



Holiday Menus 2025



Traditional Dinner Buffet

Starters

Holiday Mixed Greens (GF) (V)
Red Onions, Feta, Candied Pecans Honey Balsamic Dressing

Butternut Squash Soup (GF) (V)
Canella Crema, Toasted Pepitas

Entrées

Sliced Roasted Turkey Breast (GF)
Turkey Gravy (GF) | Fried Sage

Herb Roasted Pork Loin (GF)
Creamy Plum Sauce (GF) (V) | Parsley

Sides


Traditional Stuffing | Cranberry Sauce (GF) (VG)
Oven Roasted Brussel Sprouts (GF) (VG)

Dessert Display

Assorted Christmas Cookies
Yule Log

Served with Assorted Rolls and Butter
Water, Coffee & Tea

\$95++ Per Person



Prices are subject to a 25% service charge
and 8.6% sales tax. Prices subject to change



Jingle Bell Dinner Buffet

Starters

Beef and Barley Soup

Beef | Black Barley | Carrots | Celery | Onions

Arugula Salad (GF) (V)

Spring Mix, Beets, Apples, Red Onions, Goat Cheese,
Candied Walnuts, Champagne Vin

Entrées

Pan Seared Salmon

Cranberry Glaze | Warm Kale and Farro Pomegranate

Brined Chicken (GF)

Brined Chicken Breast with Sweet Potato Hash | Chicken Jus

Vegan Shepards Pie (VG) (GF)

Butternut Squash | Lentils | Mushroom | Mashed Potatoes

Sides

Yukon Mashed Potatoes (GF) (V) | Roasted Carrots (GF) (VG)

Lemon Grilled Asparagus (GF) (VG)

Dessert Display

Choice of Two:

Pumpkin Cheesecake Cups (GF) (V) with
Pumpkin Spice Powder | Whipped Cream

Bavarian Churros with (V)

Peppermint Chocolate Glaze | Cinnamon Whipped Cream

Pecan Pie (V) with Bourbon Whipped Cream

Chocolate Torte (GF) (V) with Whipped Cream | Raspberry Glaze

Served with Assorted Rolls and Butter

Water, Coffee & Tea



\$ 105++ Per Person

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Mistletoe Dinner Buffet

Starters

Winter Rainbow Panzanella (V)
Grapefruit | Beets | Pomegranate | Blue cheese | Croutons | Grapefruit Vinaigrette

Thanksgiving Chowder (GF)
Roasted Turkey Breast | Potato | Carrots | Celery | Onions | Fried Sage

Entrées

Slow Roasted Beef Tenderloin
Cabernet Demi | Parsley Gremolata

Pork Tenderloin (GF)
Mushroom Sauce | Fried Sage

Yam Steak (GF) (V)
Tahini Yogurt | Pine Nut Tapenade

Sides

Seasonal Rice Pilaf (GF) | Root Vegetables (GF) (VG) | Green Bean Almondine (GF) (V)
Charred Onion Mashed Potato (GF)

Dessert Display

Choice of Two:

Pumpkin Cheesecake Cups (GF) (V) with
Pumpkin Spice Powder | Whipped Cream

Bavarian Churros (V) with
Peppermint Chocolate Glaze | Cinnamon Whipped Cream

Pecan Pie (V) with Bourbon Whipped Cream

White Chocolate Bread Pudding (V) with
White Chocolate Glaze

Served with Assorted Rolls and Butter
Water, Coffee & Tea



\$115++ Per Person

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Carving Stations


Prime Rib (GF)
Herb Crusted Prime Rib
Creamy Horseradish | Au Jus
\$20.00++ Per Person

Smoked Brisket (GF)
Mesquite Smoked Brisket
Spiced Cranberry Bourbon BBQ Sauce | Au Jus
\$17.00++ Per Person

Glazed Leg of Ham (GF)
Slow Roasted Leg of Ham
Apple Cider Glaze
\$18.00++ Per Person

Whole Roasted Turkey (GF)
Turkey Gravy
\$16.00++ Per Person

*\$175.00++ Chef Attendant Fee



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Plated Dinner

Starters

Holiday Mixed Greens (GF) (V)
Red Onions | Feta | Candied Pecans | Honey Balsamic Dressing

Entrée

Choice Of:

Red Wine-Tomato Braised Beef Short Rib (GF)
Mascarpone Polenta | Roasted Broccolini | Cabernet Demi

Garlic Shrimp Risotto (GF)
Arborio Rice | Shrimp | White Wine | Lime Zest

Roasted Eggplant (V)
Eggplant | Tzatziki | Pomegranate | Parsley Gremolata

Dessert


Pistachio Mascarpone Torte (V)
Toasted Pistachios | Chocolate Decor

Or

Chocolate Hazelnut Torte (V)
Chocolate Glaze | Cinnamon Whipped Cream

Served with Assorted Rolls and Butter
Water, Coffee & Tea

\$65.00 ++ per person



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Plated Dinner

Starters

Holiday Mixed Greens (V)
Red Onions | Feta | Candied Pecans | Honey Balsamic Dressing

Or

Butternut Squash Soup (GF) (V)
Canella Crema | Toasted Pepitas

Entrée

Choice Of:

Herb Seared Chicken Breast
Corn Bread Stuffing | Cranberry Glaze | Roasted Carrots | Chicken Demi

Smoked Beef Tenderloin (GF)
Yukon Gold Mashed Potatoes | Grilled Asparagus | Cabernet Demi Glaze |

Spaghetti Squash Pomodoro (V) (GF)
Basil Pesto | Fresh Mozzarella | Fried Basil

Dessert

Pistachio Mascarpone Torte (V)
Toasted Pistachios | Chocolate Decor


Or

Chocolate Hazelnut Torte (V)
Chocolate Glaze | Cinnamon Whipped Cream

Served with Assorted Rolls and Butter
Water, Coffee & Tea

\$75.00 ++ per person

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Reception Items

Displays

Farmers Market Fresh Vegetable Crudité

Medium \$375 | Up to 25 People

Large \$725 | Up to 50 People

Heirloom Carrots, Cucumber, Celery, Jicama, Tomatoes, Tri-Color Cauliflower, Broccoli, Endive, Radishes, Mini Peppers, Bleu Cheese Dip, Herbed Buttermilk Ranch, Hummus, Assorted Flatbreads, Breadsticks, Crackers

Artisanal & Domestic Cheeses

Medium \$575 | Up to 25 People

Large \$1125 | Up to 50 People

Honeycomb, Seasonal Fresh & Dried Fruits, Toasted Almonds, Walnuts, Gourmet Crackers, Breads, Fruit Spreads

Antipasto

Medium \$625 | Up to 25 people

Large \$1225 | Up to 50 people

Selection of Cured Italian Meats, Artisanal Cheeses, Pickled Vegetables, Marinated Mushrooms, Italian Crusty Bread, Gourmet Crackers

Hors D'oeuvres

(priced per piece)

Cold Items - \$9.00++ per piece

Espresso Seared Beef Tenderloin on Crostini

Southwest Beef Tenderloin on Blue Corn Blini

Asian Chicken Salad Spring Roll Cup

Chicken Pinwheel

Jamaican Spiced Shrimp on Cucumber Round

Smoked Salmon Rose on Pumpernickel

Parmesan Crisp Napoleon Brie with Sliced Apple (V)

Hot Items - \$10.00++ per piece

Arancini with Four Cheese Blend (V)

Beef Wellington


Jalapeno Bacon Wrapped Scallops

Maryland Style Crab Cake

Arepas with Chorizo and Manchego

Coconut Shrimp

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Bar

HOSTED BAR

House Spirits \$11++
House Wines by the Glass \$9++
Premium Spirits \$12++
Imported, Domestic, Craft Beer \$7++
Soft Drinks, Bottled Water, Juices \$6++

CASH BAR

House Spirits \$12
House Wines by the Glass \$10
Premium Spirits \$13
Imported, Domestic, Craft Beer \$8
Soft Drinks, Bottled Water, Juices \$6

Imported, Domestic & Craft Beer

Coors Light, Bud Light, Michelob Ultra, Heineken, Stella Artois, Blue Moon,
Corona, Modelo, Mother Roads IPA Tower, Mother Road Daily Driver, Fat Tire Amber

Wines

Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, Pinot Grigio


House Brand Selection

Conciere Vodka, Conciere Rum, Conciere Bourbon, Conciere Tequila,
Conciere Gin, Conciere Scotch, Conciere Whiskey

Premium Brand Selection

Titos Vodka, Tanqueray Gin, Bacardi Superior Rum, Jack Daniels,
Dobel Tequila, Johnny Walker Red, Dewar's 12-Year

*Bartender Fee- \$150 Per Bartender for Hosted or Cash Bar
One Bartender per 75 Guests



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