



2026 CHRISTMAS MENU

**Catering for
groups of 50+**

**Price per person
2 entrees + 2 sides**

**Price per person
1 entree + 2 sides**

\$30- \$32 per person

\$27- \$29 per person

Additional side

\$3.25 per person

\$3.25 per person

ENTREES | choose 1 or 2

DINNER ROLLS AND BUTTER INCLUDED FOR ALL BUFFETS

Honey Dijon Chicken - chicken breast in a creamy honey coconut milk Dijon sauce (GF/DF)

Winter Lime Chicken - cilantro lime marinated breasts, roasted on a bed of quinoa, topped with marsala lime sauce (GF)

Chicken Marsala - chicken breast sautéed with mushrooms in a creamy marsala wine sauce (GF)

Roasted Turkey Breast (GF/DF)

❄️ **Pumpkin Tortellini** - tortellini in a pumpkin bechamel sauce, with goat cheese, raisins, & pepitas (Veg)

Maple-Glazed Salmon - finished with a maple glaze, topped with lime slices | **additional \$3.50 per person** (GF/DF)

❄️ **Pork Pot Roast** - slow-cooked pork and orange bell peppers in a country gravy (DF)

Honey Bourbon Glazed Ham (GF/DF)

Smoked Beef Brisket - 16 hour smoked and sliced | **additional \$2.50 per person** (GF/DF) choose one sauce on the side: BBQ, Cherry Jalapeno Sauce, Mustard Sauce, or Maple Bourbon

❄️ **Dutch Roast** - beef slowly cooked with diced celery, onions, and carrots in a rich jus | **additional \$2.25 per person** (DF)

Prime Rib | **market price** | available for staffed events with carving station, served with horseradish sauce (GF/DF)

Individual vegan meals available - quinoa stuffed roma tomato, mango thai vegetables, black bean slider

VEGETABLE | choose 1

Buttered Corn (GF/Veg)

❄️ **Root Vegetable Blend** - sweet potatoes, parsnips, zucchini, carrots, and red onion roasted with a white wine butter (GF/Veg)

Riviera Blend - green beans, wax beans, & baby carrots, topped with butter, salt, and pepper (GF/Veg)

Garden Salad with gluten-free ranch and gluten-free & vegan Italian dressing

SPECIALTY SALAD | \$4 per person

❄️ **Harvest Salad** - sweet potatoes, brussel sprouts, carrots, red onion, blueberries, sunflower kernels & maple harvest dressing

STARCH | choose 1

Traditional Stuffing (Veg)

❄️ **Olive Oil Roasted Potatoes** - a blend of whole yukon and redskin potatoes roasted with olive oil and herbs served with butter and sour cream (GF/DF/Vegan)

Garlic Mashed Potatoes (GF/Veg)

A CHRISTMAS CAROL TURKEY DINNER

Roasted Turkey Breast

Garlic Mashed Potatoes

Turkey Gravy

Buttered Corn

Dinner Rolls with butter

*Add Garden Salad for \$3 per person

Pricing

\$30- \$32 per person

GF: Gluten-Free | DF: Dairy-Free | Veg: Vegetarian | V: Vegan

Customer Favorite: ❄️

CLASSIC BREAKFAST | \$18- \$20 per person

COMES WITH YOUR CHOICE OF PORK SAUSAGE LINKS OR TURKEY SAUSAGE PATTIES.

Choose your french toast bake:

- Blueberry Lemon
- Maple Bacon
- ❄️ • Dutch Apple
- Cinnamon

Choose your egg dish:

- Scrambled Eggs
- Bacon & Cheddar Egg Casserole
- Sausage & Onion with Blended Cheese Egg Casserole
- Broccoli & Dill Havarti Egg Casserole

Add a la carte:

- *Fresh fruit for \$3.25 per person
- *Breakfast potatoes or hashbrown casserole for \$3.25 per person
- Orange Juice or Apple Juice | \$2.75 per person, per beverage
- Coffee | \$3.75 per person

Office Jingle & Mingle | \$30- \$33 per person

- Charcuterie Board
 - Assortment of cheeses, cured meats, fresh vegetables, olives, berries, chocolate, NY flatbread, artisan crackers, gluten-free crackers
- Cranberry Orange Meatballs
- BBQ Bacon-Wrapped Kielbasa Bites
- Spinach Artichoke Dip
- Assorted crackers, including gluten-free crackers and naan dippers
- Assortment of dessert bars & brownies

House Smoked Salmon Platter

- Cold smoked salmon accompanied with dill sauce, pickled red onion, capers, cucumbers, lemon wedges, crackers and naan dippers
- Half Filet serves 30-50 | \$450
- Whole filet serves 60-80 | \$660

Trays & Dips

Add any trays to your existing order.

- **Charcuterie Board** - \$14 per person - Assortment of cheeses, cured meats, fresh vegetables, olives, berries, chocolate, NY flatbread, artisan crackers, gluten-free crackers
- **Cheese Tray** - \$5.50 per person - cheddar, dill Havarti, pepper jack, and smoked gouda hard cheeses, soft tavern cheese, with assorted crackers, gluten-free crackers, and naan dippers
- **Vegetable Tray:** - \$5.50 per person - fresh vegetables served with your choice of dill dip or hummus
- ❄️ • **Smoked Whitefish Dip** - \$3.75 per person - Creamy smoked whitefish dip topped with pickled red onions and capers (GF), served with assorted crackers and naan dippers
- **Spinach Artichoke Dip** - \$3.75 per person - Baby spinach, artichoke hearts, and cream cheese seasoned with garlic (GF/Veg), served warm with assorted crackers and naan dippers

Cold Appetizers | minimum of 50 pieces each

Seafood | \$4.25 each

- Shrimp with cocktail sauce and lemon (GF/DF)
- Caribbean shrimp with mango coulis (GF/DF)

Skewers | \$3.15 each

- ❄ • Caprese - fresh mozzarella coated with basil pesto accompanied with a grape tomato and drizzled with balsamic glaze (GF/Veg/contains nuts)
- Mediterranean Tomato - fresh mozzarella sprinkled with Italian spices skewered with a grape tomato and a black olive (GF/Veg)
- Lime Chicken - lime-marinated chicken breast served with avocado ranch (GF)
- ❄ • Nashville Chicken - spicy chicken skewered with a gherkin pickle (GF/DF)

Hot Appetizers | minimum of 50 pieces each

- ❄ • Bacon-Wrapped Kielbasa Bites \$3.75 each - Frank's kielbasa wrapped in bacon, glazed with BBQ sauce (GF/DF)
- Cranberry Orange Meatballs \$2.15 each

Potato Skins | \$3.25 each

**Some potato skins are fried in oil that may contain traces of gluten*

- Cheddar Bacon - served with ranch (GF)
- BBQ Brisket & Cheddar Cheese - served with ranch (GF)
- ❄ • Yukon Vegetarian Potato Skins - served with spicy sour cream (GF/Veg)
- Vegan Corn Potato Skins - deep-fried redskin potatoes stuffed with sautéed onions, bell peppers, roasted corn, tossed in olive oil and Frank's Red Hot sauce, topped with spicy vegan aioli (GF)
- Twice-Baked Potatoes - Yukon potato skins filled with loaded mashed potatoes that contain bacon, cheddar cheese, and chives (GF/*not deep-fried)

Mushroom Caps | \$2.75 each

- ❄ • Traditional - stuffed with cream cheese, red peppers, and bacon (GF)
- Vegetarian - stuffed with sun-dried tomato and bell pepper cream cheese (GF)
- Vegan - tossed in an apple bourbon sauce (GF/Vegan)

Desserts

- **Chef's Choice Assorted Dessert Tray** | Disposable trays - medium \$110 (serves 25), and large \$220 (serves 50)
 - Includes an assortment of mini brownies and mini dessert bars
 - Specialty dessert bars available (all contain nuts)
 - Gluten-free raspberry almond bars | \$5.75 per piece
 - Vegan caramel chocolate | \$9 per piece
 - Vegan caramel hazelnut | \$9 per piece
- **Pumpkin Bars** - serves 24 | \$60 per pan | served in disposable pans
 - Topped with caramel cream cheese frosting
- **Pies** - 8 slices per pie | \$55 per pie
 - Apple, cherry, blueberry, pumpkin, or pecan
- **Fruit Crisp** | \$4 per person. | served in disposable pans
 - Apple, cherry, blueberry - these flavors can be made vegan and/or gluten-free for an additional \$2.25 per person
- ❄️ ◦ Pumpkin served with house-made whipped cream
- **Cheesecakes** - 16 slices per cheesecake | \$100 per cheesecake
 - Please inquire for available flavors

Non-Alcoholic Beverages

- Self-Served Ice Water | \$1.50 per person
- Bottled Water, Canned Soda, and Flavored Sparkling Water | \$2.10 each
- Orange Juice, Apple Juice, Lemonade, Unsweetened Iced Tea | \$2.00 per person, per beverage
- Lavender Lemonade, Citrus Punch, or Cranberry Lemonade | \$3.00 per person
- Apple Cider Punch | \$4.00 per person
- Fresh Roasted Coffee | \$3.50 per person

Alcoholic Beverages

- Please inquire about our bar services!
- A signed contract is required prior to ordering alcohol

❄️ Policies ❄️

BOOKING & PAYMENT

- A nonrefundable 25% first payment of accepted estimate is required to reserve your date.
 - This payment is **non-refundable** upon cancellation and **non-transferable** upon date change.
- Remaining balance is due **10 business days** before your event unless otherwise noted on your estimate.
- Dates are not held without an accepted estimate and first payment.

EVENT MINIMUMS (FOOD & BEVERAGE)

Because each event uses the same kitchen, vans, and team, we have minimums:

- December weekdays: most buffets start at **\$1,200+** in food & beverage.
- Prime holiday dates & times: buffets start at **\$1,800+** in food & beverage.
- January “holiday parties”: start at **\$750+** in food & beverage.

Your proposal will clearly state the minimum that applies to your date.

DELIVERY, LOGISTICS & SERVICE FEES

- **Drop-off events** include a logistics / production fee based on your food & beverage total.
- **Staffed events** include a service & operations fee based on your food & beverage total.
- Additional charges may apply for extended travel, difficult access, extended labor needs, or late-night pick-ups.

All fees will be itemized in your custom proposal so there are no surprises.

WHAT'S INCLUDED

- All buffets include upgraded disposable tableware and paper napkins.
- Standard buffet linens (52" x 114") are included for your buffet tables.
 - Buffet tables are available for rental and will be added to invoice.
- Guest table linens, china, glassware, table rentals, and bar service are available by request and will be quoted separately.

DIETARY NEEDS & ALLERGIES

- We regularly accommodate gluten-free, dairy-free, vegetarian, and vegan guests.
- Please provide final dietary needs and counts **15 business days** before your event so we can plan and label appropriately.
- While we take great care, our kitchen is not a certified allergen-free facility.

CHANGES & CANCELLATIONS

- **Minimum guest count** due **Monday, November 16th** and may not be reduced after that point.
- **Final guest count** is due **15 business days** prior to your event and may not be reduced after that point.
- If you cancel more than 15 business days out, any payments beyond the 25% may, at our discretion and subject to availability, be applied as a one-time credit to a future event.

TAXES & PRICING

- Applicable sales tax will be added to your invoice.
- Menu offerings and pricing are subject to change based on market conditions. Confirmed estimates lock in pricing for that event only.