lemon Vinaigrette

## DESSERTS

*Add \$4.95 per person*

---

**Dark Chocolate Bundt Cakes**

**Pumpkin Cheesecake**

**Warm Bread Pudding with Crème Anglaise**

**Mini Pies-  
Pumpkin or Chocolate Mousse**

# HOLIDAY PRE- FIXED PACKAGE

INCLUDES: FRESHLY BAKED BREAD & BUTTER SERVICE

## TRAY PASSED APPETIZERS

---

### **Turkey-Avocado Pinwheels**

Cranberry-Peppercorn Aioli

### **Blue Cheese Toast**

Brandied Fig, Arugula, Raw Honey

### **Sage Stuffing Sausage Meatballs**

*Customize and substitute with an appetizer of your choice!*

## DISPLAY STATIONS

---

### **Holiday Cheese Ball**

Nuts, Pepper Jelly, Dried Fruits, Crackers, Toasted Breads

### **European Charcuteries**

Capocollo, Mortadella, Genoa, Cured Ham, Olives, Cornichons, Cracked Mustard, Fig Jam, Toasted Breads, Crackers, Berries, Grapes, Dried Fruit and Nuts

## BUFFET

---

### **Carved Bacon Wrapped Turkey Breast**

Cranberry Chutney, Peppercorn-Sage Gravy

### **Boneless Beef Short Rib**

Bacon, Mushroom-Onion Ragout, Cabernet Sauce

### **Roasted Garlic Mashed Potatoes**

### **Local Seasonal Vegetables**

Herbs, Sea Salt, Olive Oil

### **Holiday Salad**

Dried Cranberries, Smoked Mozzarella, Candied Walnuts, Apple Cider Dressing Rolls and Butter

## PRICING PER GUEST

---

**\$44.95**

*We selected some of our holiday favorites  
and put them into a complete  
package so you wouldn't have to!*



# BEVERAGE SERVICE

---

PRICING BASED ON MINIMUM OF 25 GUESTS WITH MEAL PURCHASE

## HOT BEVERAGES (10 OZ. PER PERSON)

*\*Upgrade to Polished Beverage Urn for an Addtl. Charged of \$25 Each*

### Coffee Service

**Served in Cambro Thermo Dispenser \$1.50**

**Served in Polished Urns \$1.95**

Regular or Decaffeinated

Served with Assorted Flavored Creamers, Sugar, Stir Sticks and Disposable Cups

### Deluxe Coffee Service \$2.95

Regular and Decaffeinated

Served with Assorted Flavored Creamers, Whipped Cream, Cinnamon, Chocolate Shavings, Sugar, Stir Sticks and in a Polished Beverage Urn

### Hot Tea Service

**Served in Cambro Thermo Dispenser \$1.50**

**Served in Polished Urns \$1.95**

Assortment of Regular and Decaffeinated Tea

Served with Lemon, Honey and Sugar

### Hot Chocolate \$1.95

Whipped Cream, Disposable Cups and Napkins

### Hot Apple Cider \$1.95

Whipped cream, Disposable Cups and Napkins

## COLD BEVERAGES (12 OZ. PER PERSON)

**Served in Dispensers with Disposable Cups and Napkins**

**\$1.50 Each**

**Fruit Punch**

**Lemonade**

**Pink Lemonade**

**Iced Tea**

**Citrus Punch**

# BAR SERVICE MENU

---

## CUSTOM PACKAGES TAILORED TO YOUR SPECIFIC EVENT AND NEEDS

- Minimum = 50 Guests (Smaller counts available, call for pricing).
- Friendly, professional staff provides great experiences of with exceptional pricing and value.
- Prices vary based on number of guests, stations and service style.
- Prices subject to change according to location rules and venue regulations.

## ALL BAR SERVICES INCLUDE THE FOLLOWING FOR GROUPS UP TO 75 GUESTS (ADD'L BARTENDERS REQUIRED ON GROUPS OVER 75+ EXTRA BAR SET UP)

- 4-5 hours of service
- One portable bar
- Bartenders not included
- Napkins, stir straws, clear hard-plastic glassware in two-sizes
- All operational equipment for your bar service type
- Ice & full range of mixes and condiments
- Liquor liability insurance

### HOSTED PREMIUM BAR

#### Liquor Service

Premium Vodka | Tanqueray Gin | Chivas Regal  
Scotch | Crown Royal | Jack Daniels | Bacardi  
Rum | Malibu Rum | Spiced Rum | Patron  
Silver | 1800 Tequila | Hennessy Cognac |  
Jagermeister | Grand Marnier | Kahlua |  
Midori Apple | Triple Sec | Amaretto  
| Peach Schnapps | Long Island Iced Tea

#### Beer Service

Corona

#### Wine Service

Chardonnay | Cabernet Sauvignon

#### Soft Drink Service

Coke | Diet Coke | 7-Up

### HOSTED CALL BAR

#### Liquor Service

Smirnoff Vodka | Gordon's Gin | Johnnie Walker  
Red Scotch | 70-Crown | Jack  
Daniels | Bacardi Rum | Malibu Rum | Spiced Rum  
| Jose Cuervo Gold Tequila | Christian Brothers  
Brandy | Kahlua | Midori Apple | Triple Sec  
| Amaretto | Peach Schnapps | Long Island Iced Tea

#### Beer Service

*(Bottled Domestic, Choice of Two)*

Budweiser | Bud-Light | Coors | Coors Light

#### Wine Service

Chardonnay | Cabernet Sauvignon

#### Soft Drink Service

Coke | Diet Coke | 7-Up

### HOSTED SOFT BAR

#### Beer Service

*(Bottled Domestic, Choice of Two)*

Budweiser | Bud-Light | MGD | Miller  
Lite | Coors | Coors Light

#### Wine Service

Chardonnay | Merlot | Cabernet  
Sauvignon | White Zinfandel

#### Soft Drink Service

Coke | Diet Coke | 7-Up  
| Red Bull | Perrier

### CASH BAR

Single or multiple bar stations  
with bartenders *(Call for Quote)*

### CHAMPAGNE TOAST

\$1.50 p/p not including  
glassware

### ADDITIONAL SERVICES

Ice, glass rentals, portable bars,  
bar garnishes, ice carvings & more  
*(Call for Ideas & Quotes)*