Holiday Menus! By Fresh from the Kitchen



Pick two entrees & two sides to build your package. All meals come with our holiday salad, fresh baked rolls with whipped butter, filtered ice water, fresh brewed coffee with cream, and petite sweets. Appetizers are available as an add on, as are late night snacks and drink enhancements like our hot cocoa bar!

Your package includes dinner plate, linen napkin, water goblet, dinner fork & knife

Buffet Entree:

select one beef carving station option: Citrus Glazed Ham Beef Wellington (+eight) Smoked Beef Brisket with Jus Peppercorn Roast Beef with Brandy Cream Sauce Prime Rib* with Au Jus and Horseradish Cream Beef Tenderloin* with Cabernet Peppercorn Sauce (+eight)

Buffet Entree: select your second protein option: Roasted Salmon Filets with Maple Dijon Cream Sauce (add six) Whole Roasted Herb Chicken (bone in) Grilled Rosemary Chicken with Sherry Mushrooms Grilled Pork Tenderloins with Cranberry Bleu Cheese Relish Carved Turkey with Giblet Gravy Chicken Saltimbocca + Sage Beurre Blanc (+four)

Sides:

add additional sides for six dollars each

Yukon Gold Mash Potatoes | Red-Skinned Garlic Mashed Potatoes | Rice Pilaf | Traditional Stuffing with Cranberry Sauce Butternut Squash and Apple Casserole | Wild Rice Pilaf | Roasted Rosemary-Garlic Potatoes | Dill and Parsley Red Potatoes Candied Yams | Our Signature Cream Corn | Asparagus | Au Gratin Potatoes | Three Cheese Pesto Tortellini Mixed Vegetable Medley | Haricot Verts (French Green Beans) | Steamed Broccoli with Garlic | Sugar Snap Peas Sauteed Yellow and Green Zucchini | Glazed Carrots | Roasted Vegetable Medley

> Petite Sweet Tables: chef's whim of delectable homemade sweets such as:

profiteroles; dark chocolate peppermint cheesecake cones; pecan tarts; fresh fruit tarts; German chocolate brownies shooters; macarons; truffles; cake pops

Price per person: 72.00 per person ~ 40 person minimum Set up fee: 350.00 and up depending on guest count ~ wait staff, 35.00/hour per each staff, four hour minimum

*these items can be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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