

HOLIDAY EVENTS

composed menu elements...

traditional classic...\$14.00

oven roasted herb and butter rubbed turkey breast served with comforting sides of spiced cranberry chutney, green bean cheddar mushroom casserole, herb seasoned stuffing, creamy garlic rosemary mashed potatoes, and grandma's turkey dripping gravy.

southern delight...\$14.00

a southern bourbon pineapple glazed baked ham served with praline topped candied sweet potato casserole, roasted potatoes with onions, green and red peppers, and down-south corn with black beans, tomato, and scallions.

thinking of home...\$13.00

tender, juicy pork-loin roasted to a golden perfection crusted with fresh herbs and seasonings drizzled with herbed demi glace. for the sides we offer a dried cranberry, pineapple sage stuffing accompanied with roasted garlic rosemary potatoes and reggiano cheese, bacon green beans.



california

dreaming...\$16.00

roulade of turkey breast spiraled with spinach, seasoned wild rice, tomato and asparagus accentuated by our rich chardonnay cream sauce. accompanying this tasty entrée is a spaghetti squash-spaghetti noodle combination, tossed in clarified butter with fresh basil and oregano, julienne grilled red peppers, roasted garlic, and slivers of purple onion; and a root vegetable medley marinated in herbed balsamic vinaigrette completes this west coast meal.

cognac prime rib...\$19.00

*carver needed onsite (not included)
tri-colored pepper crusted prime rib marinated in a cognac sauce and roasted until "just" done. creamy horseradish sauce and cognac au jus are served on the side. a fricassee of butternut squash and cinnamon spiced apples in a light cider broth comes on the side. also served with golden whipped potatoes, a blend of whipped potatoes and carrots with sour cream and scallions added. a marinated and grilled vegetable display finishes this wonderful option.



add on second entrée...

turkey, bourbon ham or hearty roast
beef...\$1.00

prime rib...\$3.00 (* carver needed
onsite/not included)

all pricing
based on
a minimum
of 30
guests!
Includes
choice of
one salad
and fresh

create your own holiday elements...

all pricing based on a minimum of 30 guests!
Includes fresh rolls and breads

classic dinner buffet...\$12.00

your choice of one (1) salad, one (1) entree,
and two (2) side elements

elegant dinner buffet...\$14.00

select one (1) salads, two (2) entrées and
three (3) side elements

add on items to enhance your holiday event...

cookies, brownies and bars...\$1.75 each
a second or third entrée...\$2.00 each
additional side elements...\$2.50 each



salad elements...

roasted pear salad...

roasted pears, gorgonzola cheese and toasted
pecans; all atop a bed of spring greens with a
honey raspberry vinaigrette.

grilled vegetable salad...

mixed greens combined and topped with
assorted marinated grilled vegetables and feta
cheese with balsamic vinaigrette on the side.

garden salad...

an assortment of fresh raw vegetables atop a
spring green and romaine lettuce blend.
served on the side with both sundried-tomato
vinaigrette and ranch dressing.

spinach and berry salad...

fresh berries, red onion, candied walnuts and
feta cheese atop fresh spinach with honey
raspberry vinaigrette.

holiday vegetable salad...

broccoli florets and chopped cauliflower
tossed with roasted red pepper, golden
cheddar cheese and freshly baked bacon bits
all blended in a creamy italian dressing.

elemental cranberry salad...

cranberries, apples, pineapple, grapes and
walnuts mixed with mini marshmallows and
blended with whipped cream.

entrées...

roasted lemon thyme turkey breast...

breast of turkey marinated and roasted in a
lemon, thyme seasoned baste. served
swimming in a pool of fresh thyme citrus turkey
gravy.

traditional turkey...

an oven roasted herb and butter rubbed
turkey breast served with grandma's
turkey dripping gravy poured over the
top and spiced cranberry chutney on the
side.

entrées continue...

deep-fried turkey element...add \$2.00

an herb rubbed turkey deep-fried to crispy perfection. not greasy, just delicious. if you've never had the opportunity to try turkey prepared like this, now is your chance.

turkey breast roulade...add \$2.00

roulade of turkey breast spiraled with spinach, seasoned wild rice, tomato and asparagus accentuated by our rich chardonnay cream sauce.

glazed honey chicken...

your choice of bone-in or boneless skinless breasts of chicken baked with a tangy blend of spices, seasonings and honey to a golden-brown finish. to accompany this tasty entrée, we offer our dried cherry apricot chutney.

cranberry pear pork...

succulent pork loin marinated in a cranberry, then seared on the grill and roasted to perfection. glazed with our special cranberry sauce and topped off with roasted pear slices

herb crusted pork loin...

tender, juicy pork-loin roasted to a golden perfection crusted with fresh herbs and seasonings drizzled with herbed demi glaze.

southern bourbon ham...

tender baked ham basted with southern bourbon and finished with a pineapple sugar glaze.

hearty roast beef...

roast beef rubbed with garlic and rosemary presented on a bed of carrot, onion and celery chunks and plenty of brown gravy.

dressing stuffed flank steak...add \$4.00

marinated flank steak filled with a bread dressing containing mushroom, pecan and bacon pieces and covered with a red wine tomato sauce.

salmon pinot noir...add \$2.00

baked flakey salmon filet rubbed with a pinot noir onion reduction and drizzled with a rich, creamy pinot noir sauce.

side elements...



STARCH...

buttered green onion mashed potatoes
parmesan-reggiano potato gratin
roasted garlic rosemary potatoes
holiday roasted potatoes with red and green peppers and diced onion
golden whipped potatoes with mashed carrot, sour cream and scallions
creamy herbed orzo
wild rice pilaf
candied yams
praline topped candied sweet potato
casserole

side elements continue...

VEGETABLES...

maple glazed carrots
southwest corn with black beans, tomato & scallions
homemade cranberry citrus relish
spiced cranberry chutney
aunt marie's chunky applesauce
green bean casserole
sautéed green beans with roasted almonds & bacon
french style peas with green onion, lettuce & water chestnut
roasted root vegetables
double spaghetti squash with spaghetti noodles & julienne red pepper and onion
butternut squash fricassee with spiced apples in a cider broth
mixed vegetable mélange
spinach soufflé
broccoli bake with hard cooked egg, cheddar cheese & fried onion
marinated and grilled vegetable display



STUFFING...

traditional bread herb stuffing
savory sage sausage crouton stuffing
cornbread stuffing with bacon, peppers & onion
dried cranberry, pineapple sage stuffing

sweet elements...



PIES AND COBLERS...

pumpkin pie...\$3.00
southern pecan pie...\$3.00
apple pie...\$3.00
cherry pie...\$3.00
apple, cherry or peach cobbler...\$3.00
bread pudding...\$3.00
with whiskey cream sauce

MARTINI GLASS MOUSSE AND BERRIES...\$4.50

chocolate mousse garnished with assorted fresh berries

ASSORTED DESSERTS...

holiday cookies...\$1.50
mini bite size brownies and bars...\$1.75
mini bite size desserts...\$2.00
brownies, bars, éclairs, cream puffs, petit fours and cheesecake bites
mini cupcakes...\$1.75 each
regular cupcakes...\$3.00 each
original cheesecake...\$4.25
mini bundt cake elements...\$5.75 ea
minimum order of 5 cakes per flavor
a variety of three flavors...chocolate, banana caramel and lemon
mini mousse shots...\$2.00
served in a acrylic shot glass
custard tartlets...\$2.00
with assorted berries and fruit

beverage elements...

cold beverages...

cranberry lemonade...\$18.00/gal
orange lemonade...\$18.00/gal
apple lemonade...\$18.00/gal
citrus cranberry twist...\$18.00/gal
cranberry iced tea...\$18.00/gal

hot beverages...

freshly brewed coffee...\$18.00/gal
flavored coffee...\$22.00/gal
starbucks house blend, french vanilla,
hazelnut, french roast or kona blend
Tazo hot tea bar...\$15.00/gal
featuring a rich assortment of tazo tea,
sugar and sweetener

hot spiced chai tea...\$24.00/gal
hot spiced apple cider...\$18.00/gal
gourmet chocolate hot
cocoa...\$24.00/gal

bistro coffee bar...\$25.00/gal

an elegant addition to any event. gourmet
regular and/or decaffeinated with sugar,
sweetener, cinnamon, cocoa, flavored
syrops and creamer

add on mixers for bar...\$2.50 per person

tonic water, ginger ale, coke, diet coke,
sprite, orange juice, cranberry juice,
lemons, limes and cherries

