



Holiday Menu

Assorted Hot & Cold

Hors D'oeuvres

served to the guest tables

Bread Station

Assortment of Artisan & European Breads

served with whipped butter & hummus

Greens

Garden Salad

mixed greens, gherkins, pumpkin seeds, cherry tomatoes, chèvre & carrot curls garnish, reduced balsamic vinaigrette

Kale Salad

kale, roasted butternut squash, Julienne granny smith apples, cajun walnuts, kaffir lime honey vinaigrette

Main Entrées

Char Grilled Chicken

served with cranberry jus

Crispy Honey Orange Glazed Salmon

honey orange garlic sauce, splash of soy

Penne Alfredo with Wild Mushrooms

or

Fusili Pasta with Homemade Tomato Pesto Sauce, Grilled Vegetables

condiments - Parmigiano cheese & chili flakes

Chives and Roasted Garlic Mashed Potatoes

or

Crispy Smashed Fingerling Potatoes, Chives & Garlic

Applewood Roasted Vegetables

locally sourced fresh seasonal vegetables

or

Sweet & Sour Glazed Green Beans



Desserts

(choose one)

Warm Apple Crumble with French Vanilla Ice Cream

Cranberry Bread Pudding
hot caramel rum sauce & whipped cream

Assorted French Pastries & Squares | Tropical Fruit Platter

Refreshments

Freshly brewed Colombian Bean Coffee

Unlimited Pop & Juices

Hors D'oeuvres Selection

(four items combined)

COLD

(please choose one)

Greek Skewers—Olives, Tomatoes, Feta Cheese & Oregano Dressing

Goat Cheese, Fig Tomato Jam Tarts

Smoked Salmon, Mini Pancake Canape

★ Butter Chicken, Mint Chutney Tart

Caprese Skewers, Mozzarella, Tomatoes, Basil Balsamic Drizzle

HOT

(please choose three)

Panko Crusted Shrimp with Thai Chili Sauce

Mini Turkey Burgers, Cranberry Aioli

Italian Meatball Skewers, Parmesan

Beef Kofta with Garlic Aioli

Smoky BBQ Chicken Lollipops

Spanakopita





Carving Station

choose carving station as your meat entrée

Montreal Spiced Striploin

AAA striploin with peppercorn jus

Honey & Balsamic Glazed Ham

sweet & salty ham brined together with black peppercorns,
honey dijon balsamic vinegar

Dry-Brined Whole Roast Turkey

stuffing | gravy | cranberry sauce

\$7.50 per person to alternate your chicken or salmon with one of the carving station

\$10 per person for adding one of the carving station as your entrée



Chili Peppercorn Crusted Roast Rib-Eye

aged AAA Rib-Eye, garlic horseradish demi-glace
artisan rolls and assortments of mustard

\$15 per person

Beef Wellington

dry-aged tenderloin, Mushroom duxelles, prosciutto di
parma, wrapped in Puffy pastry, red wine demi-glaced
artisan rolls, creamy horseradish, &
assortments of mustard

\$19 per person

