



## HOLIDAY DROP OFF MENU

---

*Multigrain Bread Rolls with Butter*

**One Salad:**

**Baby Kale & Arugula Salad**

Beets, Goat Cheese, Golden Raisins and Candied Pecans, Maple-Balsamic Dressing

**Choice of one Entrée:**

**Apple Cider Brined Turkey**

Sliced White and Dark Meat, Homemade Stuffing, Gravy and Port-Cranberry Sauce

**Honey Rosemary Glazed Ham**

Sliced and Slow Roasted, Grainy Mustard on the side

**Butternut Squash Ravioli**

Riesling & Lemon Beurre Blanc

**Two Sides:**

**Stuffed Baked Potato Skins**

**Roasted Seasonal Vegetables**

🍽️ \$36 per guest for groups of 70 guests and over

🍽️ \$2.00 add-on per guest for groups of 40 – 69 guests

🍽️ \$3.50 add-on per guest for groups of 39 and under

🍽️ Price Includes: Rental of Platters, Chafing Dishes and Serving Utensils.

🍽️ Staff hours are not included. One staff per every 25 guests plus one Manager is strongly recommended for a prompt and quality service.

🍽️ Our Chefs are open to modifying your menu to accommodate food allergies or intolerances. Please call for additional information.

🍽️ Environmental fee for all additional rentals: Linens, Glassware, Flatware and Plates.

🍽️ 18% Gratuity not included.

🍽️ Delivery Charge based on Venue location.

🍽️ Taxes are not included.