

Served From Seasonally Decorated Buffet Tables

Hand-Carved House-Roasted Turkey, Giblet Gravy

Traditional Sage Dressing

Cheesy Baked Macaroni with Panko Topping or Traditional Butter Whipped Potatoes

Sweet Potato Soufflé or Silky Corn Pudding

Sausage Jambalaya

Choice of Green Beans with Bacon and Shallots or Harvest Salad with Maple Balsamic Dressing

Fresh Cranberry Orange Relish

Assorted Dinner Rolls with whipped butter and Honey Butter

House-Baked Pie Slices to include: Velvety Pumpkin, Cherry, Apple and Chocolate Cream Fresh Whipped Cream

Beverages passed at tables

These options are just a sampling of popular menus perfect for Company Events or Social Gatherings.

Please contact one of Event Planners for pricing and more options.

We can provide staff, bartending service, liquor, tables, chairs, linens, rentals, entertainment, decor and anything else needed to make your event a special one!



Holiday Menn Gamples

Gerved From Geasonally Decorated Buffet Tables

Aged Prime Rib of Beef, carved to plate by Uniformed Chef Carver Horseradish Cream and Au Jus on the side

Loaded Twice-Baked Potato Halves with Applewood Smoked Bacon, Cheddar Cheese and Chives, sour cream on the side

Chipotle Buttered Corn
Broccoli with Seasoned Breadcrumbs
Hearth-Baked Breads with whipped butter
Assorted Mini Pastries to include:
Chocolate Éclairs, Cream Puffs, Fresh Fruit Cream
Cheese Tarts, Cannoli,
Chocolate Brownies and Pecan Pie Bars
Beverages passed at tables

Gerved From Geasonally Decorated Buffet Tables

Christmas-Spiced Pork
(Slow-braised fall spiced pork in a red wine jus)
House-Roasted Turkey, Giblet Gravy
Smashed Yukons with Sour Cream & Chives
Roasted Brussels Sprouts, Maple Balsamic Glaze
Silky Corn Pudding
Honey Glazed Carrots & Parsnips
Caesar Salad with Cherry Tomatoes,
Homemade Croûtons and Shaved Parmesan
Assorted Dinner Rolls with whipped butter
New Orleans Style Bread Pudding, Rum Sauce

Beverages passed at tables