

2023 Holiday Menu

Available November and December 2023

Salad (Choose 1)

- Salad of Crisp Greens, Grape Tomatoes, Cucumbers, and Julienned Carrots – Aged Balsamic and Creamy Herb Buttermilk
- Salad of Mixed Greens, Baby Kale, Butternut Squash, Dried Cranberries, Pickled Onion, and Goat Cheese Crumbles – with a Maple Dijon Vinaigrette

Proteins (Choose 1)

- Balsamic and Cranberry Glazed Roasted Bone-in Chicken, Topped with Dried Cranberries
- Herb Roasted Turkey Breast – with a Light Garnish of Classic Turkey Gravy (Additional gravy will be served in a round chafer.)
- Brown Sugar & Whole Grain Mustard Glazed Ham
- Beef Bourguignon – with Roasted Pearl Onions, Mushrooms, and Herbs
- **Add a 2nd Protein for \$3.94 per person**

Starch (Choose 1)

- Rosemary Infused Mashed Potatoes
- Fall Spiced Sweet Potato Mash, with hints of Cinnamon, Cloves, and Maple Syrup

Menu Served with:

- Warm Rolls with Butter
- Sweetened & Unsweetened Iced Tea
- Infused Iced Water
- Full Length Linens for All Buffet Tables
- Overlay Linens for Guest Dining Tables with Small Floral Centerpiece

Vegetable (Choose 1)

- Oven Roasted Seasonal Vegetable Medley
 - ◇ Medley may vary based on produce selection but may include items such as Brussel Sprouts, Carrots, Squash, Onion
- Sautéed Fresh Green Beans and Honey-Ginger Glazed Carrots

Desserts (Choose 1)

- Assortment of Petite Holiday Pickup Desserts
 - ◇ Varied assortment of Cookies, Brownies, and Dessert Bars
 - ◇ Ginger Cobbler with Freshly Whipped Cream

Enhanced Dessert Station (Upgrade of \$4.61 per person)

- Holiday Berry Trifle – with Fresh Whipped Cream, Marsala Wine, and Toasted Vanilla Cake
- German Chocolate Cake
- Mini Cannoli with Chocolate Chips
- Includes Service of Regular and Decaffeinated Coffee and Hot Tea

Minimum of 20 guests per order. Food products are processed in a facility that uses peanuts, tree nuts, soy, wheat, and dairy products. Please inform your planner of any dietary needs. Main Office: 336-819-2052.

