



Add a Dash of Spice to Your Catered Event

Festive Mornings

*Buffet Embellished with Seasonal Décor
Add Holiday Candle Centerpieces*

Holiday Continental Breakfast

*An Assortment of Seasonal Pastries, Loaf Breads & Coffee Cake
Fresh Seasonal Sliced Fruit with a Sprinkling of Dried Cranberries
Fruit Yogurt Cups with Cinnamon Granola for Topping*

*Starbucks Christmas Blend and Decaf Coffees, Teas of the Season,
Hot Cocoa Packets w/Marshmallows and Cinnamon Sticks,
Fontana Peppermint & Gingerbread Syrups*

Holiday Strata Breakfast

*Cheese Strata with Ham and Tomatoes
Eggs Florentine in Puff Pastry
Chicken Apple Sausage & Crisp Bacon
Country Potatoes with Leeks and Peppers
Hot Oatmeal with Brown Sugar, Dried Cranberries and Pecans
Seasonal Fruit Platter
An Assortment of Bagels with/Butter & Jam*

Panettone French Toast

*Classic Italian Holiday French Toast
Topped with Warm Cinnamon Syrup
Scrambled Eggs Topped with/ Chives
Fennel Sausage with Peppers and Onions
Skillet Potatoes
Fresh Fruit Salad Bowl*

Classic Espresso Bar

*Espessos, Cappuccinos, Lattés and Made-to-Order Mochas
Complimented with Cocoa and Cinnamon Syrups*

*Minimum 25 ppl and Maximum 75ppl
Subject to Availability*



Festive Afternoon Break

*Buffet Embellished with Seasonal Décor
Add Holiday Candle Centerpieces*

Cookie Party

*A Variety of Holiday Cutout Cookies Sure to Please Everyone,
Oatmeal Cranberry Orange Cookies and Rich Brownie Bites
Served with Specialty Holiday Candies*

Sparkling Cider, Assorted Soda and Filtered Water

Sweet Celebration Break

*Sugared Gingerbread People & Snickerdoodle Cookies
Butter Pecans and Coconut Dream Bars
Yogurt Candy Cane Pretzels
Caramel Kettlecorn*

Sparkling Cider, Assorted Sodas and Filtered Water

The Gift of Chocolate Break

*Black Tie Cupcakes
Giant Dark Chocolate Mudslide and White Chocolate Hazelnut Cookies
Chocolate S'mores Snack Mix
Chocolate Holiday Candies*

*Assorted Sodas and Filtered Water
A Trio of Cold Whole, Nonfat and Chocolate milks!*

Hot Cider and Eggnog

Add these Classic Seasonal Beverages to Your Event



Festive Lunch Buffet Menu

***Buffet Embellished with Seasonal Décor
Add Holiday Candle Centerpieces***

*All Luncheons Include
Salad Topped with Cranberries, Orange Segments and Pecans
Dinner Rolls and Butter
Dessert Choice
Soft Drinks, Filtered Water and Holiday Candies*

Holiday Specialty Entrée Themes

Choose One Selection

Classic Thanksgiving

*Herb & Spice Rubbed Turkey Breast
Smashed Potatoes & Gravy
Cornbread Dressing & Cranberry Sauce
Roasted Maple Sweet Potatoes
Buttered Peas*

English Classic

*Savory Roast Beef w/ Au Jus and
Yorkshire Pudding
Horseradish Cream
Potato Leek Gratin & Onion Dressing
Nutty Brussels Sprouts & Carrots*

Elegant Celebration

*Chicken Roulade Stuffed with Spinach,
Tomato, Arugula and Feta Cheese
Savory New Potatoes
Long Grain and Wild Rice Medley
Julienne Carrots & Zucchini Squash*

Taste of Napa

*Orange Roasted Salmon
Orzo Pilaf with Artichokes
Rosemary Fingerling Potatoes
Butternut Squash with Buttered Sage
Green Beans with Shallots*

Choose One Holiday Dessert Selection

*Classic Pecan or Pumpkin Pie served with Cinnamon Whipped Cream
Warm Apple Cranberry Cobbler topped with Vanilla Whipped Cream
Buche Du Noel Cake*



Festive Reception

Perfect for a Post Meeting Celebration!

2-Hour Service

Passed Appetizers

Crab Cakes with Roasted Red Pepper Aioli

Chicken Skewers with Cranberry Glaze

Artichoke Fritters with Lemon Garlic Mayo

Appetizers Served on a Seasonally Decorated Buffet

Classic Spinach Dip with Sourdough and Foccocia Bread

Deviled Eggs

Imported and Domestic Cheeses with Assorted Crackers

Caramelized Onion and Mushroom Crostini

Mini Beef en Croute

Smoked Salmon Board with Classic Garnishes

Sweets Table

Mini Cheesecakes, Fruit Tarts, Seasonal Cookies, Petit Fours and Holiday Candies



Festive Dinner Buffet

Buffet and Dinner Tables Decorated with Winter Flair

All Dinners Include

Green Salad topped with Cranberries, Candied Walnuts and Orange Segments

Dinner Rolls with Butter

Coffee and Dessert Station

Roasted Pork Loin

Pork Loin w/ Pumpkin Sage Bread Pudding

Roasted Red Potatoes

Seasonal Vegetable Medley

Traditional Roasted Turkey

Slow Roasted Herb Rubbed Turkey Breast

Mashed Potatoes and Homestyle Gravy

Cornbread Dressing & Maple Glazed Sweet

Potatoes

Seasonal Vegetable Medley

Cranberry Sauce

Add Brown Sugar Glazed Ham

Chicken Au Figs

Marinated Airline Chicken Breast

w/ Fig & Orange Stuffing

Herbed Orzo Pasta

Seasonal Vegetable Medley

Carved Striploin

Roasted Striploin with Port Wine

Demi-glaze

Baked Sweet Potatoes with Apples and

Pecan Butter

Scalloped Potatoes with Braised Leeks

Seasonal Vegetable Medley

Roasted Prime Rib

Tender Roasted Prime Rib

with Au Jus and Horseradish

Roasted Banana Fingerling Potatoes

Apple Sage Dressing

Seasonal Vegetable Medley

Add Shrimp Scampi

Choose One Holiday Dessert Selection

Pumpkin Cheesecake

Chocolate Raspberry Ganache Torte

Buche Du Noel Cake

**Prices Reflect Buffet Service Including China and Linen*

Plated Service Upgrade



Holiday Beverage Services

Bar Service

Bartender fee per [or fraction of] 100 Guests for 2 hour Service
Each Additional Hour per Bartender

Spirits and Other Beverages

Soda.....
Mineral Water.....
Bottled Water.....
Sparkling Apple Cider.....
Domestic Beer.....
Imported Beer.....
House Wine by the Glass.....
Premium Wine by the Glass.....
Mixed Drinks..... (upon request)
Cordials.....
Corkage Fee Per Bottle.....
Hot Cider and Eggnog Station.....

Wine

Available for Bar or Table Service

House

Chardonnay, Cabernet and Merlot.....
Beringer White Zinfandel.....

Premium

Clos du Bois Chardonnay.....
Château St Jean Chardonnay.....
Clos du Bois Merlot.....
Rodney Strong Cabernet.....
Concannon Cabernet.....e
House Champagne.....