

HOLIDAY MENU

Choose 1 Appetizer, 2 Entrees, 2 Sides & 1 Dessert
Only \$28.00 per person!

Prices do not include tax, service fees, staffing or delivery charges.

Seasonal menu offered for Holiday Events scheduled through December 23rd

Hors d'Oeuvres

“Choose 1 Item”

Choose additional Appetizers for only \$2.00 Per Person!

Cocktail Meatballs

In your choice of BBQ, Sweet and Sour, Italian or Teriyaki

Hand Rolled Beef Lumpia

Served with Duck Sauce

Shrimp Skewers

Bacon Wrapped Shrimp glazed with BBQ, Teriyaki, or Sweet Chili Sauce

Assorted Pinwheels

Layers of Baked Ham or Smoked Turkey with a White Cheddar Herbed Cheese rolled in a sundried tomato tortilla

Chicken Brochettes

Skewered Chicken Breast Marinated in White Wine w/Red Bell Pepper & a Pearl Onion

Petite Quiche Lorraine

With Bacon & Swiss Cheese

Baby Red Bliss Potatoes

Halved and Stuffed with Bacon, Cheddar and Mozzarella and topped with Chive Crème Fraiche

Sausage Stuffed Mushrooms

Stuffed with Italian Sausage, Parmesan Cheese and Spices

Tomato-Basil Bruschetta

With Olive Oil, Garlic, Basil, Roma Tomatoes and Grated Parmesan Cheese, served on toasted Baguette Rounds

Caprese Skewers

With Tomato, Mozzarella and a Basil served with a Balsamic reduction

“Old Bay” Crab Dip

Served with Pita points

Pimento Cheese Dip

Served with or on a Crostini

Mini Greek Salad Skewers

Skewer of Red Onion, Tomato, Cucumber, Kalamata Olive, and a small square of Feta Cheese, then drizzled with Greek Dressing

Pasta Tortellini

Cheese, Tomato, and Basil tortellini in a Parmesan Cream sauce

Sliced Beef Tenderloin

On a lightly toasted Baguette served with a Horseradish Cream

Pork Tenderloin

Crostini

A delectable open-faced Pork Tenderloin Crostini with a Cranberry-Pepper Jelly Garnished with Parsley

Roasted Red Pepper Hummus

Served with or on Toasted Pita Triangles

Mini Vegetable Crudité

Fanciful cuts of carrots, celery, cucumber, broccoli, snow peas served with Hummus and Ranch Dressing

Fresh Cut Seasonal Fruit Skewers

Whipped Ginger Crème

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Continued.....

Salads

(Add a salad selection to your meal for \$2.50 per person)

Mixed Green Salad

Fresh Mixed lettuce with carrot and red cabbage, juicy tomatoes, cucumbers, green peppers, and red onions, with your choice of two salad dressings

Steakhouse Salad

Mixed Greens with Iceberg Lettuce, Cucumbers, Tomatoes, Red Onions, Shredded Cheddar Cheese, Sliced Hardboiled Egg, Croutons and Buttermilk Ranch

Cranberry Walnut Salad

Fresh Organic Field Greens and Spinach Leaves Tossed with Walnut Pieces and Dried Cranberries, Cherry Tomatoes and Cucumber, Drizzled with Raspberry Vinaigrette

Farmhouse Spinach Salad

Fresh Baby Spinach Leaves Tossed with Tomato, Red Onion, Mushrooms, Boiled Eggs & Cut Bacon Pieces and Drizzles with Bacon Vinaigrette

Holiday Kale Salad

With Fresh Kale Dried Cranberries, Chopped Walnuts, Sliced Red Pepper, Sliced Red Onion & Lemon Zest, Topped with Lemon Vinaigrette - A fabulous option for vegan and vegetarian guests

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Main Dish Choices

“Choose 2 Items”

Choose Any Additional Entree from any of our Entrée Menu selections for –

Pasta & Vegetarian / Vegan - \$4

Poultry or Pork - \$5

Beef - \$6

Seafood - \$7

Oven-Roasted Turkey Breast

Slow Roasted and served Sliced With Homemade Gravy

Sliced Virginia Pit Ham

Glazed w/ Pineapple and Baked to Perfection

Top Sirloin

Oven Roasted tender and Thinly Sliced

Baked Ziti

With Meat Sauce and Cheese

Herb-Encrusted Sliced Beef Tenderloin

Served Au Jus with and a Side of Horseradish Crème Fraiche

Pan-Seared Chicken

With Smoked Gouda Mornay Sauce

Glazed Salmon

Your choice of Maple Glazed, Lemon Dill, or Teriyaki Glazed

Baked Stuffed Flounder

Topped with Herb Bread Stuffing and Topped with a Cream Sauce

Herb-Encrusted Tender Prime Rib

Hand Carved, Roasted to Perfection and Served Au Jus with a Side of Creamy Horseradish Sauce *additional \$100.00 carver required + \$6.00 per person*

We Also Provide Vegan & Vegetarian Options For Your Guest!

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Side Dishes

"Choose 2 Items"

Choose Additional Side for \$2.00 Per
Person

Oven Roasted Potatoes

Rice Pilaf ~ *With Diced Carrots, Onions and Peas*

Sauteed Green Beans "Almandine style" or "Southern style"

Green Bean Casserole

Herbed Bread Stuffing

"Candied Yam" Sweet Potatoes

Buttered Green Beans

Buttered Corn

Mashed Potatoes

Cranberry Sauce

Dessert

"Choose Items"

Choose Additional Dessert for \$3.00 Per Person

Apple Cobbler ~ Bourbon Pecan Pie ~

Chocolate Cake ~ Pumpkin Pie~

Assorted Holiday Cookies