

Holiday Package #1

Whole Berry Cranberry Sauce

Sour-Cream Mashed Potatoes & Gravy

Slow Roasted Herb Turkey Breast

Brown Sugar Spiced Ham

Green Beans Almondine

Fresh Garden Salad with our house-made Ranch Dressing and Italian Vinaigrette

Pecan-Crusted Yam Casserole

Traditional Stuffing

Country-Style Apple Cobbler

Price per person 25-50 \$22

Price per person 50- 100 \$19

Holiday Package #2

Fresh Seasonal Fruit Display

Antipasto platter with sliced baguette and assorted crackers

Almond Crusted Brie Bites with Mint-Cranberry Salsa

Sour-Cream Mashed Potatoes & Gravy

Yam and Sweet Potato Medallions with Sugar Glazed Shallots

Smoked Pork Tenderloin with an Apple Brandy Reduction and Apricot Chutney

Honey-Brined Grilled Chicken Breast with a Cider Reduction Sauce

Green Beans with Sherry-Butter Sauce

Baby Greens Salad with Humbolt Fog Chevre, Crisp D'Anjou Pears, Autumn Spiced Pecans and Pomegranate Vinaigrette

Caramel Sweet Potato/Pecan Pie

Price per person 25-50 \$30

Price per person 50- 100 \$27

Holiday Package #3

Fresh Seasonal Fruit Display

Spinach Artichoke Dip with Assorted Crackers and Crispy Pita Triangles

*Mixed Greens Salad with Gorgonzola, Candied Almonds, Poached Pears and
Cranberry/Citrus Vinaigrette*

*Thyme and Savory rubbed Prime Rib with Red Wine Jus and Tarragon
Horseradish Cream*

Baby-Red Potatoes Au-Gratin with Sautéed Leeks and Gruyere Swiss

Yam and Sweet Potato Mashers

Apple Sausage and Hazelnut Stuffing

Brussels Sprouts with Caramelized Shallots

Cranberry Pumpkin Tart with Chantilly Cream

Price per person 25-50 \$26

Price per person 50- 100 \$23