

Holiday Menu

Chef Brunch / \$65 per person

includes coffee, orange juice, cranberry juice

Assorted Mini Quiche Display

Raspberry & Dried Cranberry Salad

Pancake Or Waffle action Station

freshly made to order, assorted berries, chocolate chips, pecans, seasonal toppings bar

Baked Country Ham

Egg & Cheese Scramble

Bacon

Breakfast Potatoes

Fresh Fruit Display

Lunch Table / \$70 per person

includes iced tea, coffee, rolls

Raspberry & Cranberry Salad

Roasted Turkey & Gravy

Butternut Squash Ravioli, Sage Brown Butter

Rosemary Fingerling Potatoes or Garlic Mashed potatoes

Bacon Maple Brussels Sprouts

Honey Carrots

Pie Display – *assorted fresh holiday pies*

Dinner Celebration / \$85 per person

includes iced tea, coffee, rolls

Raspberry & Cranberry Salad

Roasted Turkey & Gravy

Bacon Maple Brussels Sprouts or Green Beans

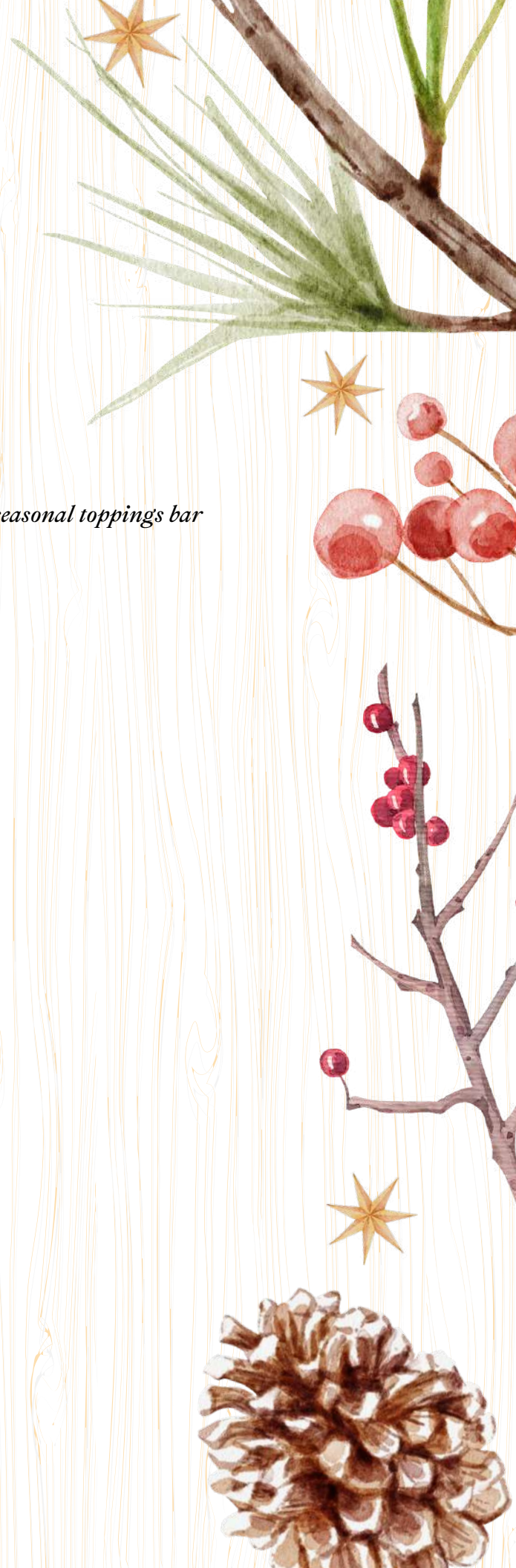
Honey Carrots

Sausage & Cornbread Stuffing

Rosemary Fingerling Potatoes or Garlic Mashed potatoes

Cranberry Compote

Pie Display – *assorted fresh holiday pies*



Reception Package / \$75 per person

includes attendant

Charcuterie Display – *artisan cured meats & cheeses, dried fruit, nuts, olives, fresh baguette & crackers*

Roasted Tomato & Goat Cheese Bruschetta

Mini Crab Cakes

Beef Crostini – *boursin cheese, roasted tomato, garlic aioli*

Shrimp Cocktail Display – *house cocktail & remoulade sauce*

Holiday Mini Dessert Display

Carving Station Enhancements

to be added to a package

Prime Rib Carving Station | \$22 per person – *au jus, horseradish sauce, rolls*

Turkey Carving Station | \$18 per person – *rolls, turkey gravy, cranberry compote*

Honey Ham Station | \$18 per person – *rolls, dijon mustard*

Beef Tenderloin Station | \$20 per person – *rolls, herb butter*

Dessert Bar / \$25 per person

Macarons

Petite Fours

Assorted Pie Bar Squares

Ginger Snaps

Peppermint & Chocolate Bark

Upgraded Beverage Bar / \$16 per person

Coffee Regular & Decaf

Hot Chocolate

Hot Cider

Holiday Toppings – *marshmallows, chocolate syrup, sprinkles, whipped cream*

Seasonal Syrups

Eggnog Cream (*non-alcoholic*)

Upgraded Cocktails / \$15 per drink

per drink pricing or inquire on added pricing based on package

Peppermint Bite – *Rumplemintz & hot chocolate, whipped cream*

Fire Side – *orange brandy & hot apple cider per drink*

Poinsettia – *sparkling wine & cranberry juice*

Custom Specialty Holiday Cocktail - *will work with Mixologist to create* | MP

