





\$33.95 per person, minimum of 15

ENTREES: (Choose Two)

Garlic Rosemary Chicken Breasts

Drizzled in Cranberry Reduction & Presented over Fragrant Orange-Cranberry Pearl Pasta with Toasted Pecans

Pomegranate Glazed Salmon (GF)

Served over Pistachio Jeweled Rice

Honey-Glazed Ham (GF)

Served over sour cream & chive potatoes

Roasted Turkey

Butter-Basted Turkey Breast with all the Trimmings. Over Garlic & Sage Stuffing with Gravy & Cranberry-Orange Relish

Beef Short Ribs

Braised in Red Wine and Served Atop Parsnip & Potato Puree

HOT SIDES: (Choose Two)

Sour Cream & Chive Potatoes (GF) (V) Maple Bourbon Roasted Sweet Potatoes (GF) (V) Lemon-Parmesan Green Beans (GF) (V) Roasted Broccoli with Parmesan (GF) (V) Asparagus, Haricot Verts & Snap Peas in Brown Butter (GF) (V) Balsamic Roasted Brussel Sprouts with Cranberries & Pecans(GF) (V)

Holiday Hearth Bread Boules

Served with homemade whipped cinnamon butter and red currant jelly

SIDE SALAD: (Choose One)

Holiday Pomegranate Salad (GF) (V)

Winter Lettuces Tossed with Sliced Bartlett Pears, Toasted Walnuts, Pomegranate & Pecorino Wisps; Presented with Maple-Rosemary Vinaigrette

Festive Caesar Salad (V)

Baby Romaine, Parmesan-Garlic Ciabatta Croutons, Shredded Romano Cheese & Oven Roasted Cherry Tomato

DESSERT: (Choose One)

(additional desserts available a la cart)

Decadent Chocolate Cake

Silky Devil's Food Cake with Chocolate Buttercream

Winter Fruit Pie

With walnut crumb topping

Peppermint Cheesecake

NY-Style Cheesecake topped with red velvet crumb topping























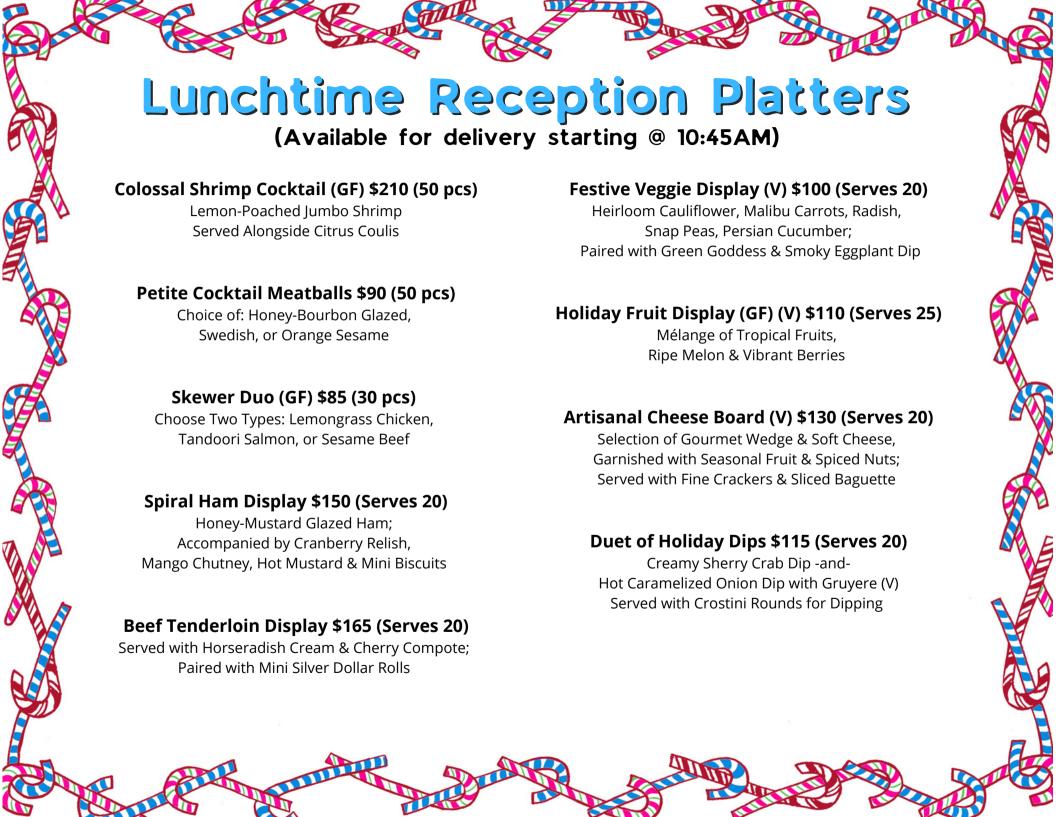
































WHOLE CAKES/PIES, UNSLICED

Decadent Chocolate Cake \$50 each

Silky Devil's Food Cake with Chocolate Buttercream

Winter Fruit Pie \$40 each

With walnut crumb topping

Peppermint Cheesecake \$50 each

NY-Style Cheesecake topped with red velvet crumb topping

Buche De Noel \$90 each

Traditional French Yule Log with Colorful Marzipan Décor

OTHER SWEET TREATS

Chef's Holiday Sweets \$4.75 per person (Minimum of 10)

Assortment of seasonal petite cupcakes, shooter cups, tarts & truffles

S'mores Pops \$3.25 per piece (Minimum of 10)

Marshmallow Pops Dipped in Melted Chocolate & Crunchy Graham Crackers

Assorted Homemade Cookies & Bar Desserts \$2.99 per Person (Minimum of 8)

















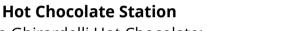












Rich Ghirardelli Hot Chocolate; Served with Mini Marshmallows. Whipped Cream & Salted Caramel

FESTIVE BEVERAGES \$25 per Gallon Holiday Punch

Pomegranate Puree, Cranberry Juice,

Ginger ale & Fresh Cranberries

Homemade Eggnog

Layered with Cinnamon & Heavy Cream;

Add Your Own Rum:)

ADD-ON VEGETARIAN ENTREE

Acorn Squash (GF) (Ve)

\$19.95 per person, 5 Person Minimum Honey-Roasted and Filled with Orange-Cranberry Quinoa & Toasted Hazelnuts









