

**CHEESE BALL WREATH**

Holiday cheese ball with with pineapple, green onion, bell pepper, spices and rolled in pecans. Served with gourmet crackers.  
VG GF without crackers – 4.99 PP

**HOLIDAY FRUIT SKEWERS**

Fresh fruit skewers with added marshmallow for holiday fun VG GF – 1.99 EA

**PUMPKIN FRUIT CASCADE**

Fresh chopped fruit cascading out of a fresh pumpkin V VG GF – 5.99 PP

**BAKED BRIE WITH CRANBERRY CHUTNEY**

Puffed pastry dough wrapped brie baked to perfection. Served with cranberry chutney & gourmet crackers. VG – 5.99 PP

**GARDEN VEGGIE TRAY**

Assorted fresh garden veggies with Ranch dip, beautifully garnished. VG GF – 4.99 PP  
*Add or sub vegan raspberry vinaigrette as an additional dipping sauce*

**PESTO CHRISTMAS TREE**

Herbed cream cheese shaped like a Christmas tree, covered with pesto and garnished with red bell ornaments. Served with gourmet crackers. VG GF without crackers – 4.99 PP

**HOLIDAY TORTILLA PINWHEELS**

Spinach tortilla stuffed with herbed cream cheese, red and green bells, calamata olives, feta cheese. VG – 0.99 EA

**SPINACH ARTICHOKE DIP**

Homemade and served warm with garlic baguettes. VG GF without baguettes – 4.99 PP

**CAPRESE ON A STICK**

Ripe cherry tomatoes, mozzarella cheese & fresh basil on a bamboo skewer, drizzled with olive oil, red wine vinegar and spices. VG GF – 1.99 EA

**CARAMELIZED ONION & GOAT CHEESE PASTRY SQUARES**

VG – 1.99 EA

**JUMBO SHRIMP COCKTAIL**

With cocktail sauce and fresh lemon on the side. GF – 3.99 EA

**CHARCUTERIE CUP**

Acrylic cup filled with Genoa salami, pepperoni, ham, cheeses, crackers, grapes, olives and tomatoes. With a holiday skewer in the cup. Add some vegetarian upon request. GF without crackers – 4.99 EA

**CRANBERRY MEATBALLS**

All beef with cranberry, orange, lemon, brown sugar, cinnamon and spices – 1.99 EA

**CRAB STUFFED MUSHROOM CAPS**

Cheesy and delicious and topped with garlic breading. GF upon request. – 3.99 EA

**CHEESE & HERB STUFFED MUSHROOM CAPS**

Herbed cream cheese stuffed mushrooms topped with homemade garlic breading. VG GF upon request – 1.50 EA

**COCKTAIL SANDWICHES ASSORTED**

Assorted small sandwiches including smoked turkey, deli sliced ham, vegetarian caprese. Condiments on the side. – 5.99 PP

**GREEK HUMMUS DIP**

Mediterranean spiced hummus topped with fresh diced cucumbers, tomatoes, feta cheese and cilantro. Served with pita chips. VG GF without chips – 4.99 PP

# ENTRÉES

*Sub any side. May incur an additional cost.*

## ROASTED HOLIDAY TURKEY BREAST

Carved boneless turkey breast with rosemary, sage and thyme, served with mashed potatoes, turkey gravy, house green beans, rolls, and butter. GF without roll & gravy. – 14.99 PP

*Add homemade cranberry chutney \$1.49 pp (2 oz). See "Sides" for additional options.*

## HOLIDAY SLICED HAM

Sliced pit ham with pineapple brown sugar glaze. Served with holiday stuffing and veggie medley of broccoli/cauliflower/carrots, and a roll GF – 15.99 PP

## HOLIDAY TURKEY & HAM DUAL ENTRÉE

Both entrées served with mashed potatoes, turkey sage gravy, house green beans and rolls. – 19.99 PP

## BUTTER HERB WHITE WINE CHICKEN

Holiday flavors baked into the chicken (white and dark) - rosemary, sage, thyme and a light white wine sauce. Served with mashed potatoes, poultry gravy, house green beans, rolls and butter. – 13.99 PP

## ARTICHOKE CHICKEN

Chicken baked with a delicious artichoke parmesan topping. Served with herbed rice, veggie medley and a roll. GF without the roll – 17.99 PP

## SUNDRIED TOMATO CHICKEN

Chicken baked with a holiday sundried tomato cream sauce. Served with tri-color pasta, veggie medley and a roll. – 17.99 PP

## BEEF BURGUNDY STEW

Beef roast with sliced mushrooms, onions, carrots in a burgundy beef broth. Served with mashed potatoes, black eyed peas & green beans, rolls and butter. GF without the roll. – 15.99 PP

## ANGUS SALISBURY STEAK

Two angus patties covered in brown mushroom gravy. Served with mashed potatoes, corn succotash with lima beans, soft rolls and butter. GF upon request. – 17.99 PP

## POT ROAST

Delicious beef roast with potatoes, baby carrots, onions. Served with buttered corn and house green beans, rolls and butter. – 14.99 PP

## PORK ROAST WITH APPLES

Pork butt roasted with rosemary, sage, thyme and tossed with fresh apples with brown sugar, cinnamon and all spice. Served with mashed potatoes, house green beans, rolls and butter. GF w/out the roll.

– 16.99 PP

## A LA CARTE

### SLICED TURKEY A LA CARTE 4 OZ

Thanksgiving turkey breast, sliced 4 oz per person. No Sides. (6 Ounces is \$8.99). – 5.99 PP  
*Add turkey gravy for \$1.25 per person.*

### SLICED HOLIDAY HAM A LA CARTE 4 OZ.

Sliced ham with brown sugar and pineapple. No sides. (6 oz is \$8.99). – 5.99 PP

## VEGETARIAN/VEGAN ENTRÉES

### FALL ROASTED VEGGIES

Brussel sprouts, sweet potatoes, fresh beets & onions sautéed w/ olive oil and spices. With brown rice side salad with vegan Raspberry vinaigrette on the side. V GF – 14.99 PP

### SPICY PAN SAUTÉED BUTTERNUT SQUASH & VEGAN PASTA

Butternut squash sautéed with olive oil, cumin, spices, red pepper flakes, onions and roasted red bells. Served with house green beans, side salad with vegan raspberry vinaigrette on the side. V GF – 16.99 PP

### BUTTERNUT SQUASH STUFFED ROASTED BELLS

Roasted bells stuffed with butternut squash, sautéed onions and spices. Served with broccoli, cauliflower, carrots and a house salad with vegan dressing on the side. V GF – 14.99 PP

### LENTILS WITH VEGGIES

Lentils slow cooked with onion, celery, fennel and carrots. Served with roasted potatoes and house green beans. V GF – 11.99 PP

### VEGAN MANGO POBLANO BURGER PATTIES

Two plant based beyond burger topped with sautéed mango, poblano, cilantro, red bells, onions and spices. Served with roasted potatoes and a side salad with vegan raspberry vinaigrette. V GF – 22.99 PP

## HOLIDAY SIDES

*For additional sides, see our regular catering menu*

### BAKED MAC & CHEESE

Homemade mac and cheese topped with garlic breading. VG – 4.99 PP

### SWEET POTATO CASSEROLE

With brown sugar, spices, pineapple and marshmallows. VG GF – 4.99 PP  
*Add pecans for \$1.49 pp.*

### GREEN BEAN CASSEROLE

Traditional VG – 4.99 PP

### HOLIDAY STUFFING

Traditional with sautéed onions, celery and spices. – 3.99 PP

### ZUCCHINI WITH FENNEL

Sautéed zucchini with olive oil, fennel and garlic salt. V GF – 3.99 PP

## HOLIDAY DESSERTS

### ASSORTED FRESH BAKED COOKIES

Unique chef choice flavors such as double chocolate, coconut pecan, snickerdoodle, red velvet white chocolate macadamia nut, oatmeal cherry white chocolate, apricot pecan. Vegan/GF available upon request. – 1.40 EA

### FUDGE BROWNIE & SEVEN LAYER BAR W/SUGAR SPRINKLE

Topped with holiday sugar sprinkle – 2.99 EA

### FINGER DESSERTS

Bite size cheesecakes, fudge brownie bites, seven layer bar bites, mini cream puffs or eclairs. – 4.99 PP

### PECAN PIE

Whole pie serves 12-16 – 55.00 EA

*Add whipped cream on the side for \$0.65 pp; Individual packaging add \$0.65*

### APPLE PIE

Whole pie Serves 12-16 – 49.00 EA

*Add whipped cream on the side for 0.65 pp; individual packaging add \$0.65*

### PUMPKIN PIE

Whole pie serves 12-16 – 49.00 EA

*Add whipped cream on the side \$0.65 pp; individual packaging add \$0.65 ea*

### BUTTERSCOTCH TRIFLE

Individual cups of layered butterscotch cream pudding, whipped cream and crushed cookies. – 6.99 EA

### RED VELVET CAKE

Delicious layered cake topped with cream cheese frosting. (Requires 48 hours notice). – 7.99 EA

### CHOCOLATE MOUSSE CAKE

Layered chocolate cake with light mousse filling and chocolate frosting. (Requires 48 hours notice). – 7.99 EA

### CARROT CAKE

Carrot cake with pecans topped with cream cheese frosting. (Requires 48 hours notice). – 7.99 EA

### VEGAN GLUTEN FREE DAIRY FREE DESSERT BAR

Chef Choice V DF GF Dessert Item – 3.99 EA

## HOLIDAY SPECIALTY DRINKS

*For standard drinks, please see our regular catering menu.*

### CHERRY MANGO PUNCH

Punch, ice, eco cups. – 2.99 PP

### CINNAMON COFFEE

Coffee brewed with cinnamon sticks. With eco cups, creamers, sugars, sweeteners, stir sticks. – 3.25 PP

### HOT APPLE CIDER

with eco cups and fresh cut lemons on the side. – 2.99 PP

### HOT WASSAIL

Steeped tea, apple juice, orange juice, lemon, cinnamon, holiday spices. With eco cups & fresh sliced lemon. – 4.99 PP