



Holiday Menu

HORS D'OEUVRES

(CHOOSE 2)

PIGS IN A BLANKET WREATH DISPLAY & DIPPING SAUCES | SWEET POTATO BITES
BACON WRAPPED DATES | SPICED CANDIED PECANS | HOLIDAY CHEESE BOARD
SHRIMP COCKTAIL | CRUDITES DISPLAY | DEVEILED EGGS | ANTIPASTO BITES

STARTER

(CHOOSE 2)

ARUGULA & ROASTED BEET SALAD WITH CANDIED WALNUTS & GOAT CHEESE
CAESAR SALAD | CAPRESE SALAD | BUTTERNUT SQUASH SOUP
BELL PEPPER TOMATO BISQUE SOUP

VEGETABLE

(CHOOSE 1)

BRUSSELS SPROUTS IN A HONEY GLAZE | GRILLED ASPARAGUS
SAUTEED GREEN BEANS | GLAZED CARROTS

STARCH

(CHOOSE 1)

ROASTED ROSEMARY POTATOES | GARLIC MASHED POTATOES
WINTER VEGETABLE RISOTTO | HERBED JASMINE RICE

ENTRÉE

(CHOOSE 2)

CLASSIC ROAST CHICKEN | GLAZED SPIRAL HAM | ROASTED PORK
TENDERLOIN WITH CHERRY CHUTNEY | SANTA MARIA TRI TIP
ROASTED SALMON WITH LEMON & BROWN BUTTER | GARLIC HERBED BAKED COD
MUSHROOM RAVIOLI IN A PARMESAN CREAM SAUCE | VEGAN SHEPHERD'S PIE

DESSERT

(CHOOSE 1)

ASSORTMENT OF MINI HOLIDAY DESSERTS | SEASONAL CHEESECAKE
TIRAMISU | RED VELVET CAKE

DECAF & REGULAR COFFEE & HOT TEA

PACKAGE INCLUDES ROOM RENTAL, WELCOME GLASS OF CHAMPAGNE OR SPARKLING CIDER,
HORS D'OEUVRES DISPLAY, DINNER BUFFET MENU, DESSERT, HOLIDAY DECOR
& OVERNIGHT ROOM DISCOUNTS.

\$75 per person

(30 persons minimum)

+ 24% Service Charge & 9.25% Sales Tax

