



# HOLIDAY MENU

## ENTRÉES

Smoked Turkey  
Glazed Ham  
Boneless Herb Lemon Chicken  
Marinated Smoked Tri-Tip

Carved New York Steak +10 per person  
Grilled Filet Mignon +20 per person  
Smoked Salmon or Seabass +10 per person  
served with dill caper sauce

## FEATURED SIDES

Sweet Potato Casserole  
Herb Roasted Fingerling Potatoes  
Green Beans with Cranberry & Bacon  
Roasted Parmesan Brussels Sprouts  
Roasted Butternut Squash  
Rice Pilaf Almondine  
Mashed Potatoes & Gravy

## SIGNATURE SALADS

Fuji Apple Salad  
candied walnuts, bleu cheese crumbles,  
and apple vinaigrette  
Spring Lettuce Salad  
mandarins, bacon,  
and pomegranate vinaigrette

## SPECIALTY DESSERTS

Cheesecake  
Pumpkin Pie  
Holiday Cookies  
Chocolate Decadence Cake



# PRICING

## CATERING

Customized catering with options for full-service, pickup, and delivery

Two entrees & three sides: 24 per person

Add one additional standard entrée: +5 per person

Add one additional standard side: +3 per person

Add one signature salad: +4 per person

Add one specialty dessert: +8 per person

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## BANQUETS

Host your event in one of our exclusive private banquet rooms

Two entrees & three sides: 39 per person

Add one additional standard entrées: +5 per person

Add one additional standard side: +3 per person

Add one signature salad: +4 per person

Add one specialty dessert: +8 per person