



2026 HOLIDAY MENU

THEMED COCKTAILS

GINGERBREAD OLD FASHIONED

\$3.50 per person (as an add-on to any Hosted Bar)
\$14 each (if ordered on a Cash Bar)

HOLLY JOLLY CRANBERRY MARGARITA

\$3.50 per person (as an add-on to any Hosted Bar)
\$14 each (if ordered on a Cash Bar)

HORS D'OEUVRES

- * Bacon-Wrapped Dates Stuffed with Goat Cheese **GF** | \$5.50
- * Butternut Squash Arancini, Parmesan Risotto Fritter, Butternut Squash Brunoise, Sage Pistou | \$3.50
- * Prosciutto & Pear Salad Bundles **GF DF** | \$5.50
- * Christmas Deviled Eggs, Green Filling, Pickled Red Pepper, Dill **V GF** | \$2.75
- * Spinach-Artichoke Dip Wonton Cups **V** | \$3.00
- * Stuffed Mushrooms **V GF DF** | \$5.50

BUFFET / PLATED DINNERS

Individual pricing is listed for "Build-Your-Own" plated dinner options.
Customize your plated meal by selecting: 1 salad + rolls + up to 3 entrées + 1 starch + 1 vegetable.

CLASSIC COMFORT \$25.00 PP

- * Herb-Roasted Turkey Breast **GF** | \$9.50
- * Cranberry Relish **V GF DF** | \$1.00
- * Traditional Stuffing **V** | \$2.00
- * Mac-n-Cheese **V** | \$3.50
- * Toasted Almond Green Beans **V GF DF** | \$4.00
- * Mixed Green Salad with Pomegranate Vinaigrette **V GF DF** | \$3.00
- * Assorted Dinner Rolls with Butter **V** | \$2.00

WINTER GATHERING \$30.00 PP

- * Stuffed Pork Tenderloin with Seasonal dried fruits **GF** | \$10.00
- * Butternut Squash & Wild Rice Pilaf with Cranberries and Pepitas **V GF** | \$2.50
- * Grilled Maple Mustard Brussels Sprouts **V GF DF** | \$4.50
- * Root Vegetable Hash **V GF DF** | \$3.50
- * Cranberry, Apple, Hemp Seed Salad with Apple Cider Vinaigrette **V GF DF** | \$7.50
- * Assorted Dinner Rolls with Butter **V** | \$2.00

FESTIVE CELEBRATION \$67.50 PP

- * Herb Roasted Bone in Bison Prime Rib **GF DF** served with Demi Gravy, Creamy Horseradish Sauce & Brown Mustard | \$47.00
- * Cranberry-Rosemary Chicken Breast **GF DF** | \$6.00
- * Sausage & Sage Cornbread Stuffing **GF** | \$2.00
- * Caramelized Brussels Sprouts **V GF DF** | \$3.50
- * Sweet Potato Mashed Potatoes **V GF** | \$4.00
- * Baby Spinach Salad with Dried Apricots & Cherries, Candied Walnuts, Crumbled Goat Cheese, Orange-Thyme Balsamic Vinaigrette **V GF** | \$3.00
- * Assorted Dinner Rolls with Butter **V** | \$2.00

- * Christmas Vegetarian Wellington with Vegetarian Demi **V GF** | \$8.50
- * Eye of Round Christmas Roast **GF DF** | \$11.00
- * Vegan Mushroom Risotto - Italian Style **V GF DF** | \$8.00

Options to be added to any Buffet (or as a Plated Entrée)

DESSERTS

DESSERT BAR

- * Mini Apple Crisp Dessert Shot. **V GF** | \$2.50
- * Mini Christmas Cannolis **V** - Orange | \$3.75
- * Mini Peppermint Cookie Crumble Dessert Shot **V DF** | \$2.50
- * Mini Santa Cheesecakes **V** | \$5.00
- * Pumpkin Pie Bars **V GF** | \$5.00

PLATED DESSERTS

- * Gingerbread Bundt Cake with Cinnamon Icing **V** | \$12.00
- * Lemon & Blueberry Trifle Jar **V** with gaufrette wafer cookie | \$9.00
- * Flourless Chocolate Cake with Peppermint Whipped Cream **V GF** | \$11.00

HOLIDAY COOKIES *ordered by the dozen

- * Red Velvet White Chocolate Chip Cookies **V** | \$18.00
- * Assorted Holiday Sugar Cookies with Icing and Sprinkles **V** | \$18.00
- * Ginger Wreath Cookies **V** | \$21.00
- * Holiday Puffed-Rice Cereal Bars **V GF** | \$24