



# The Holiday Brunch Menu 2016

\$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.



Dill, Smoked Gouda, Tomato and Spinach Egg Casserole

Fresh Baked Cinnamon Rolls with Cream Cheese Icing

Country Ham on Garlic Cheddar Biscuit

Fresh Fruit Ambrosia

## Additional Upgrades

Blueberry Muffins with Lemon Cream Cheese Glaze - \$2.00 Per Person

Maple and Pepper Bacon - \$2.50 Per Person

Savory Sausage Patties - \$2.00 Per Person

Holiday Fruit Salad - \$3.00 Per Person

Juice - \$7.50 Per Gallon

Individual Bottles of Juice - \$2.25 Per Bottle

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



## Create Your Own Holiday Buffet Menu 2016

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      Mashed Potatoes

Green Beans Almondine      Green Bean Casserole

Sauté Vegetable Medley      Mashed Sweet Potatoes

Rosemary Roasted Red Potatoes

(Assorted Rolls with Butter Are Included)

### Choice of Dessert: (Pick One)

Apple or Pecan Pie

Assorted Holiday Cookies or Miniature Desserts

Peppermint Cheesecake Stack

Key Lime Pie Shooters or Pumpkin Pie Shooters

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

### Choice of Entrée: (Pick One)

Pork Tenderloin with Fig & Port Wine Sauce

Virginia Baked Ham with Apricot Mustard Sauce

Slow Roasted Turkey with Homemade Gravy  
& Cranberry Sauce

Slowly Roasted Rosemary Roast Beef with  
Chianti Mushroom Sauce

Chicken Breast Stuffed with Bacon, Gouda  
Topped with Pesto Cream

Chicken Breast Stuffed with Portobellos, Spinach,  
Roasted Red Peppers & White Cheddar

### Choice of Beverage: (Pick One)

Lemonade

or

Sweetened and Unsweetened Tea

### Additional Upgrades

Additional Side - \$2.00 Per Person

Additional Entrée - \$3.00 Per Person

Additional Dessert - \$2.00 Per Person

Holiday Punch - \$15.00 Per Gallon

(Serves Approximately 20 People)

# The Holiday Hors d' Oeuvres Menu 2016

\$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 Hawaiiin Sweet Rolls with Cranberry Walnut Butter  
Imported & Domestic Cheeses with Fruit Garnish and Assorted Crackers

Hot Spinach & Artichoke Dip with Crispy Crostini and Pita Points

Parmesan Chicken Bites with Apricot Mustard Sauce

Chilled Marinated Grilled Vegetables

Petite Crab Cakes with Lemon Aioli

Minature Beef Wellingtons

## Dessert Station

Assorted Holiday Cake Pops, Peppermint Cheesecake Stack,  
Red Velvet Cake Shooters & Mini Dessert Assortment

## Choice of Beverage: (Pick One)

Sweetened and Unsweetened Tea or Lemonade

## Additional Upgrades

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

Cocktail Shrimp with Tangy Cocktail Sauce - \$3.00 Per Person  
(2 Shrimp per Person)

Prime Rib\* Carving Station with Soft Yeast Rolls - \$8.00 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.*

