

HOLIDAY MENU

2026





Classic Package | \$22PP

SALAD

Apple Pecan Salad | gf, sf, n
baby spinach, fuji apple, bacon, feta cheese, pecan, red wine vinaigrette

ENTREES

Choice of Protein

Honey Glazed Ham | gf, df, sf
pit ham, honey, brown sugar, apple cider vinegar, dijon mustard

Roasted Turkey with Traditional Gravy | sf
turkey, gravy, cranberry sauce

SIDES

Traditional Stuffing | sf
onion, celery, sage baguette, chicken stock, butter

Garlic Mashed Potatoes | veg, gf, sf
yellow gold potato, garlic, heavy cream, milk, butter

Roasted Green Beans Almondine | veg, gf, sf, n
green bean, garlic, almond, butter, lemon

Honey Butter Rolls and Butter | veg

DESSERTS

Three Berry Cheesecake + \$6pp | veg, sf
cream cheese, sour cream, strawberry, raspberry, blueberry, honey graham cracker, vanilla, butter

Granny Smith Apple Pie + \$36ea | veg, e

Marionberry Pie + \$36ea | veg, e



Apple Pecan Salad



Traditional Stuffing



Honey Glazed Ham



Garlic Mashed Potatoes



Roasted Turkey with Traditional Gravy



Roasted Green Beans Almondine



Elegant Package | \$25PP

SALAD

Citrus Arugula Salad | veg, gf, sf
*arugula, cara cara orange, fennel, red onion, pomegranate arils,
parmesan, lemon honey vinaigrette*

ENTREES

Choice of Protein

Prime Rib + \$5pp | sf
prime rib, demi glaze, horseradish, rosemary, thyme, onion, garlic

Churrasco Steak with Chimichurri & Chipotle Butter | gf, sf
*flank steak, garlic, parsley, shallot, paprika, chili powder red wine vinegar,
chipotle butter*

Orange Cranberry Turkey | gf, df, sf
turkey, orange, cranberry, white wine, shallot

SIDES

Lemon Smashed Potatoes | veg, gf, sf
potato, shallot, garlic, thyme, parsley, onions, lemon, butter

Honey Miso Brussels Sprouts | veg, gf, df
brussels sprouts, honey, miso

Harissa Brown Butter Root Vegetables | veg, gf, sf
parsnip, carrot, brown butter harissa

Rolls with Honey Flower Whipped Butter | veg

DESSERT

Three Berry Cheesecake + \$6pp | veg, sf
*cream cheese, sour cream, strawberry, raspberry, blueberry,
honey graham cracker, vanilla, butter*

Granny Smith Apple Pie + \$36ea | veg, e

Marionberry Pie + \$36ea | veg, e



Citrus Arugula Salad



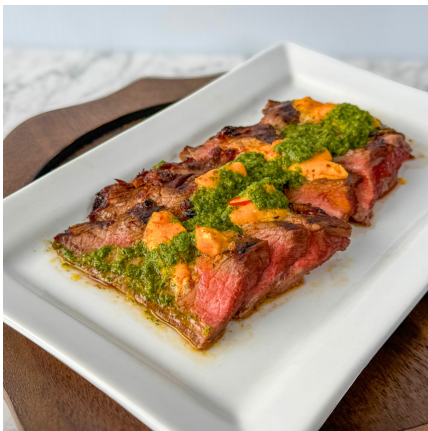
Lemon Smashed Potatoes



Prime Rib



Honey Miso Brussels Sprouts



Churrasco Steak with
Chimichurri & Chipotle Butter



Orange Cranberry Turkey



Citrus Arugula Salad



Prime Rib



Lemon Smashed Potatoes



Churrasco Steak with
Chimichurri & Chipotle Butter



Honey Miso Brussels Sprouts



Orange Cranberry Turkey



Beverages

Cocktails

Minimum 15 people

Mistletoe Margaritas - \$14pp

espolon tequila blanco, cranberry juice, triple sec, lime, mint, salt, cranberries

Apple Pie Moonshine - \$13pp

timberline vodka, apple juice, apple cider, brown sugar, cinnamon, ginger, allspice

Cold Brew Old Fashioned - \$14pp

jameson cold brew irish whiskey, demerara simple syrup, orange bitters, brandy cherry

Mocktails

Minimum 15 people

Candy Cane - \$7pp

cream soda, half & half, demerara simple syrup, peppermint oil, candy cane

Cranberry Mojito - \$7pp

sparkling lime water, cranberry juice, sugar, mint, lime juice, cranberry, lime, mint

Non-Alcoholic Beverages

Minimum 15 people

Festive Punch - \$3.50pp

Hot Apple Cider - \$3.50pp

Hot Cocoa Bar - \$8pp

hot cocoa, whipped cream, mini marshmallows, andes mints, crushed peppermint, sprinkles