



HOLIDAY MENU



ABOVE ALL
CATERING
& EVENTS



TRADITIONAL HOLIDAY BUFFET

Includes: Assortment of Freshly Baked Rolls and Butter
Volume discounts: 50-199 People .75¢ Less per person,
200+ people \$1.50 less per person.
Weekday minimum \$200, weekend minimum \$700

ENTREES

Roasted Turkey Breast

Sage Pan Gravy, Cranberry Sauce
Add Side of Gravy (+.50¢ per person)

Bacon-Wrapped Turkey Breast

Braised Shallots, Rosemary,
Cranberry-Zinfandel Sauce

Bourbon Glazed Ham (5oz.)

Rosemary, Honey, Golden Raisins

Herb-Grilled Chicken Breast

Fennel, Cherry Tomatoes, Roasted Garlic Demi

Pancetta Chicken

Creamy Dijon Sauce, Cognac, Sage

Pork Loin Medallions

Bacon, Almonds, Apricot-Tarragon Jus

Tri-Tip Pepper Steak

Julienne Zucchini, Onions, Cognac
Peppercorn Sauce

Garlic Rubbed Tri-Tip

Roasted Mushrooms, Tarragon-Dijon Sauce

Beef Burgundy

Tender Beef Tips, Mushrooms, Rich Burgundy
Wine Sauce

Braised Short Rib

Cabernet Demi

Broiled Atlantic Salmon Filet

Parsley Pesto, Wild Mushrooms,
Cranberry-Peppercorn Jus

***Add a second poultry or pork entree to any beef or
salmon entree for an additional cost.**

***Vegan & Vegetarian options available upon request**

SALADS

Choose One

Garden House Salad

Tender Greens, Ranch or Balsamic Vinaigrette
Dressing

Arugula Salad

Cherry Tomatoes, Shaved Parmesan Cheese,
Cashews, Celery, Champagne Dressing

Four Seasons

Mixed Greens, Candied Walnuts, Dried
Cranberries, Bleu Cheese, White Balsamic
Vinaigrette

Pear & Pecan

Spring Mix, Pears, Candied Pecans, Golden
Raisins, Goat Cheese Crumbles, and Champagne
Vinaigrette

SIDES

Choose Two /
Add Another Side For an additional cost

Buttered Mashed Potatoes

Rosemary Roasted Red Potatoes

Festive Rice Pilaf with Sage

Sage Stuffing

Seasonal Vegetable Medley

Glazed Carrots

Green Bean Casserole

Scalloped Potatoes

(+.50¢ per person)

Roasted Brussel Sprouts

(+.50¢ per person)

DESSERTS

(Choose 1)

Chocolate Drizzled Cream Puffs

Assorted Holiday Sugar Cookies

UPGRADED DESSERTS

Warm Bread Pudding with Crème Anglaise

3 inch Fruit Tarts

Please refer to our Dessert Menu for more options.

HOLIDAY PLATED DINNERS

Includes: Freshly Baked Bread & Butter Service
china packaged separately

ENTREE CHOOSE ONE

Supreme Chicken

Sun-dried Tomatoes, Basil, Champagne Cream Sauce

Herb-Grilled Turkey Cutlet

Caramelized Shallot-Cranberry Compote,
Roasted Garlic Sauce

Bacon-Wrapped Turkey Medallions

Basil-Sweet Onion Salad, Cranberry
Zinfandel Sauce

Fontina Stuffed Chicken Breast

Mushrooms, Basil, Sweet Peppers,
Roasted Fennel Sauce

Grilled Salmon

Shoyu Shiitake Sauce, Scallions

Braised Short Rib

Cabernet Demi

Pan Roasted Filet Mignon

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

SIDES CHOOSE TWO

Scalloped Potatoes (+.50¢)

Mashed Potatoes

Rosemary Reds

Seasonal Vegetables

Glazed Carrots

Festive Rice Pilaf with Sage

Roasted Brussel Sprouts with Balsamic

UPGRADES

Asparagus (Market Price)

Broccolini

VEGETARIAN ENTREE SUBSTITUTES

Spaghetti Squash Primavera

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

Roasted Acorn Squash

Couscous, Almonds, Cranberries,
Celery, Parsley Sauce

SALADS CHOOSE ONE

Garden House Salad

Tender Greens, Ranch or Balsamic Vinaigrette
Dressing

Arugula Salad

Cherry Tomatoes, Shaved Parmesan Cheese,
Cashews, Celery, Champagne Dressing

Four Seasons

Mixed Greens, Candied Walnuts, Dried
Cranberries, Bleu Cheese, White Balsamic
Vinaigrette

Pear & Pecan

Spring Mix, Pears, Candied Pecans, Golden
Raisins, Goat Cheese Crumbles, and Champagne
Vinaigrette

DESSERTS

Warm Bread Pudding with Crème Anglaise

Deconstructed Creme Bruleé

Please refer to our Dessert Menu for more options.

3" Fruit Tart

BEVERAGE SERVICE

HOT BEVERAGES

(10oz. Per Person)

Coffee Service

(Served in Cambro Thermo Dispenser OR Served in Polished Urns)

Regular or Decaffeinated

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

Deluxe Coffee Service

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 OR Served in Polished Urns)

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

COLD BEVERAGES

(12oz. Per Person)

Served in Dispensers with Disposable Cups and Napkins

Fruit Punch

Lemonade

Pink Lemonade

Iced Tea

Citrus Punch

BAR MENU 2022

Whether your event is hosted or a cash bar, we understand that each event is unique in character with styles and drinking preferences. We strive to accommodate and exceed your expectations; however, we need as much information in advance to prepare and service you and your guests. We are not just a bartending service, we emphasize presentation and professional friendly service.

ALL BAR SERVICES INCLUDE THE FOLLOWING:

Clear acrylic glassware in two sizes, napkins, paper straws, ice, all operational equipment for your Bar Service type, a full range of mixers and garnishes, as well as Liquor Liability Insurance and ABC License and/or permits as required (permit fees are extra). All items may be substituted with items of equal quality.

SOFT BAR

Beer Service:

Bottled Domestic (choice of two)
Bottled Import/Craft/Microbrew
(choice of one)

Wine Service:

Chardonnay, Cabernet
Sauvignon

CALL BAR

Liquor Service:

Pearl Vodka, New Amsterdam Gin,
7 Crown, Old Forester Bourbon,
Bacardi Rum, Malibu Rum, Spiced
Rum, El Jimador Tequila, JB
Scotch, Korbel Brandy, Kahlua,
Midori, Triple Sec, Amaretto, Peach
Schnapps

Beer Service:

Bottled Domestic (choice of two)
Bottled Import/Craft/Microbrew
(choice of one)

Wine Service:

Chardonnay, Cabernet Sauvignon

GOLD BAR

Liquor Service:

Ketel One & Tito's Vodka, Fords Gin,
Monkey Shoulder Scotch, Crown
Royal, Bulleit Bourbon, Jack Daniels,
Bacardi Rum, Malibu Rum, Captain
Morgan's, Casamigos, Hennessy
VS, Jameson Irish Whisky, Kahlua,
Midori, Triple Sec, Grand Marnier,
Amaretto, Peach Schnapps

Beer Service:

Bottled Domestic &
Import/Craft/Microbrew
(choice of four total)

Wine Service:

Chardonnay, Cabernet Sauvignon