

## HOLIDAY MENU



### DINNER BUFFET

\$32 per person

Includes dinner rolls, Kale Salad, choice of two proteins, and two sides

#### Salad

Kale Salad - Chopped Kale, Spiced Walnuts, Dried Cranberries, Crumbled Goat Cheese, Cranberry Citrus Vinaigrette

#### Proteins (Choose 2)

Cider Glazed Pork Loin with Cranberry Apple Chutney  
Spice Roasted Turkey with Caramelized Onion Gravy  
Garlic Pepper Sirloin (+\$6) with Rosemary au Jus

#### Sides (Choose 2)

Pasilla-Maple Mashed Sweet Potato with Panko-Chorizo Topping  
Roasted Zucchini with Parmesan and Sage  
Sautéed Green Beans with Blistered Cherry Tomatoes and Crispy Fried Shallots



### ADD ONS

\$6 per person

#### Dessert

Cinnamon Swirled "Churro" Cake, Warm Roasted Apple Topping, Caramel Syrup, and Amy's Mexican Vanilla Ice Cream

#### Gourmet Hot Chocolate Bar

Hot Chocolate, Whipped Cream, Mini Marshmallows, Peppermint Sticks, Chocolate Shavings, and Chocolate Syrup



### POLICIES

Only available for full service events  
Includes 5 complimentary vendor meals  
Staffing fees apply  
Pricing reflects minimum guest count of 100 people  
18% Administrative fee and 8.25% tax applies

