

2025

Now Accepting Holiday Event Bookings!



MAIN ENTREES

Main Entrée Includes Side Dish & Salad of your Choice

Traditional Whole Turkey
Bread Stuffing with
Cranberries, Onions, Celery
& Apples

Carving Station with Asst.

Meats, Dips & Rolls

**Please inquire about available

Meat options**

Flank Steak with Gorgonzola Cream Sauce

Sautéed Black Tiger Prawns in Herb Butter Sauce

Herb Crusted Beef Loin with Dijon Sauce

Pepper Crusted Prime Rib with Side of Garlic Horseradish Cream Sauce

Vegan Stuffed Butternut Squash with Quinoa, Cranberries and Vegetables Honey Baked Ham Topped with Pineapple Rounds

Salmon with Lemon, Parsley, & Large Olives in Martini Sauce

Beef Wellington with Port Gravy, Beef with Garlic Spinach, wrapped in Puff Pastry & Baked until Golden Brown

Garlic Rosemary Roasted Turkey Breast

Roasted Pork Loin with Pancetta & Fresh Herbs

Vegan Pumpkin & Mushroom Risotto with Crispy Sage

Vegan Butternut Squash Curry

SIDE DISHES

Prices are for à la carte ordering

Mashed Sweet Potatoes

Glazed Carrots

Traditional Bread Stuffing with Cranberries, Onions, Celery & Apples

Butternut Squash Ravioli with Herb Sauce

Roasted Cauliflower with Sun-Dried Currants & Chopped Almonds with Honey

Sheet Pan Gnocchi with Spinach and Green Beans Mashed Potatoes

Mashed Potatoes with Caramelized Onions & Leeks

Garlic Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Green Bean Almandine

Corn & Peas

Grilled Asparagus

SALADS

Cranberry Apple Quinoa and Greens Salad with Pecans & Dijon Vinaigrette

Traditional Caesar Salad with Romaine Lettuce, Croutons,
Parmesan Cheese & Caesar Dressing

Romaine Lettuce with Apples & Walnut Salad Served with Pomegranate Arils & Apple Cider Dressing



DESSERTS



Inv. Tarts 2.5"
-Pumpkin -Apple
-Cranberry
-Pecan



Traditional Pies 9"
-Pumpkin -Apple
-Sweet Potato -Pecan



Thanksgiving or Holiday Cookies (12 minimum)



Holiday Petite Four



MENU OPTIONS ARE NOT LIMITED GLUTEN FREE & VEGAN ALWAYS AVAIALBLE

