

ENTRÉES

After the Fourth Entrée to add an additional Starch or Entrée 3 per person

CHOICE OF TWO PASSED HORS D'OEUVRES

- Avocado Ranch Deviled Eggs
- Crostini, Roasted Grape Tomato, Basil Herb Cheese
- Bacon-Wrapped Kielbasa Bites
- Caprese Skewers
- Candied Bacon Strips

CHOICE OF TWO STARTERS

- Garden Fresh Salad with Shaved Apples and Fennel
Served with Ranch & Balsamic Vinaigrette
- Spinach & Arugula, Roasted Pumpkin, Sliced Apples,
Feta, Maple Pumpkin Dressing
- Romaine, Strawberries, Toasted Almonds,
Citrus Dressing
- Holiday Waldorf Salad
- Seasonal Fresh Fruit Display

CHOICE OF TWO STARCHES

- Savoyard Potatoes Baked with Caramelized Onions,
Fresh Thyme, Chicken Broth and Finished with
Parmesan and Asiago Cheese
- Maple-Roasted Candied Yams
- Mashed Potatoes with Roasted Garlic and
Traditional Gravy
- Sage Stuffing,
Celery and Onions
- Tricolor Tortellini Alfredo, Shaved Prosciutto
- Roasted Rainbow Bell Pepper Couscous

ALSO INCLUDED

- Sautéed Winter Vegetables
- Holiday Bread with Creamy Butter
- Assorted Holiday Desserts
- Iced Tea
- Freshly Brewed Coffee and Decaffeinated Coffee

ENTRÉES

Grilled Salmon, Pink Peppercorn Butter

Baked Salmon Wellington

Flank Steak, Pomegranate & Mango Salsa

Korean Grilled Beef Short Ribs

Mediterranean Beef Pinwheels, Savory
Tapenade, Feta Cheese

Pork Tenderloin with Grilled Fig and
Port Reduction

Encrusted Parmesan Chicken, Tomato,
Basil Marinara

Hazelnut Crusted Chicken, Frangelico Maple
Coffee Butter

Chicken Caprese, Mozzarella, Tomato

Sliced Roasted Turkey, Sage &
Spinach Dressing

Maple Glazed Ham

Penne Pasta & Grilled Shrimp, Sun-Dried
Tomato Cream Sauce



Eggplant Parmesan

Grilled Vegetable Napoleon

Herbed Risotto, Young Vegetables

Wild Mushroom & Spinach Lasagna

Vegetable Wellington