

HOLIDAY MENU



ABOVE ALL
CATERING

HOLIDAY

HOLIDAY MENU

**15 guest count minimum per selection*
**all entree options can be plated for an 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
cranberry sauce, sage pan gravy

TURKEY CUTLET
turkey breast cutlets, sage pan gravy

BOURBON GLAZED HAM
rosemary, honey, golden raisins

HERB-GRILLED CHICKEN BREAST
sliced chicken breast, roasted fennel, blistered cherry tomatoes, roasted garlic demi

CRISPY PANCETTA CHICKEN GF
seasonal herbs, pan seared chicken breast, creamy dijon sauce

SUPREME CHICKEN
sun-dried tomatoes, basil, champagne cream sauce

HOLIDAY ROASTED PORK LOIN GF
cranberries, orange-apricot jus

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

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

BEEF BURGUNDY
slow braised beef tips, roasted carrots and mushrooms, burgundy wine sauce

SLOW BRAISED SHORT RIB
pearl onion, classic demi-glace

SEARED ATLANTIC SALMON
wild mushrooms, cranberry-peppercorn jus

PAN ROASTED FILET MIGNON
cipollini onion, red wine demi-glace

SPAGHETTI SQUASH PRIMAVERA GF
roasted vegetables, parmesan, pumpkin seeds, tomato-basil sauce

ROASTED ACORN SQUASH GF V
couscous, almonds, cranberries, celery, parsley sauce

SALADS

**select one*

GARDEN HOUSE SALAD GF
tender greens, ranch or balsamic vinaigrette dressing

ARUGULA SALAD GF
cherry tomatoes, shaved parmesan cheese, cashews, celery, champagne dressing

FOUR SEASONS GF
mixed greens, candied walnuts, dried cranberries, bleu cheese, white balsamic vinaigrette

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

SIDES

**select two*

BUTTERED MASHED POTATOES

ROSEMARY ROASTED RED POTATOES V

FESTIVE RICE PILAF WITH SAGE GF
cranberries, pecans

TRADITIONAL STUFFING

CHEF'S HOLIDAY VEGETABLE MEDLEY GF V

GLAZED CARROTS GF

ROASTED SWEET POTATOES GF
brown butter sage

GREEN BEAN CASSEROLE GF

CHEESY SCALLOPED POTATOES GF

ROASTED BRUSSEL SPROUTS GF V

DESSERTS

**select one*

CHOCOLATE DRIZZLE CREAM PUFFS

HOLIDAY SUGAR COOKIES

HOLIDAY BROWNIES

CR CHEF REQUIRED

GF GLUTEN FREE

V VEGAN

DUO ENTREE

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

ENTREES

**select two*

*roasted turkey breast, bourbon glazed ham, herb-grilled chicken,
tri-tip pepper steak or beef burgundy*

SIDES

**select two*

*buttered mashed potatoes, rosemary roasted red potatoes,
traditional stuffing, holiday vegetables or glazed carrots*

SALADS

**select one*

garden salad or four seasons

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

cranberry sauce, brown gravy

GRILLED TRI TIP

rosemary au jus

HERBED CRUSTED LEG OF LAMB

herb au jus

8 oz PRIME RIB

horseradish cream, rosemary au jus

6 oz BEEF TENDERLOIN

brandy peppercorn sauce



CHEF REQUIRED



GLUTEN FREE



VEGAN

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

HOLIDAY COLD BEVERAGES

**12 oz per person
served in dispensers with disposable cups and napkins

FRUIT PUNCH	LEMONADE	PINK LEMONADE
ICED TEA	WATER	SPARKLING WATER

UPGRADED DESSERTS

**15 guest count minimum per selection*

SEASONAL FRUIT TART	MINI PUMPKIN CHEESECAKE	STRAWBERRY SWIRL CHEESECAKE
CHOCOLATE GANACHE TART	MINI PUMPKIN PIE	MINI PECAN TART

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