

CREATE-YOUR-OWN HOLIDAY FEAST

CHOOSE FROM THE FOLLOWING ITEMS FOR YOUR
BUFFET- 10 GUEST MINIMUM

ENTRÉE

Herb Roasted Turkey– 18-20lbs \$75.00

Bacon Wrapped Pork Loin

Stuffed with Dried Cherry Corn Bread Stuffing

1/2 Pan: \$60 Full Pan: \$105

Spiral Ham with Honey Brown Sugar Glaze

Served with Dijon Mustard

1/2 Pan \$55; Full Pan \$110

Bourbon Brown Sugar Glazed Tenderloin

6-7lbs- \$150

Herb Garlic Crusted Tenderloin

6-7lbs- \$150

Bourbon Pecan Crusted Tenderloin

6-7lbs \$150

Rosemary Garlic Crusted Rib Eye of Beef

With Horseradish Cream Sauce and Au Jus

7-9 lbs (feeds 10 ppl) 150.00

Beef Wellington

8 oz Filet Mignon with Mushroom Duxelle wrapped in Puff Pastry With Demi Glace

\$28 each

Traditional Meat Lasagna

1/2 pan \$46 full: \$87

Wild Mushroom, Spinach and Gorgonzola Lasagna

1/2 pan \$65 full:\$120

Baked Cheese Manicotti

With a light tomato cream sauce, sundried tomatoes and asigo cheese

1/2 pan: \$65 Full: \$100

Pan Roasted Chicken Breast

Served with a Chestnut and Sage Bread Stuffing

1/2 pan: \$58 Full: \$116.00

Pan Roasted Chicken Breast

Topped with Caramelized Onions and Fall Fruits

1/2 pan: \$58 full: \$116.00

SALAD

S.\$40 M. \$50 L. \$70

Winter Salad

Torn romaine lettuce, feta cheese, white beans, roasted red peppers and pepperoncini topped with a red wine vinaigrette

Endive and Pear Salad

Belgian endive, spinach, pear, red onion and almonds served with a champagne vinaigrette

Beet Salad with Goat Cheese

Swerved with fennel, pomegranate seeds, mint and croutons tossed with balsamic vinaigrette.

Chopped Romaine and Kale Salad

With wild Rice, shredded carrots, and sun-dried tomatoes served with a poppy seed dressing.

STARCH

1/2 pan: \$35 Full Pan: \$55

Baked Sweet Potato Mash

Topped with marshmallows and, corn flakes and brown sugar

Dried Fruit Brown Rice Pilaf

Finished with fresh rosemary and Sage

Bacon and Cheddar Mashed Potatoes

Topped with green onions

Oven Roasted Potatoes

Red Bliss Potatoes with Garlic, Rosemary

Twice Baked Potatoes

Vegetables

Broccoli Au Gratin

Broccoli, Season Cracker Crumbs in a Cheddar Cream Sauce

Sun-Dried Tomato Pesto Baby Carrots

With Pearl onions and Fresh Parsley

Tarragon Maple Glazed Carrots

Brocolini

With buerre blanc and topped with feta cheese & oregano

Brussels Sprouts

Roasted with bacon and shallots.

Root Vegetable Au Gratin

Sweet Potatoes, Yellow Beets, Parsnips, Celery Root and Yukon gold Potatoes with Parmesan and Heavy Cream

CREATE-YOUR-OWN HOLIDAY FEAST Cont...

Bread

Dinner Rolls- \$5.86/ Dz

DESSERTS

Holiday Cookie Platter

Sugar Cookies drizzled with Chocolate, Peanut Blossoms, Chocolate Chip Candy Cane Cookies,
Chocolate Dipped Pretzels, Decorated Ginger Bread Men

2 1/2 Dozen: \$36

Assorted Pick Up Pastry

S.\$47 M. \$75 L: \$120

All Items on this menu come on Disposable recyclable containers.
Paper Products available for \$1.00 per person.

Personal & Business Events:

Onsite Staff is available upon request. Delivery Available anytime up till Christmas Eve at 3 p.m.

Pickup or Delivery:

Christmas Eve up till 3 p.m.

Christmas Day: Staff is Available upon request.

