

HOLIDAY MENU

TRAY PASSED APPETIZERS:

Mini Beef Wellington \$6.95

puff pastry, mushroom duxelles, tender filet, red wine demi

Cranberry-Glazed Meatballs \$3.25

house-made beef and pork meatballs, sweet-tart glaze

Butternut Squash Arancini \$3.95

sage aioli, parmesan, crispy risotto shell

Smoked Salmon Rosette \$4.50

cucumber round, dill cream cheese, caper pearl

Brie & Pear Crostini \$3.25

spiced honey drizzle, toasted walnut

Prosciutto-Wrapped Asparagus \$3.25

balsamic glaze, parmesan ribbon

SAVORY HOLIDAY BRUNCH BUFFET \$22.95

Mini Croissants

with ham and gruyere

Quiche

spinach and three cheese

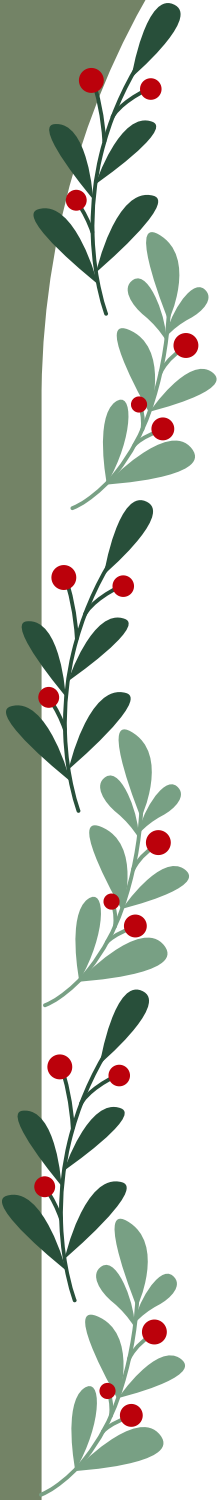
Baby Greens Salad

roasted pear, dried cranberries, pecans and cider vinaigrette

Maple Chicken Sausage

Crispy Breakfast Potatoes

Winter Fruit Salad



STATIONS

Holiday Leftovers Sandwich Shop \$12.95

carved turkey served on toasted sourdough
with cranberry aioli, sage stuffing, whipped sweet potato
and a brussels sprout slaw
served with a warm turkey gravy for dipping,
stuffing-spiced kettle chips and house pickles

Tamales & Pozole \$18.95

chicken, beef and poblano & cheese tamales, pozole rojo
with chicken, and a variety of toppings to include:
cabbage, radish, onion, cilantro, lime, tortilla chip strips,
salsa rojo, salsa verde, mexican crema
(station chef required)

Holiday Seafood Bar \$24.50

mini lobster rolls with lemon aioli, jumbo shrimp cocktail
with atomic horseradish cocktail sauce and charred
lemons, classic crab cakes with blue crab served with an
old bay aioli

Polenta Bar \$14.95

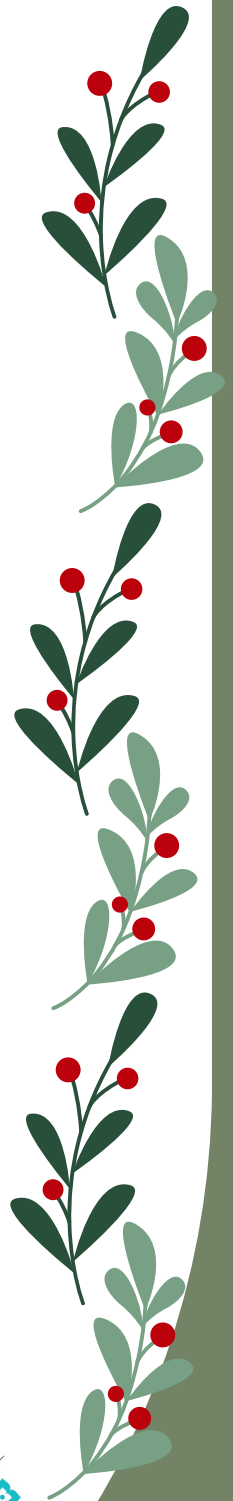
creamy three cheese and herb polenta, short rib ragu,
and eggplant caponata, topped with broccolini,
parmesan, basil, chili flakes

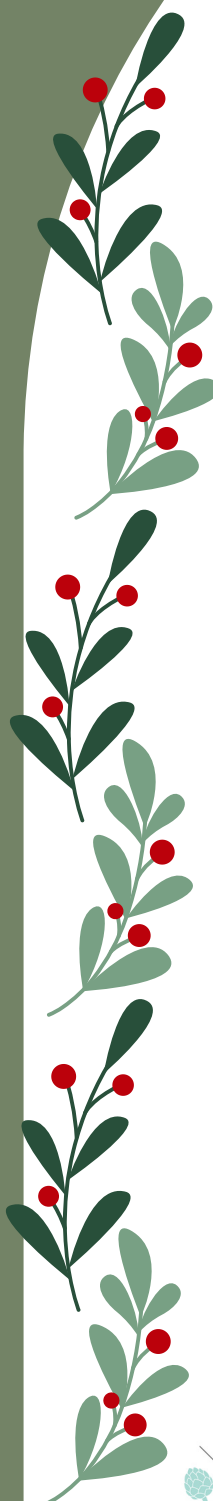
Mac & Cheese Martini \$12.95

house made mac & cheese, garlic bread crumbs, bacon
bits, pulled short rib in red wine demi, roasted
mushrooms, caramelized onions, hot honey

Holiday Croffle Bar \$11.95

warm croffles, vanilla mascarpone whip, cranberry-
orange compote, maple bacon, spiced pecans, fresh
berries, holiday sprinkles, powdered sugar





CARVING STATION \$21.95 per person

CHOOSE ONE:

Herb-Roasted Turkey Breast

classic pan gravy and cranberry chutney

Maple-Dijon Glazed Ham

with spiced pear compote and mustard trio

Prime Rib of Beef (additional \$4.00 per person)

with au jus and horseradish cream

Beef Tenderloin (additional \$5.00 per person)

with red wine jus and horseradish cream

Roast Leg of Lamb (additional \$4.00 per person)

rosemary jus and mint gremolata

Pork Crown Roast (additional \$3.00 per person)

with apple sage stuffing and cider jus

served with artisan rolls, whipped butter, seasonal condiments and choice of one side: mashed potato, roasted potato, root vegetables, grilled vegetables or classic stuffing

SWEET SHOP

Chef Holiday Crafted Shooters \$4.95 per person

candy cane, eggnog, pumpkin pie, ginger & pear cheesecake, biscoff cookie

Mini Assorted Holiday Pies \$5.95 per person

spiced pumpkin with bourbon whipped cream, dutch apple with crumble topping, chocolate peppermint, brandy cherry

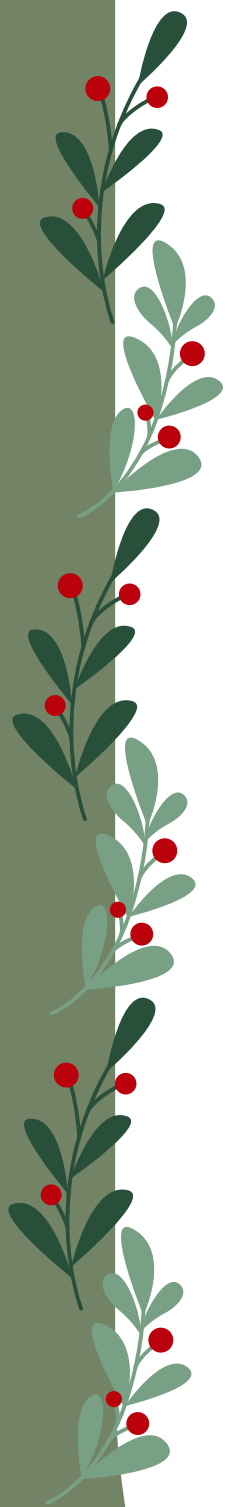
Mini Creme Brule Duo \$4.95 per person

eggnog and pumpkin

Basque Cheesecake \$4.95 per person

with cranberry orange compote or fig jam





LUNCH BUFFET

\$29.95

choose one:

WINTER GREENS &
APPLE SALAD

mixed greens, shaved apple,
pickled red onion, dried
cranberries, candied pepitas,
goat cheese, maple-cider
vinaigrette

HOLIDAY CAESAR SALAD

romaine, baby kale, parmesan,
blistered cherry tomato, crispy
shallots, herb croutons, lemon
caesar dressing

choose one:

PRE-CARVED HERB
ROASTED TURKEY BREAST

with turkey gravy & cranberry-
orange relish

BROWN SUGAR-MUSTARD
GLAZED SLICED HAM

with maple mustard sauce

served with:

roasted greens beans
sage & herb stuffing
creamy mashed potatoes
rolls and butter

dessert:

apple crumble bars
pumpkin cheesecake squares

DINNER BUFFET

\$38.95

WINTER GREENS &
APPLE SALAD

mixed greens, shaved apple,
pickled red onion, dried
cranberries, candied pepitas,
goat cheese, maple-cider
vinaigrette

HOLIDAY CAESAR SALAD

romaine, baby kale, parmesan,
blistered cherry tomato, crispy
shallots, herb croutons, lemon
caesar dressing

CITRUS & HERB ROASTED
PRE-CARVED TURKEY

with classic turkey gravy &
cranberry-orange relish

BROWN SUGAR-BOURBON
GLAZED SLICED HAM

with whole grain mustard sauce

served with:

roasted garlic mashed potatoes
sage & herb stuffing
honey-roasted carrots
roasted green beans
rolls and butter

dessert:

apple crumble bars
pumpkin cheesecake squares



HOLIDAY CELEBRATION BUFFET \$48.50

choose: 2 proteins - 3 sides - 2 salads

Proteins

red wine braised short rib
maple-dijon glazed sliced ham
herb-roasted turkey breast with sage gravy
apple cider glazed pork loin
maple-mustard salmon
stuffed acorn squash (*vegan*)

Sides

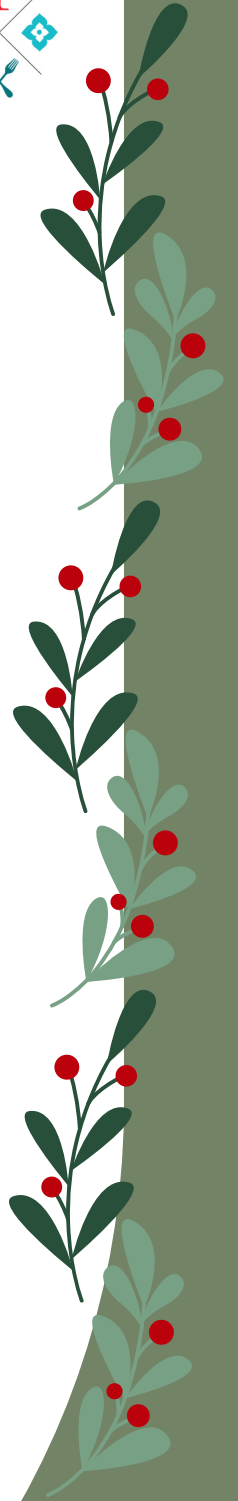
parmesan potato gratin
wild mushroom risotto
brown butter mashed potatoes
sage & herb stuffing
maple-glazed carrots
roasted brussels sprouts with balsamic
broccolini with garlic & chili

Salads

winter greens - roasted pear, dried cranberries,
candied pecans, goat cheese, cider vinaigrette
roasted beet & citrus - red and yellow beets,
goat cheese, citrus vinaigrette
baby kale caesar - parmesan, grape tomato,
garlic breadcrumbs
apple & arugula - shaved fennel, parmesan,
toasted walnut, blue cheese, white balsamic vinaigrette

Includes

artisan rolls and whipped butter
house made eggnog and pumkin spice creme brule duo
regular and decaf coffee
cranberry and rosemary infused water



HOLIDAY TO-GO MENU

APPETIZER PLATTERS

each platter serves 10

california cheese & charcuterie \$150.00

local cheese, cured meats, dried fruit, nuts, baguette & lavosh

mini beef wellington bites \$100.00

tender beef, mushroom duxelles, puff pastry, red wine demi

shrimp cocktail display \$95.00

jumbo shrimp with classic cocktail sauce & lemon wedges

cranberry-baked brie crostini \$40.00

warm brie, cranberry chutney, and rosemary honey on toasted crostini

stuffed mini potatoes \$50.00

baby potatoes filled with truffle mashed potatoes, crispy bacon, and chive

antipasto italiano \$115.00

cured italian meats, marinated artichokes, olives, roasted peppers, provolone, and herb crostini

smoked salmon display \$145.00

cold-smoked salmon with whipped lemon-dill cream cheese, capers, red onion, cucumbers, and artisan crackers

holiday crostini sampler \$89.00

whipped goat cheese & fig jam, ricotta & roasted grapes, brie & cranberry chutney

roasted vegetable platter \$75.00

seasonal vegetables roasted with rosemary and garlic, served at room temperature with herb aioli



ENTRÉES

priced per person

herb-roasted turkey breast \$11.00

juicy turkey breast roasted with herbs, served with classic gray

maple-dijon glazed ham \$12.50

spiral-sliced ham finished with a maple and dijon glaze

beef tenderloin \$22.50

center-cut tenderloin, with red wine jus and horseradish cream

fennel-braised short ribs \$12.75

slow-braised beef short ribs with aromatic fennel, red wine, and herbs

rosemary-garlic roasted chicken \$12.95

half chicken roasted with rosemary, garlic, and pan jus

cedar-planked salmon \$14.95

fresh salmon roasted on cedar, finished with champagne-dill sauce

SIDES

priced per person

garlic & herb whipped potatoes \$4.50

creamy yukon gold potatoes, whipped with roasted garlic and fresh herbs

classic garlic & sage stuffing \$4.00

sourdough cubes baked with aromatic sage, celery, and leeks

cornbread stuffing \$4.25

golden cornbread, caramelized onions, and savory herbs

honey-glazed carrots \$4.75

tender baby carrots with a light honey-butter glaze

haricots verts with toasted almonds \$5.00

crisp french green beans tossed with toasted almonds and lemon butter

cranberry chutney \$2.00

bright, tangy, and spiced - the perfect complement to holiday roasts

roasted brussels & butternut \$4.50

oven-roasted with maple-balsamic drizzle for sweet and savory balance

DESSERT

cookies by the dozen \$20.00

choice of one flavor: apple pie, pumpkin spice, cranberry white chocolate, dark chocolate peppermint

mini holiday pies \$20.00 - 4 pies per order

dutch apple, bourbon chocolate, spiced pumpkin, brandy pear

Family Holiday Pickup Bundles

Holiday dinner made effortless! Choose your favorites, and we'll prepare them fresh for your family gathering. Pick up hot and ready or cold with reheat instructions. Includes a family pack of cocoa in a mason jar with mini marshmallows and mini candy canes.

Family of 4 - \$160

Family of 6 - \$240

Family of 10 - \$400

★ **PROTEINS - select two**

Herb-Roasted Turkey Breast
with classic gravy and cranberry sauce

★ **Bourbon Brown Sugar Glazed Ham**
with spiced pear chutney

Braised Fennel Short Ribs
with red wine jus and horseradish cream

Rosemary-Garlic Roasted Chicken
with pan jus

SALADS - select one

Winter Greens
with candied pecans, goat cheese
and maple vinaigrette

Shaved Brussels & Kale
with parmesan, apple and lemon dressing

Classic Caesar
with house-made croutons

Roasted Pear Salad
with raspberry, gorgonzola, candied pecans
and balsamic vinaigrette

SIDES - select four

Whipped Potatoes
with garlic and herbs

Sourdough & Sage Stuffing

Cornbread & Herb Stuffing

Honey Glazed Baby Carrots

Haricots Verts

with toasted almonds

Roasted Brussels & Butternut

with maple-balsamic drizzle

Rolls and Butter

Cornbread

DESSERT PLATTER

Holiday Assortment
cookies, brownies and
chocolate dipped strawberries