HOLIDAY MENU
AVAILABLE OCTOBER - DECEMBER 2019

A LA CARTE
Assorted Holiday Cookies
Gingerbread, Holiday Theme Sugar, Cranberry-Apple
$20 per dozen
Assorted Seasonal Pastries
Caramel Apple, Cranberry, Pumpkin Spice, Orange Glazed Croissants
Hot Spiced Cider
Sparkling Pomegranate Punch
Hot Chocolate with Assorted Flavors and Toppings

HORS D'OEUVRES
Pumpkin Souffle Skewer with Berries and Nutella
Lox in Phyllo
Cured Salmon, Quail Egg, Red Onion, Lemon Vinaigrette, Shredded Potato Crisp
After Thanksgiving Slider
Toasted Ciabatta Bread, Smoked Turkey, Stuffing, Cranberry Jam and Sweet Potato Gravy,
Garnished with Fig
Mini Cherry Tart with Charred Pistachio Meringue
Lamb Lollipop
Rosemary-Mint marinated, roasted to medium-rare and served with Citrus-Feta Dip
$75 per 25 pieces
$75 per 25 pieces
$75 per 25 pieces
$100 per 25 pieces

SERVED MEALS

BROWN SUGAR ROASTED TURKEY
Fall Greens
Served with Goat Cheese, Spiced Almonds, Striped Beets, Pickled Grapes with
Champagne Dressing
Brown Sugar Roasted Turkey
With Simple Gravy and Sweet & Sour Fermented Carrot Slaw
Sour Cream Mashed Potatoes
Roasted Asparagus and Squash
Dessert Trio
Pumpkin Hummus Shake, Chocolate Torte and Cheesecake with Hazelnut Tuile
Rolls and Butter
Lunch - $22 per guest
Dinner - $27 per guest
*25 Guest Minimum Order

BISTRO STEAK WELLINGTON
Fall Greens
Served with Goat Cheese, Spiced Almonds, Striped Beets, Pickled Grapes with
Champagne Dressing
Bistro Steak Wellington with Mushroom-Tomato Cream
Sautéed Greens, Carrots and Corn
Sweet Potato Casserole
Dessert Trio
Pumpkin Hummus Shake, Chocolate Torte and Cheesecake with Hazelnut Tuile
Rolls and Butter
Lunch - $25 per guest
Dinner - $29 per guest
*25 Guest Minimum Order

All selections are served with Starbucks Coffee, Hot Tea and Iced Tea Upon Request
Prices do not include 20% service charge and local sales tax if applicable
Dinner pricing begins at 4 PM
HOLIDAY BUFFETS
AVAILABLE OCTOBER - DECEMBER 2019

A TRADITIONAL GATHERING
Hearty Greens
Sundried Cranberries, Pumpkin Seeds, Poached Pears, Shredded Cheese, Sesame Sticks, Honey Mustard, Ranch and Balsamic Dressings
Fall Spinach Chef Salad
Beets, Egg, Bacon, Chicken, Beans, Tomato and Cheese with Honey-Horseradish Dressing
Grilled and Sliced Beef Bistro Steak
With Brown Sauce and Cranberry Jam with a hint of Blueberry
Roasted Turkey
With Classic Sage Dressing and Gravy
Sour Cream Mashed Potatoes
Ginger Snap Spiced Root Vegetables
Warm Apple Cobbler
With Walnut Streusel and Whipped Cream
Apricot Custard Tarts
Butter Glazed Rolls

FEAST OF FLAVORS
Brussels Sprouts and Kale Salad
Served with Roasted Squash, Beets, Candied Pecans, Pomegranate, Goat Cheese, Ginger-Cucumber and Champagne Dressing
Waldorf Farro Salad
With Pine Nuts, Radish and Orange Slices
Cucumber Salad with Lemon Vinaigrette
Crispy Lemon-Thyme Chicken Thighs
Over Saffron-Fig Sauce and Garnished with Fried Kale
Rye-Honey Glazed Ham
With Sage-Ginger Gravy and Tomato-Bacon Jam
Fried Fingerling Potatoes
Tossed with American Grana, Parsley, Rosemary and a side of Spicy Dipping Sauce
Roasted Carrots
With Braised Radicchio, Balsamic Glaze and Candied Citrus
Blanched Green Beans with Caramelized Onions and Olive Oil
Maple Syrup Cotton Candy
Pistachio-Cranberry Cheesecake
Berry Clafouti

BUFFET SOUP ENHANCEMENT
Tomato Basil Soup, Butternut Squash Bisque, or Thai Curried Pumpkin Soup

All selections are served with Starbucks Coffee, Hot Tea and Iced Tea Upon Request
Prices do not include 20% service charge and local sales tax if applicable
Dinner pricing begins at 4 PM

Lunch - $25 per guest
Dinner - $27 per guest
*25 Guest Minimum Order

Lunch - $27 per guest
Dinner - $30 per guest
*25 Guest Minimum Order

BUFFET SOUP ENHANCEMENT
$3 per guest

Prices do not include 20% service charge and local sales tax if applicable