

HOLIDAY BUFFET (\$25.25 per person | minimum order for 20)

Choose one:

Chicken Pomegranate (pomegranate sauce over grilled chicken breast).

Vegan Forestiere (plant fare with sautéed granny smith apples and wild mushroom sauce).

Sea Salt and Sage Roasted Turkey Breast (served with home-style turkey gravy).

Herb Crusted Pork Loin (served with capers and rosemary sauce).

Honey Mustard Baked Ham (served with pineapple and maraschino cherry glaze).

Choose two:

Orange dill glazed carrots, roasted root vegetable medley, baked yams with ginger maple syrup, scalloped potatoes, or savory herb stuffing with smoky bacon and caramelized leeks.

(Served with: Mixed green salad with ranch and Italian dressing, rolls and butter, and ice water).

Choose one:

Pumpkin pie, apple pie, or cherry pie.

Choose one:

Iced tea, rasperry iced tea, lemonade, or fruit punch.



A LA CARTE (Entrees | 20 servings)

Pomegranate Chicken

Pomegranate sauce over grilled chicken breast \$174.00

Vegan Forestiere

Plant fare with sautéed granny smith apples and wild mushroom sauce.

\$178.75

Honey Mustard Baked Ham

Served with pineapple and maraschino cherry glaze.

\$158.75

SIDES (20 servings)

Orange Dill Glazed Carrots

\$50.75

Roasted Root Vegetable Medley

\$59.50

Baked Yams with Ginger Maple Syrup

\$62.00

Scalloped Potatoes

\$78.00

DESSERT (\$15.00 | 10 slices)

Apple Pie

Cherry Pie

Pumpkin Pie

Sea Salt and Sage Roasted Turkey Breast

Served with home-style turkey gravy.

144.50

Herb-crusted Pork Loin

Served with capers and rosemary sauce.

\$115.50

Savory Herb Stuffing with Smoky Bacon & Caramelized Leeks

\$82.00

Mixed Green Salad with Ranch & Italian Dressing

\$29.50

Rolls & Butter

\$20.00