



BUILD YOUR OWN HOLIDAY PACKAGE

Available November 21, 2020 - January 17, 2021

Select your choices from the lists below to build your buffet
and choose a decor package.

Buffet selection is complemented by rolls, butter,
freshly brewed organic Rainforest Bold coffee and assorted Mighty Leaf teas.

\$58/per person including decor

TRAY PASSED HORS D'OEUVRES (SELECT TWO)

Caramelized Onion, Apple, Brie Crostada (V)

Pumpkin, Sage & Manchego Empanada (V)

Mini Turkey Pot Pie

Cider Glazed Chicken Skewer (GF, DF)

Ham and Cheese Croquette

Duck Confit Flat Bread, Port Braised Onions,
Roasted Pears

Mini Beef Wellington

Sweet and Spicy Sesame Meatball (GF, DF)

Salmon Croquettes, Apple- Fennel Relish (DF)

Tuna Poke, Endive Spear (GF, DF)

SALADS (SELECT ONE)

Green Salad, Citrus, Shaved Fennel, Candied Pecans,
White Balsamic Vinegar (V, DF, GF)

Hearts of Romaine, Roasted Grapes, Toasted Almonds, Roquefort,
Champagne Vinaigrette (V, GF)

Spinach Salad, Roasted Squash, Red Onion, Pepitas, Maple Vinaigrette (V+)

Arugula, Radicchio & Frisee, Chevre, Pomegranate, Beets. Orange Dressing (V, GF)

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.

ACCOMPANIMENTS (SELECT THREE)

VEGETABLES

- Crimson Crusted Cauliflower (V, GF)
- Grilled Mustard Broccoli (V, GF)
- Green Beans Almondine (V+)
- Molasses & Cider Glazed Squash (V+, GF)
- Honey & Herb Glazed Carrots & Parsnips (V, GF)
- Garlic Braised Winter Greens, Cider Vinegar (V+, GF)
- Dijon & Shallot Roasted Brussels Sprouts (V+, GF)

STARCHES

- Truffled Mac & Cheese (V)
- Sour Cream & Onion Mashed Potatoes (V, GF)
- Herb Roasted Sunset Fingerling Potatoes (V+, GF)
- Chive and Orange Mashed Sweet Potatoes (V, GF)
- Spiced Pomegranate- Pistachio Pilaf (V+, GF)
- Caramelized Onion & Rice Casserole (V, GF)
- Roasted Apple-Brie Risotto (V, GF)
- Bacon, Leek & Gruyere Stuffing

ENTREES (SELECT TWO)

- Salmon en Croute, Sauce Nantua (GF)
- Slow Roasted Salmon, Citrus Tarragon Butter (GF)
- Mustard Glazed Ham, Apple-Raisin Chutney (GF)
- Oven Roasted Turkey Breast, Sage Gravy (GF)
- Smoked Turkey Breast, Cranberry Chipotle Butter (GF)
- Peking Style Chicken Breast, Red Onion Confit, Soy Butter (GF)
- Pomegranate Glazed Chicken Breast, Blood Orange Beurre Rouge (GF)
- Peppered NY Strip, Garlic Herb Jus (GF)
- Beef Bourguignon (GF)
- Vegetarian Pot Pie, Cornbread Crust (V)

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DESSERTS (SELECT ONE)

Pumpkin Cheesecake (V)

Cranberry White Chocolate Cheesecake (V)

Sour Cherry – Raisin Bread Pudding, Pomegranate Glaze (V)

Red Velvet Cake (V)

Chocolate Caramel Cake (V)

SEASONAL WELCOME DRINKS

Ombre Sparkler – Champagne,
Cranberry Juice, with Sugared Rim &
Blueberry Float & Rosemary Sprig
\$10 per person

Holiday Punch – Cranberry, Pineapple,
Orange Juice, & Grapefruit Sparkling Water
with Sugared Rim
\$7 per person

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HOLIDAY PARTY DECOR SELECTION

Select your choice from the list below to be included in your package.

Roaring 20's a Night to Remember

Black Table Clothes, White & Gold Napkins

1920's Themed Center Pieces & Gobos

Colored Up-Lights & Big Band Ambient Music



Winter Wonderland

Black Table Clothes, Silver Napkins

Lit Tree Branch Centerpieces, Snowflake Gobos

Colored Up-Lights & Holiday Ambient Music

Deck the Halls

Black Table Clothes, Red Napkins

Ornament Themed Centerpieces, Holiday Themed Gobos

Colored Up-Lights & Holiday Ambient Music



Add an Ornament Making Station
for \$10 per person

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