

# Special Holiday Menus

## "A Marry Fare Menu" \$24.00 pp

**POMEGRANATE SALAD**  
with candied pecans, dried cranberries and toasted sunflower seeds on a bed of mixed greens.  
Maple Balsamic Vinaigrette on side  
(GF) (DF) (VG)

**ROASTED TURKEY**  
Marinated with rosemary and garlic  
(NF) (GF)

**ALTERNATIVA OPTION:**  
Quinoa and butternut squash with spinach and lentil in a beet tomato sauce  
(NF) (GF)(DF) (VG)

**ROASTED GARLIC MASHED POTATOES**  
(NF) (GF)(DF) (VG)

**TRADITIONAL STUFFING WITH ROSEMARY**  
(NF) (DF) (V)

**TURKEY GRAVY**  
Vegan and Gluten Free Gravy available upon request  
(NF)(GF)(DF)

**ORANGE CINAMMON CRANBERRY SAUCE**  
(NF) (GF) (DF) (VG)

**DESSERTS**  
Apple Strudel, Pumpkin Whoopie Pies, Eggnog Crème Caramel, Chocolate Cake  
(NF) (V)



## "Joy to the World Menu" \$29.00 pp

**TURKEY-TINI STATION**  
Roasted Turkey, Garlic mashed potato, Traditional Stuffing, Turkey Gravy, Candied Cranberry  
(NF)

**STATIONARY GOURMET CHEESE PLATTER**  
Aged Cheddar, Swiss Cheese, Provolone, Smoked Gouda, Blue Cheese, variety of nuts and dried fruits  
(V)

**COLD CUT PLATTER**  
Genoa Salami, Cantinaplo, Cornichos, Prosciutto, Dijon Pommery Mustard, Capicola, Pickled Onions, Vaguettes  
(NF)

**GOAT CHEESE FIG TARTS**  
(NF) (V)

**VEGETARIAN SPRING ROLLS**  
with Thai dipping sauce  
Nuts Free | Vegetarian

**GRILLED SHIITAKE MUSHROOM**  
On top of garlic scented sourdough crisp  
(NF) (DF) (V)

**MINI SALADS IN BENTO BOXES**  
**POMEGRANATE SALAD**  
with candied pecans, dried cranberries and toasted sunflower seeds on a bed of mixed greens. Maple Balsamic Vinaigrette on side  
(GF) (DF) (VG)

**KALE CAESAR SALAD**  
with parmesan crisps, croutons and lemon Caesar dressing  
(NF) (V)

**TURKEY GRAVY**  
Vegan and Gluten Free Gravy available upon request  
(NF) (GF) (DF)

**ORANGE CINNAMON CRANBERRY SAUCE**  
(NF) (GF) (DF) (VG)

**DESSERTS**  
Apple Strudel, Pumpkin Whoopie Pies, Eggnog Crème Caramel, Chocolate Cake  
(NF) (V)

## "The More, The Merrier Menu" \$35.00 pp

**HORS D'OEUVRES (STATIONARY)**

**FIG AND GOAT CHEESE TART**  
(NF) (V)

**GRILLED SHIITAKE MUSHROOM CROSTINI WITH CREAM CHEESE**  
(NF) (V)

**BUFFET**

**POMEGRANATE SALAD**  
with candied pecans, dried cranberries and toasted sunflower seeds on a bed of mixed greens.  
Maple Balsamic Vinaigrette on side  
(GF) (DF) (VG)

**ROASTED TURKEY**  
Marinated with rosemary and garlic  
(NF) (GF)

**ALTERNATIVA OPTION:**  
Quinoa and butternut squash with spinach and lentil in a beet tomato sauce  
(NF) (GF)(DF) (VG)

**ROASTED GARLIC MASHED POTATOES**  
(NF) (GF)(DF) (VG)

**TRADITIONAL STUFFING WITH ROSEMARY**  
(NF) (DF) (V)

**TURKEY GRAVY**  
Vegan and Gluten Free Gravy available upon request  
(NF) (DF) (V)

**ORANGE CINAMMON CRANBERRY SAUCE**  
(NF) (GF) (DF) (VG)

**DESSERTS**  
Apple Strudel, Pumpkin Whoopie Pies, Eggnog Crème Caramel, Chocolate Cake  
(NF) (V)