



The Holiday Brunch Menu 2018

\$12.50 Per Person

Per person price includes disposable plates, flatware, napkins and cups.

10 Person Minimum

Staff, linens and chafing dishes can be provided at additional charges-please call for pricing.



Sausage Egg & Cheese Casserole

Assorted Scones: Chocolate Chip, Cranberry Orange & Caramel Walnut

Country Ham on Garlic Cheddar Biscuit with Brown Sugar Butter

Fresh Fruit Salad

Additional Upgrades

Assorted Miniature Muffins - \$2.00 Per Person

Maple and Pepper Bacon - \$2.00 Per Person

Savory Sausage Patties - \$2.00 Per Person

Holiday Fruit Salad - \$2.50 Per Person

Juice - \$9.50 Per Gallon

Individual Bottles of Juice - \$2.25 Per Bottle

Coffee - \$15.00 Per Carafe (Serves 10 - 12)

Grande Coffee - \$22.00 Per Carafe (Serves 18 - 20)



Create Your Own Holiday Buffet Menu 2018

Lunch: \$13.00 | Dinner & Weekends: \$17.00 Per Person

Per person price includes disposable plates, flatware, napkins and cups.

10 Person Minimum

Staff, linens and chafing dishes can be provided at additional charges-please call for pricing.



Choice of Salad: (Pick One)

Seasonal Green Salad with Dried Cranberries
Candied Walnuts - Citrus Vinaigrette

Baby Greens with Fresh Strawberries, Feta Cheese,
Candied Walnuts - Strawberry Vinaigrette Dressing

Choice of Sides: (Pick One)

Cornbread Stuffing RedSkin Mashed Potatoes

Green Beans Almondine Green Bean Casserole

Sauté Vegetable Medley Roasted Sweet Potatoes

Rosemary Roasted Red Potatoes

Roasted Brussel Sprouts with Bacon & Balsamic Glaze

(Assorted Rolls with Butter Are Included)

Choice of Dessert: (Pick One)

Apple or Pecan Pie or Sweet Potato Pie

Assorted Miniature Desserts

Peppermint Cheesecake Stack or Pumpkin Cranberry Stack

Red Velvet Cake Squares with Cream Cheese Frosting
and Red Sugar Crystals

Choice of Entrée: (Pick One)

Roasted Porkloin with Fig & Port Wine Sauce

Virginia Baked Ham with Brown Sugar Glaze

Slow Roasted Turkey with Homemade Gravy
& Cranberry Sauce

Slowly Roasted Rosemary Roast Beef with
Mushroom Demi Glaze

Chicken Breast Stuffed with Bacon, Gouda
Topped with Pesto Cream

Smothered Porkloin with Marsala Gravy

Choice of Beverage: (Pick One)

Lemonade

or

Sweetened and Unsweetened Tea

Additional Upgrades

Additional Side - \$2.50 Per Person

Additional Entrée - \$3.50 Per Person

Additional Dessert - \$2.00 Per Person

Holiday Punch - \$15.00 Per Gallon

(Serves Approximately 20 People)



The Holiday Hors d' Oeuvres Menu 2018

\$26.00 Per Person

Per person price includes disposable plates, flatware, napkins and cups.

10 Person Minimum

Staff, linens and chafing dishes can be provided at additional charges-please call for pricing.



Carved Turkey on Hawaiian Rolls with Cranberry Aioli
Imported & Domestic Cheeses with Fruit Garnish and Assorted Crackers
Roasted Red Pepper Chicken Dip with Crispy Crostini and Pita Points

Parmesan Chicken Bites with Apricot Mustard Sauce

Caprese Skewers with Balsamic Drizzle

Petite Crab Cakes with Lemon Aioli

Miniature Beef Wellingtons

Dessert Station

Assorted Mini Cheese Cakes, Peppermint Cheesecake, Pumpkin Cranberry Stack
& Mini Dessert Assortment

Choice of Beverage: (Pick One)

Sweetened and Unsweetened Tea or Lemonade

Additional Upgrades

Tortellini Pasta with Spinach, Prosciutto, Portobello and Basil Cream Sauce - \$4.00 per Person

Cocktail Shrimp with Tangy Cocktail Sauce - \$4.00 Per Person
(2 Shrimp per Person)

Prime Rib* Carving Station with Soft Yeast Rolls - \$8.50 Per Person
(Requires Carver - Please Call for Pricing)

Holiday Punch - \$15.00 Per Gallon
(Serves Approximately 20 People)

**Meat may be served undercooked. Consuming raw or undercooked meats
or seafood may increase your risk of foodborne illness.*