



HAPPY HOLIDAYS BUFFET

<u>Group Size</u>	<u>Price Per Person 2 entrees + 2 sides</u>	<u>Price Per Person 1 entree + 2 sides</u>
75+	\$21.50	\$18.65
30-74	\$26.00	\$23.15
Additional side	\$2 per person per side	\$2 per person per side

❄️ Entrees | choose 1 or 2

Dinner rolls and butter included for all buffets.

- **Winter Lime Chicken** - chicken breast marinated in a cilantro lime marinade, roasted on a bed of white and red quinoa, topped with a marsala lime cream sauce
- **Pappare Chicken** - marinated chicken breast with an artichoke and sun-dried tomato cream sauce
- **Chicken Marsala** - chicken breast sautéed with mushrooms in a creamy marsala wine sauce
- **Carved Roasted Turkey**
- **Apple Cherry Pork Loin** - tender pork loin with an apple cherry chutney on the side
- **Cranberry Orange Pork Loin** - tender pork loin topped with a tangy cranberry orange glaze
- **Honey Bourbon Glazed Ham**
- **Beef Meatballs** - choose one flavor: cranberry orange, sweet and sour, or BBQ
- **Pumpkin Tortellini** - four-cheese tortellini in a creamy pumpkin bechamel sauce, topped with goat cheese, raisins, and pepitas
- **Smoked Beef Brisket** - choose one sauce served on the side: BBQ, Guinness stout mustard, or maple bourbon | additional \$1.00 per person
- **Beef Pot Roast** | additional \$2.50 per person

❄️ Vegetables | choose 1

- **Root Vegetable Blend** - sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion roasted with a white wine butter
- **Seasonal Vegetable Mix** - butternut squash, zucchini, bell peppers, yellow beets, red onions, baby corn, and baby carrots
- **Buttered Corn**
- **Honey Glazed Baby Carrots**
- **Garden Salad** with ranch and Italian dressings

❄️ Starches | choose 1

- **Whole Herbed Potato Medley** - a mix of redskin and Yukon potatoes with herbs, served with butter and sour cream
- **Sweet Potato Casserole** - with a pecan topping
- **Loaded Mashed Potatoes** *contains bacon
- **Garlic Mashed Potatoes**
- **Rice Pilaf**

A Christmas Carol Turkey Dinner

- Carved Roasted Turkey
- House Made Stuffing
- Mashed Potatoes with Turkey Gravy
- Buttered Corn
- Dinner Rolls with butter

*Add Garden Salad for \$2 per person

Pricing

- Groups of 30-74 \$25.70 per person
- Groups of 75+ \$21.25 per person



❄️ **Classic Breakfast** | 30-74 guests - \$16 per person | 75+ guests - \$14.50 per person

Comes with sausage links.

Choose your french toast bake:

- Maple Bacon
- Blueberry Lemon
- Dutch Apple Cinnamon

Choose your egg dish:

- Scrambled Eggs
- Bacon & Cheddar Egg Casserole
- Sausage & Onion with Blended Cheese Egg Casserole
- Vegetable Medley & Mozzarella Cheese Egg Casserole

Add a la carte:

- *Fresh fruit for \$2.50 per person
- *Breakfast potatoes or hashbrown casserole for \$2.50 per person

❄️ **Office Jingle & Mingle** | 30-74 guests - \$27 per person | 75+ guests - \$25 per person

- Artisan Meat & Cheese Trays
 - Cheese tray includes cheddar, Colby jack, pepper jack, and tavern cheese
 - Meat tray includes capicola, salami, summer sausage, and olives
- Cranberry Orange Meatballs
- BBQ Bacon-Wrapped Kielbasa Bites
- Spinach Dip
- Assorted crackers, including gluten-free crackers and naan dippers
- Chef's choice sweet treat

❄️ **House Smoked Salmon Platter** | 25 person minimum | \$12 per person

- Cold smoked salmon accompanied with dill sauce, pickled red onion, capers, cucumbers, lemon wedges, crackers and naan dippers
- Add platter to Jingle & Mingle for \$7 per person

❄️ **Trays**

Add any trays to your existing order, or purchase a la carte.

Available in small (serves 15), medium (serves 25), and large (serves 50).

- **Meat Tray:** includes capicola, salami, summer sausage, olives, and assorted crackers and gluten-free crackers
 - Small \$67.50 | Medium \$112.50 | Large \$225.00
- **Cheese Tray:** includes cheddar, Colby jack, pepper jack, soft tavern cheese, with assorted crackers, gluten-free crackers, and naan dippers
 - Small \$48.75 | Medium \$81.25 | Large \$162.50
- **Fruit Tray:** seasonal fresh-cut fruit
 - Small \$48.75 | Medium \$81.25 | Large \$162.50
- **Veggie Tray:** fresh vegetables served with your choice of dill dip or hummus
 - Small \$48.75 | Medium \$81.25 | Large \$162.50



Desserts

- **Chef's Choice Assorted Dessert Tray** | \$2.75 per piece
 - May include cookies, brownies, fruit jam bars, apple bars, lemon bars, etc.
- **Pumpkin Bars** - serves 24 | \$50 per pan
 - Topped with caramel cream cheese frosting
- **Pies** - 8 slices per pie | \$48 per pie
 - Apple, Cherry, Mixed Berry, Pumpkin, or Pecan
- **Fruit Crisp** | \$3 per person
 - Apple, Cherry, or Blueberry, served with house-made whipped cream
- **Cheesecakes** - 16 slices per cheesecake | \$85 per cheesecake
 - Please inquire for available flavors
- **Cheesecake Bites** - 2 x 2 inch squares | \$4.75 per piece
 - Please inquire for available flavors

Non-Alcoholic Beverages

- Bottled Water, Canned Soda, and Flavored Sparkling Water | \$1.75 each
- Orange Juice, Apple Juice, Lemonade, Citrus Punch, Unsweetened Iced Tea | \$1.75 per person, per beverage
- Lavender Lemonade or Cranberry Lemonade | \$2.75 per person
- Apple Cider Punch | \$2.75 per person
- Fresh Roasted Coffee | \$3.25 per person

Alcoholic Beverages

- Please inquire about our bar services!
- A signed contract is required prior to ordering alcohol

POLICIES

- Nonrefundable deposit required in order to reserve your date (applied to your invoice)
- Price includes upgraded disposable table service and paper napkin
- White buffet linen (52" x 114") included for your buffet tables
- Guest table linens available for rent, please inquire about pricing
- Please inquire for price of delivery & staffing

