

Holiday MENU



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, raspberry iced tea, lemonade, or fruit punch.

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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

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

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

Savory Herb Stuffing with Smoky Bacon & Caramelized Leeks

\$82.00

Mixed Green Salad with Ranch & Italian Dressing

\$29.50

Rolls & Butter

\$20.00

DESSERT (\$15.00 | 8 slices)

Apple Pie

Cherry Pie

Pumpkin Pie