

Holiday Specials 20 25



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

➤➤ Holiday Beverage Station ◀◀

add a signature cocktail

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