



Holiday Dinner Menus

Menu #1

\$12 PP + Taxes and Delivery

- Tossed Caesar Salad with garlic croutons and parmesan cheese
- Lasagna your choice of vegetarian, beef and cheese, or mushroom and sausage risotto
- Grilled Asparagus with truffle glaze

Menu #2

\$20 PP + Taxes and Delivery

- Gourmet Salad Greens with grilled pears, toasted walnuts, blue cheese and grapes, served with raspberry vinaigrette
- Grilled Chicken with Pineapple-Mango Chutney topped with fresh cilantro
- Aromatic Wild Rice Pilaf garnished with cranberries and almonds
- Grilled and Seasoned Squash and Asparagus

NOTE: Substitute Chicken with our Holiday Pomegranate Glazed Salmon with Mint for \$3 PP

Menu #3

\$20 PP + Taxes and Delivery

- Arugula Salad with Roasted Almonds, Beet Threads, and Gorgonzola Cheese served with citrus vinaigrette
- Oven Roasted Turkey with Gravy
- Cranberry and Orange Relish
- Creamy Garlic Mashed Potatoes
- Honey Glazed Carrots topped with candied nuts





Menu #4

\$25 PP + Taxes and Delivery

- Organic Kale, Arugula, Quinoa and Strawberry Salad with citrus dressing
- Roasted Chateaux of Sirloin with shallot wine demi glaze OR Maple and Honey Brined Pork Chops with poached pears
- Roasted Root Vegetables with herbs, garlic and butter
- Oven Roasted Potatoes with rosemary and garlic
- Rolls and Butter

Menu #5 (Hors d'oeuvres)

\$30 PP + Taxes and Delivery

- Imported and Domestic Cheese Collection with Berries and Grapes served with crackers
- Almond Crusted Chicken Skewers with mango jalapeno sauce (OR Cilantro Lime Grilled Chicken Kabobs served with Tzatziki sauce)
- Goat Cheese, Pomegranate and Cranberry Bruschetta
- Roasted Parmesan Carrots
- Veggie Crispy Samosas with mint and mango chutney
- Deviled Eggs topped with capers and fresh dill
- Caramel and Chocolate Covered Bacon on a stick

Menu #6

\$35 PP + Taxes and Delivery

- Mixed Field Greens with Grilled Pears, Blue Cheese, and Candied Pistachios served with our orange champagne dressing
- White Chocolate Covered Bacon Wrapped Dates stuffed with almonds and baked as an appetizer
- Baked Brie En Croute Stuffed with Fig Jam served with toasted crostini
- Beef Tenderloin Roulade with Peppercorn Rosemary Rub with stuffing of blue cheese, parmesan, and dried cranberry
- Potatoes Au Gratin
- Lemon Pepper Green Beans
- Assorted Artisan Rolls served with sweet butter





Menu #7 (Desserts)

Pick any 3 for just \$10 PP+ Taxes and Delivery

- Meringue Snowmen
- Meringue Hearts
- Thumbprint Cookies (Fruit Filled)
- Cranberry-Orange Almond Tea Cookies
- Lemon Bar
- Raspberry-Chocolate Bar
- Chocolate Chip Cookie
- Rum Infused Snicker Doodle Cookie
- Coconut Macaroon
- Jalapeno-Cardamom-Almond Cookies
- Coconut Brownie
- Chocolate Brownie
- Blondies



Add One of the Holiday Cakes from the list below - for just \$5 per person

Grand Marnier Mousse

White cake, flavored with Grand Marnier, filled with Grand Marnier mousse, encased in ganache

Chocolate Mocha Buttercream

Chocolate cake, flavored with coffee liqueur, mocha buttercream, with ganache drizzled in between layers

Strawberry Charlotte

White cake flavored with strawberry juice, layered with strawberry Bavarian cream and surrounded by ladyfingers

Add Holiday Hot Cocoa Bar For just \$5 PP

Ask us for GF, Vegan and Vegetarian options!

