GRAND SIGNATURE HOLIDAY

$40
PER PERSON

A generous holiday buffet featuring two signature entrées, seasonal accompaniments, house-made sauces, fresh bread, and an expanded dessert selection.

SIGNATURE ENTRÉES

Select Two

Signature Herb-Crusted Turkey (White & Dark Meat)

Paired with: Rich Turkey Jus and Orange-Infused Cranberry Relish

Honey Glazed Ham

Paired with: Bourbon-Dijon Mustard Glaze

Rosemary & Garlic Roasted Pork Loin

Paired with: Apple-Cider Reduction Sauce

Creamy Tuscan Chicken Breast

Paired with: Sun-Dried Tomato, Spinach & Garlic Cream Sauce

Herb Roasted Chicken Breast

Paired with: Savory Rosemary Au Jus

PREMIUM CHEF ENTRÉE UPGRADES

Optional

Garlic & Herb Roasted Beef Tenderloin Filet

+$25.00 per person

Paired with: Red Wine Rosemary Demi-Glace or Creamy Horseradish Sauce

Slow-Roasted Prime Rib

+$28.00 per person

Paired with: Rosemary Au Jus and Creamy Horseradish Sauce

FRESH BREAD SELECTION

Select One

Freshly Baked Cornbread

Served with whipped honey butter

Assorted Warm Dinner Rolls

Served with sweet cream butter

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CATERING & EVENTS

ACCOMPANIMENTS

Select Three

Citrus & Pomegranate Harvest Salad

Crisp greens, fresh orange segments, ruby pomegranate seeds, toasted sliced almonds, citrus vinaigrette

Parmesan & Cranberry Caesar Salad

Romaine hearts, aged Parmesan, rosemary croutons, dried cranberries, toasted sunflower seeds, optional bacon crumble

Caramelized Onion & Roasted Garlic Mash

Creamy Yukon Gold potatoes infused with sweet caramelized onions, garlic, and sour cream

Truffled White Cheddar & Gruyere Mac

Cavatappi pasta baked in a velvety Gruyere and white cheddar sauce, finished with black truffle oil and toasted crumbs

Savory Sausage & Cranberry Cornbread Stuffing

Artisanal Italian sausage, tart cranberries, sage, and fresh herbs baked with golden cornbread

Green Beans with Crispy Shallots & Bacon

Blanched green beans tossed in garlic herb butter, topped with golden crispy shallots and smoked bacon

Maple Bourbon Brussels Sprouts

Roasted Brussels sprouts tossed with thick-cut bacon, maple glaze, and toasted pecans

Roasted Sweet Potato Casserole

Roasted sweet potato chunks tossed with brown sugar, warm spices, and a crispy pecan crumble

DESSERT

Select Two

Freshly Baked Cookie Platter

Assortment of chocolate chip, oatmeal raisin, and seasonal sugar cookies

Rich Chocolate Ganache Bites

Decadent, bite-sized dark chocolate ganache squares

Spiced Carrot Cake

Moist spiced cake folded with walnuts and layered with sweet cream cheese frosting

Citrus Olive Oil Cake

Moist, light olive oil cake infused with fresh citrus zest

DESSERT UPGRADES *Optional*

New York Style Cheesecake

+$6.00 per person

Creamy classic cheesecake served with berry compote

Traditional Holiday Pies

+$6.00 per person

Choice of Pumpkin, Deep-Dish Apple, or Pecan

Additional Selections

Extra Accompaniment

+$7.00 per person

Extra Standard Entrée

+$11.00 per person

Prices apply to the full guaranteed guest count. Beef tenderloin and prime rib remain premium upgrades at the prices listed above.