



# 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 (Add'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 \*Call for Pricing**

Julienne Zucchini, Onions, Cognac  
Peppercorn Sauce

### **Garlic Rubbed Tri-Tip \*Call for Pricing**

Roasted Mushrooms, Tarragon-Dijon Sauce

### **Braised Beef Tips \*Call for Pricing**

Heirloom Carrots, Celery, Onions

### **Boneless Beef Short Rib \*Call for Pricing**

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 / Add'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 (Add'l. \$0.50 p/p)**

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

### **Roasted Brussel Sprouts (Add'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*

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**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*

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**Petite Angus Beef Sliders** \$2.95

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

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**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** \*Call for Pricing - Shredded Zucchini and Onions

**Herb Roasted Beef Sirloin** \*Call for Pricing - Mushroom Gravy

**Slow Roasted Prime Rib of Beef Au Jus** \*Call for Pricing - Creamy Horseradish

# HOLIDAY PLATED DINNERS

INCLUDES: FRESHLY BAKED BREAD & BUTTER SERVICE  
CHINA PACKAGED SEPERATELY

## ENTREE

*Choose one*

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**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 \*Call for Pricing**

Cherries, Almonds, Parsley, Burgundy Sauce

**Pan Roasted Filet Mignon \*Call for Pricing**

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

## SIDES

*Choose Two*

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**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*

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**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*

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**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*

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**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

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### **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

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### **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

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### **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

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**\$44.95**

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

# BEVERAGE SERVICE

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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

Tito's Kettle One Vodka | Fords Gin | Monkey  
Shoulder Scotch | Crown Royal | Bulleit Bourbon |  
Bacardi Rum | Malibu Rum | Spiced Rum |  
Patron Silver | Hennessy Cognac | Jameson |  
Jagermeister | Grand Marnier | Kahlua |  
Midori Apple | Triple Sec | Amaretto  
| Peach Schnapps | Long Island Iced Tea

#### Beer Service

Choice of Two: Domestic & Craft Micro Brews

#### Wine Service

Chardonnay | Cabernet Sauvignon

#### Soft Drink Service

Coke | Diet Coke | 7-Up

### HOSTED CALL BAR

#### Liquor Service

42 Below | Gordon's Gin | Johnnie Walker  
Red Scotch | 70-Crown | George  
Dickle | Bacardi Rum | Malibu Rum | Spiced Rum  
| El Jimador Tequila | Christian Brothers  
Brandy | Kahlua | Midori Apple | Triple Sec |  
Amaretto | Peach Schnapps | Long Island Iced Tea

#### Beer Service

Choice of Two: Domestic & Craft Micro Brews

#### Wine Service

Chardonnay | Cabernet Sauvignon

#### Soft Drink Service

Coke | Diet Coke | 7-Up

### HOSTED SOFT BAR

#### Beer Service

Choice of Two: Bottled Domestic &  
Craft Micro Brew

#### Wine Service

Chardonnay | Cabernet  
Sauvignon | Sparkling Wine

#### Soft Drink Service

Coke | Diet Coke | 7-Up  
| Sparkling Water | Perrier

### CASH BAR

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

### CHAMPAGNE TOAST

\$1.50 per person not  
including glassware

### ADDITIONAL SERVICES

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