Holiday Menu

Turkey Dinner — $ 28
Roasted Turkey, slow cooked, sliced, served with moist stuffing and gravy.

Served with your choice of Vegetable & Starch

Ham Dinner — $ 28
Honey Baked Ham

Served with your choice of Vegetable & Starch

Chicken Marsala — $ 27
Golden-pan fried chicken breast, covered with mushrooms in a rich marsala wine sauce.

Served with your choice of Vegetable & Starch

Chicken Piccata — $ 29
Golden-pan fried chicken cutlet with white wine caper sauce.

Served with your choice of Vegetable & Starch OR Linguini & Salad

Pork Tenderloin — $ 32
Slow-roasted pork tenderloin, topped with a honey garlic sauce.

Served with your choice of Vegetable & Starch

Vegetable

Broccolini
Asparagus
Grilled Veggie Medley
Green Beans

Starch

Mashed potatoes
Roasted potatoes
Long grain rice
Sweet potato mash

Important Information

Meals are served buffet style include house salad and warm rolls.
Carving station available upon request for an additional $100.
2nd entree can be added for $10 per person.
2nd Accompaniment can be added for $5 per person.

Holiday Menu

Salmon
Roasted salmon topped with lemon dill sauce.

Served with your choice of Vegetable & Starch

$ 39

Pot Roast
Slow-simmered chuck roast with potato's, carrots and celery. Topped with a Zinfandel wine sauce.

Served with your choice of Vegetable & Starch

$ 28

Prime Rib
Slow-roasted prime rib served with au jus and creamy horseradish sauce.

Served with your choice of Vegetable & Starch

$ 42

Flank Steak
Grilled flank steak, topped with chimichurri sauce.

Served with your choice of Vegetable and Starch

$ 34

Vegetable

Broccolini
Asparagus
Zucchini medley
Green Beans

Starch

Mashed potatoes
Roasted potatoes
Long grain rice
Sweet potato mash

Important Information

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Hor D'oeuvres

Each order served 20 people

Caprese Salad — $115

Fresh Mozzarella, ripe heirloom tomato, fresh basil, tossed in olive oil, salt, pepper and drizzled with a balsamic glaze.

Stuffed Mushrooms — $80

Mushroom buttons, stuffed with a house made cheese blend.

Crab Cake Bites — $150

Bite sized crab cakes made with real claw crab meat.

Smoked Chicken Wings — $160

Bone in chicken wings with house made rub and smoked to perfection, served with celery and ranch dressing.

Chips and Queso — $ 110

Fresh made tortilla chips sprinkled with salt and fresh lime juice, served with queso Blanco and salsa.

Hor D'oeuvres

Each order served 20 people

French Onion Dip

$120

House made potato chips and creamy French onion dip.

Spinach Dip

$120

House made Tortilla chips served with spinach dip.

Shrimp Cocktail

$120

Jumbo Shrimp served with Cocktail sauce.

Meatballs

$90

Choice between BBQ or Swedish style meatballs.

Holiday Dessert Menu

Each order served 20 people

Lemon Bars

Bite size pieces sprinkled with powdered sugar.

$65

House Baked Cookies

Chocolate Chip, Peanut Butter and Sugar.

$ 50

House Baked Brownies

Bite size pieces sprinkled with powdered sugar.

$ 50

Cheesecake Bites

Bite size pieces of assorted flavors of original, strawberry, chocolate and turtle.

$ 140

Licensed bakery products are welcomed to be brought in. If you bring your own dessert from a licensed baker please bring your own plates, napkins, serving utensils, and eating utensils.

Bar Services

Cash Bar

Guests purchase their beverages. A bar attendant fee is $150 per attendant and is only required for cash bar (one bar attendant per 50 guests).

Consumption Bar

Final tab added to invoice. (Products can be limited upon request)

Budget Bar

Dollar amount set, consumption bar. (Products can be limited upon request)

Drink Tickets

Consumption Bar limited amount of drinks per guests based on the amount of tickets per person

Non-Alcoholic

Soda $3.50 per person for unlimited soda

Self-serve water dispenser is provided as part of the venue.

Let's get started!
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