

# Holiday Menu 2024

**HOLIDAY CHEER: \$38\* / PERSON**

Includes: (6) Food Items | Each Additional Item \$5\* / Person

## APPETIZERS

### BONELESS CHICKEN BITES

Choice of Sauce: Buffalo, BBQ or Garlic Parmesan

### SMOKED GOUDA MAC AND CHEESE BITES VGF

House-made Marinara

### VEGETABLE EGG ROLLS VGF

Duo of Sauces: Sweet Chili and House-made Soy and Lemongrass

### SOFT PRETZEL DIPPERS VGF

Pepper Jack Queso, Jalapeno Aioli, Yellow Mustard

### BAKED CRAB CAKE STUFFED SHRIMP (additional \$2 pp)

### COCONUT SHRIMP

Sweet Chili Sauce

### BRUSCHETTA CROSTINI VGF

### MULTI-COLOR TORTELLINI PESTO SKEWER VGF

Cheese Tortellini, Cherry Tomatoes, Mozzarella and Pesto

### STEAK SATAY GFF

Peanut Sauce

### SAUSAGE, POTATO AND LEEK SKEWERS (Vegan Option Available)

### MEATBALLS

Marinara Sauce

### CHICKEN SATAY

Teriyaki Dipping Sauce

## DIPS & BOARDS

### CHARCUTERIE GFF without crackers/pita

Assorted Imported and Domestic Cheeses, Cured Meats, Hummus, Jams, Nuts, Olives, Seasonal Fruit, Assorted Crackers and Pita

### ASSORTED ARTISAN CHEESE VGF and GFF without crackers/pita

Assorted Imported and Domestic Cheeses, Artichoke Hearts, Seasonal Fruit, Assorted Crackers and Pita

### GRILLED VEGGIE BOARD VGF and GFF without crackers/pita

Assorted Grilled Veggies, Pickles, Artichoke Hearts, Olives, Crackers & Pita

### FIESTA TRIO VGF, GFF

Guacamole, Pepper Jack Queso, Fire-Roasted Salsa, Tortilla Chips

### SPINACH & ARTICHOKE DIP VGF and GFF without pitas

Warm Dip, Tortilla Chips, Pitas, Carrots, Celery

### HUMMUS DUO VGF and GFF without crackers/pita

Traditional & Red Pepper Hummus, Assorted Raw Veggies, Olives, Crackers, Pitas

### SEASONAL FRUIT VGF, GFF

Assorted Fruit, Raspberry Whipped Cream Dipping Sauce

## SLIDERS

### SWEET HONEY GARLIC FRIED CHICKEN SLIDERS

### CHEESEBURGER BEEF SLIDERS (Vegan Option Available)

American Cheese, Fried Onions

### ROAST BEEF SLIDERS

Melted Swiss Cheese, Fried Onions, Side of Horseradish Cream and Au Jus

## PINSA PIZZAS

Roman-Style Pizza Crust

### CLASSIC PEPPERONI

### MARGHERITA VGF

Mozzarella, Basil, Roma Tomatoes

### VEGGIE VGF

Bell Peppers, Mushrooms, Sauteed Onions, Roma Tomatoes

### CHICKEN ALFREDO

Roasted Red Pepper, Grilled Onions, Wilted Greens

\*Cauliflower Crust Available GFF

## SWEET TREAT

### ASSORTED BAKED COOKIES VGF

Chocolate Chip, Snickerdoodle, Sugar, White Chocolate Macadamia Nut

### CHOCOLATE CHUNK BROWNIES VGF

### MINI CHEESECAKE SPOONS VGF

Traditional, Chocolate, Coffee

### CANNOLI BITES VGF

### ASSORTED BARS VGF

Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody, Old Fashioned Lemon

**VGF = Vegetarian Friendly**

Our menu items designated as VGF are based on ingredient composition for us with a vegetarian lifestyle choice. These food items are produced in a kitchen that uses animal products.

**GFF = Gluten-Free Friendly**

\*Our menu items designated as GFF are gluten-free based on ingredient composition for use with a gluten-free lifestyle choice.

These GFF items are produced in a kitchen that uses wheat in other products, therefore they are not suitable for a medically necessary gluten-free diet.

Burgers and egg items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your event specialist if a person in your party has a food allergy. We will do our best to accommodate your food allergy requests but will not be held responsible for any allergic reaction.

# Holiday Menu 2024

**TIS' THE SEASON: \$45\* / PERSON**

Includes: (1) Dip or Board, (1) Salad, (2) Sides, (2) Mains, (1) Sweet Treat

## DIPS & BOARDS

Additional Dip or Board \$5 / Person

### CHARCUTERIE **GFF** without crackers/pita

Assorted Imported and Domestic Cheeses, Cured Meats, Hummus, Jams, Nuts, Olives, Seasonal Fruit, Assorted Crackers and Pita

### ASSORTED ARTISAN CHEESE **VGf** and **GFF** without crackers/pita

Assorted Imported and Domestic Cheeses, Artichoke Hearts, Seasonal Fruit, Assorted Crackers and Pita

### GRILLED VEGGIE BOARD **VGf** and **GFF** without crackers/pita

Assorted Grilled Veggies, Pickles, Artichoke Hearts, Olives, Crackers & Pita

### FIESTA TRIO **VGf**, **GFF**

Guacamole, Pepper Jack Queso, Fire-Roasted Salsa, Tortilla Chips

### SPINACH & ARTICHOKE DIP **VGf** and **GFF** without pitas

Warm Dip, Tortilla Chips, Pitas, Carrots, Celery

### HUMMUS DUO **VGf** and **GFF** without crackers/pita

Traditional & Red Pepper Hummus, Assorted Raw Veggies, Olives, Crackers, Pitas

### SEASONAL FRUIT **VGf**, **GFF**

Assorted Fruit, Raspberry Whipped Cream Dipping Sauce

## SALADS

Additional Salad \$5 / Person

### HOUSE SALAD **VGf**, **GFF**

Mixed Greens, Carrots, Tomatoes, Red Onions, Cheddar Cheese. Choice of Balsamic Vinaigrette or Ranch Dressing

### CAESAR SALAD

Romaine, Parmesan, Croutons, Creamy Caesar Dressing

### WINTER GREENS **VGf**

Dried Cranberries, Mozzarella, Candied Walnuts. Choice of Balsamic Vinaigrette or Ranch Dressing

## SIDES

Additional Side \$5 / Person

### SEASONAL ROASTED VEGETABLES **VGf**, **GFF**

### ROASTED BROCCOLINI **VGf**, **GFF**

### CRISPY BRUSSELS SPROUTS **VGf**

### BAKED CHEESY POTATOES **VGf**

### THREE CHEESE MAC AND CHEESE **VGf**

### ROASTED FINGERLING POTATOES **GFF**

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## MAINS

Additional Main \$10 / Person

### CHICKEN PARMESAN

Mozzarella, Marinara Sauce

### HERB-ROASTED CHICKEN **GFF**

Lemon Herb Sauce

### CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

### PAN-SEARED PORK TENDERLOIN

Peppercorn Sauce

### BAKED SALMON **GFF**

Lemon-Herb Sauce

### LASAGNA PRIMAVERA **VGf**

### SPINACH AND RICOTTA RAVIOLI **VGf**

Tomato Basil Cream Sauce

### MEATBALLS AND ROTINI

Marinara Sauce

### BEEF MEDALLIONS

Pearl Onion Red Wine

### CARVED MEAT STATION (\$150 Chef Attendant Fee)

#### HONEY-BAKED HAM **GFF**

Brown Sugar Glaze

#### SLOW-COOKED SMOKED TURKEY **GFF**

Cranberry Jam

#### BEEF TENDERLOIN (Additional \$6 per person)

Peppercorn Cremini Mushroom Sauce

## SWEET TREAT

Additional Sweet \$5 / Person

### ASSORTED BAKED COOKIES **VGf**

Chocolate Chip, Snickerdoodle, Sugar, White Chocolate Macadamia Nut

### CHOCOLATE CHUNK BROWNIES **VGf**

### MINI CHEESECAKE SPOONS **VGf**

Traditional, Chocolate, Coffee

### CANNOLI BITES **VGf**

### ASSORTED BARS **VGf**

Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody, Old Fashioned Lemon