Holiday Specials









APPETIZERS

- Pumpkin Soup Shooter with Mini Grilled Cheese Sandwich (VG) \$8 PP
- Pumpkin Beef Empanadas (V) \$60 Per Dozen
- Blackened Shrimp Avocado Cucumber Bites (GF) \$52 Per Dozen
- Smoked Salmon Crostini with Capers \$58 Per Dozen
- Cranberry Brie Bites\$43, Serves 12-15
- Prime Beef Honey Batter Corn Dogs \$40, Serves 15-20
- Bacon-Wrapped dates with Jalapeno, Goat Cheese, & Maple (GF) \$56 Per Dozen





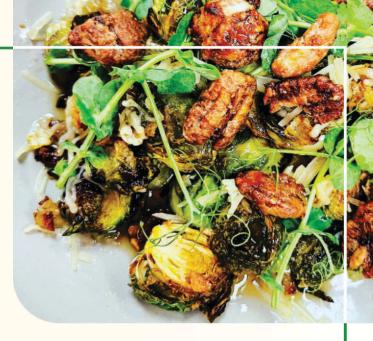


ENTREES

- Carved Turkey with Holiday Flavor Stuffing cranberry-citrus compote, brown gravy
 \$22.99 Pp
- Holiday Flavoured Stuff Squash (V, VG)
 sauteed beef, israeli cous cous, pumpkin bites, dried cranberries
 \$145 Serves 8-10
- Whole Roasted 7-Herb Turkey (GF) cranberry-citrus compote brown gravy \$250, 16-18 Lbs, Serves 12-16
- Sweet Red Wine Braised Short Rib (GF)
 garlic mushroom reduction
 \$225, Serves 8-10 | \$450, Serves 15-20
- Prime Roast Carving Station
 roasted baby heirloom tomatoes, sauteed mushroom medley, bourbon fig sauce
 \$35 Pp
- Cranberry Honey Glazed Leg Quarters (GF) | \$150, Serves 10-12
- Orange-Maple Beef Ribs (GF) | \$170, Serves 10-12
- Butternut Squash Ravioli with Sage Maple Cream Sauce | \$15 Pp

SIDES

- Butternut Squash with Cauliflower Gratin (VG) \$78 Serves 8-12
- Maple Cinnamon Pumpkin Mash (V, VG)
 \$70 Serves 8-12
- Autumn Harvest Roasted Veggies with Honey Sage Butter (GF) \$68 Serves 8-12
- ➤ Maple Glazed Roasted Carrots (V, GF)
 \$62 Serves 8-12
- Cornbread Stuffing | \$62, Serves 8-12 fuji apple, raisins, celery, carrots
- Roasted Garlic and Herbs Fingerling Potatoes (GF) \$60 Serves 8-12
- French Beans Caramelized Onions, Bell Peppers \$52 Serves 8-12
- Honey Balsamic Glazed Brussels Sprouts (V, GF) \$68 Serves 8-12
- Crunchy Sweet Potatoes Kale Salad (V, GF) \$60 Serves 8-12









CRUDITE SPREADS

- Honey-Beet Humus (V)
 roasted rainbow carrots, cucumbers, garlic pita, chimichurri
 \$65, Serves 12-15
- Pumpkin Whipped Feta (V) holiday crackers, honey, raw veggies, candied walnuts, toasted herb bread \$68, Serves 12-15

DESSERTS

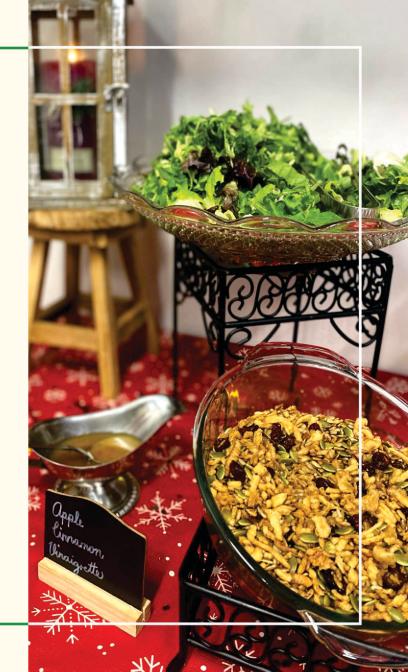
- Holiday Sugar Cookie\$4.25 Each
- Cake Pop Mini Bar \$4.45 Pp
- Mini French Gourmet Bar \$10.45 Pp
- White Chocolate Christmas Dome \$5.99 Pp

HOLIDAY MENU PACKAGES

BRONZE PACKAGE \$39.99

Pickup or Dropoff Option

- Holiday Salad mix greens, cranberries, roasted butternut squash, apple cinnamon vinaigrette.
- Carved Turkey with holiday flavor stuffing, cranberry citrus compote
- Yukon Mash Potatoes
- Autumn Harvest Roasted Veggies
- Dessert: Holiday Sugar Cookie





HOLIDAY MENU PACKAGES

SILVER PACKAGE \$48.99

Hybrid

Appetizer (Choose 2)

- Bacon-Wrapped
 Dates with Jalapeño
 Goat Cheese (GF)
- Cranberry Brie Bites
- Honey-Beet Hummus with Garlic Pita & Veggies (V)
- Mini sirloin sliders with cranberry aioli and monterey jack

Holiday Salad

 Mix Greens, Cranberries, Roasted Butternut Squash, Apple Cinnamon Vinaigrette.

Carved Turkey

With Holiday Flavor Stuffing, Cranberry Citrus Compote

Butternut Squash Ravioli (V, VG)

Plant Based SausageSage Maple Cream Sauce

Yukon Mash Potatoes

Green Bean Casserole
(V, GF)

Holiday Treats

Cake Pop Mini Bar
 Or Mini-french
 Gourmet Pastries
 \$8pp

Vegetarian or Vegan Guests?

We can adjust any package to include options like the Holiday Flavored Stuffed Squash or Crunchy Sweet Potato Kale Salad.

HOLIDAY MENU PACKAGES

GOLD PACKAGE \$74.99

full Service Premium Event

>>> Passed Appetizers

(Choose 3)

- Blackened Shrimp Avocado Cucumber Bites (GF)
- Bacon-wrapped Dates with Jalapeño Goat Cheese (GF)
- Cranberry Brie Bites
- Smoked Salmon Crostini with Capers
- Pumpkin Soup Shooters with Mini Grilled Cheese Sandwich (VG)

>>> Station Appetizers

(Choose 2)

- Honey-Beet Hummus with Garlic Pita & Veggies (V)
- Pumpkin Whipped Feta with Candied Walnuts & Holiday Crackers (V)
- Prime Beef Honey Batter Corn Dogs





GOLD PACKAGE \$74.99

full Service Premium Event

>>> Bread Station

- Soft Rolls
- Cheesy Knots
- Christmas Sugar
- Rosemary and Garlic Herb Rolls
- Cinnamon-Spiced Pumpkin Bread
- Sweet Maple Pecan Rolls

>>> Salad Station

- Winter Greens Salad kale, spinach, arugula, roasted butternut squash, pomegranate arils, candied pecans, maple-balsamic vinaigrette.
- Quinoa and Roasted Vegetable Salad quinoa with roasted root vegetables (sweet potatoes, carrots, parsnips), cranberries, and a lemon-herb dressing
- Pear and Blue Cheese Salad mixed greens, sliced pears, crumbled blue cheese, walnuts, champagne vinaigrette

>>> Proteins (Choose 3)

- Sweet Red Wine Braised Short Ribs (GF)
- Cranberry Honey Glazed Leg Quarters (GF)
- Grilled Flank Steak with chimichurri
- Orange and Maple Glazed Salmon (GF)
- Butternut Squash Ravioli with Plant-Based Sausage & Sage Maple Cream (V, VG)

>>> Sides (Choose 2)

- Maple Glazed Roasted Carrots (V, GF)
- Butternut Squash with Cauliflower Gratin (Veg)
- Roasted Garlic & Herbs Fingerling Potatoes (GF)
- Yukon Mash Potatoes
- **Bean Casserole**
- ▶ Bourbon Glaze Candied Yams with Brûléed Marshmallow

>>> Desserts

Mini Gourmet French Dessert Bar Choose from 8 different flavors.





FULL-SERVICE DETAILS

Staff: Includes service staff ensuring a seamless experience from setup to clean-up. **Setup:** Elegant buffet setup with chafers, passed hors d'oeuvres, and food stations, beautifully adorned with fresh seasonal flowers to enhance the presentation and ambiance.

Cleanup: Full-service cleanup of the event space.

ADDITIONAL SERVICE DETAILS

Carving Station available upon request for an additional \$35 per person (includes Prime Roast & or Turkey options with full carving service).

>>> Bread Station \$8 Per Person <<-

- ➤ Soft Rolls
- Cheesy Knots

- Christmas Sugar
- ➤ Rosemary and Garlic Herb Rolls ➤ Cinnamon-Spiced Pumpkin Bread ➤ Sweet Maple Pecan Rolls

Holiday Beverage Station

add a signature cocktail

- Add a Signature Cocktail
- Blackberry Smash Margarita
- ➤ Honey Crisp Apple Cider Cocktail ➤ White Christmas Mojito
- Honey Crisp Apple Cider Mocktail