



HOLIDAY GOURMET MENU

Pretzel Rolls with Butter

One Salad:

Baby Kale & Arugula Salad

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

Choice of Two Entrées:

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

Grilled Petit Tenderloin

Rosemary Demi Sauce

Butternut Squash Ravioli

Riesling & Lemon Beurre Blanc

Two Sides:

Glazed Roasted Yams

Roasted Brussel Sprouts with Bacon

Stuffed Baked Potato Skins

Roasted Seasonal Vegetables

Beverages:

Coffee and Assorted Teas

Includes milk, cream, sugar and hot beverage urns

🍷 \$55.00 per guest

🍷 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.

🍷 18% Gratuity not included.

🍷 Delivery Charge based on Venue location.

🍷 Taxes are not included.