



HOLIDAY HORS D'OEUVRE MENU

\$40 per person
(minimum of 50 people)

Prices do not include tax and gratuity.

ALL MEALS INCLUDE:

FRESH SEASONAL FRUIT, CHEESE AND VEGGIE DISPLAYS W/ ASSORTED CRACKERS AND DIPS

DECK THE HALLS STATION: (CHOOSE 1)

• SPECIALTY PASTA STATION:

- **CHICKEN, BEEF, SHRIMP, OR PORK**
- **PASTA CHOICE**
 - TORTELLINI
 - BOWTIE
 - FARAFALLE
 - ROTINI

◦ **SAUCE CHOICE**

- MARINARA
- ALFREDO
- PESTO
- WILD MUSHROOM
- VODKA
- TOMATO
- GARLIC, LEMON, OLIVE OIL, & WHITE WINE

- BAKED POTATO BAR W/ A VARIETY OF TOPPINGS
- HOUSE MAC & CHEESE BAR W/ A VARIETY OF TOPPINGS
- SHRIMP & GRITS
- BRUSCHETTA BAR

BEAST STATION: (CHOOSE 1)

- ROASTED TOP SIRLOIN
- VIRGINIA HONEY HAM
- SMOKED TURKEY

SERVED W/ BRIOCHE SLIDER BUNS AND SPECIALTY SAUCES

HOLLY D'OEUVRES STATION: (CHOOSE 3)

- LUMP CRAB DIP
- MINI QUICHE
- LUMPIA
- SOUTHWEST EGGROLLS
- GRILLED CHICKEN SKEWERS
- SHRIMP COCKTAIL
- MEATBALLS (BBQ, SWEET N SOUR, OR ITALIAN)
- SPINACH ARTICHOKE DIP W/ PITA



HOLIDAY LUNCHEON MENU

\$40 per person
(minimum of 50 people)

Prices do not include tax and gratuity.

ASSORTED DINNER ROLLS W/ BUTTER INCLUDED

MERRY ENTREE SELECTIONS: (CHOOSE 2)

OVEN ROASTED TURKEY BREAST W/ GRAVY
VIRGINIA HONEY HAM W/ PINEAPPLE
CHICKEN & BROCCOLI FETTUCCINI ALFREDO
FIRE ROASTED VEGGIE LASAGNA
SESAME GINGER CHICKEN- PAN FRIED & TOPPED W/ GRILLED PINEAPPLE
ROASTED CARVED SIRLOIN- W/ A WHISKEY PEPPERCORN SAUCE
PEPPER CRUSTED SALMON- W/ A MANGO CILANTRO SALSA
STEAK BRUSCHETTA- TOPPED W/ A FRESH ROMA TOMATO AND BASIL TAPENADE
ROAST PORK- W/ A SWEET PINEAPPLE GLAZE AND SEASONINGS

SLEIGH SIDE SELECTIONS: (CHOOSE 2)

SEASONED BREAD STUFFING
CRANBERRY SAUCE
SWEET POTATO CASSEROLE
ORANGE GLAZED BABY CARROTS
STEAMED BROCCOLI
VEGETABLE MADLEY
GREEN BEANS
ROSEMARY ROASTED RED POTATOES

ADD A SERVED SALAD OR SOUP COURSE: (\$3.50 PER PERSON)

GARDEN SALAD
SOUP DU JOUR

ADD A DESSERT ITEM OR MINI DESSERT DISPLAY: (\$3.50 PER PERSON)

DECADENT CHOCOLATE CAKE
NY STYLE CHEESECAKE
PECAN PIE W/ WHIP CREAM
APPLE COBBLER

HOLIDAY DINNER MENU

\$52 per person
(minimum of 50 people)

Prices do not include tax and gratuity.

ASSORTED DINNER ROLLS W/ BUTTER INCLUDED

SALAD OR SOUP COURSE:

GARDEN SALAD- MIXED GREENS, VEGETABLES, BLENDED CHEESES, & CROUTONS
SOUP DU JOUR

HEART WARMING ENTREES: (CHOOSE 2)

VIRGINIA HONEY HAM W/ PINEAPPLE

GLAZED PORK TENDERLOIN STEAK W/ CHERRY PLUM SAUCE

TURKEY ROULETTE W/ FIGGY PORT WINE SAUCE

ROASTED TOP SIRLOIN W/ AU JUS AND CREAMY HORSERADISH

BEEF BRISKET W/ ONION GRAVY

• *MAKE ANY OF THE ABOVE CHOICES A CARVING STATION FOR AN ADDITIONAL \$50 EACH*

GRILLED AHI TUNA OVER SPINACH W/ A SANTA FE AIOLI

WOOD SMOKED SALMON W/ A SCALLION CREAM SAUCE & BURGUNDY ONIONS

STUFFED CHICKEN FLORENTINE MEDALLIONS FILLED W/ SPINACH, PARMESAN BREAD CRUMBS, FONTINA CHEESE, & TOPPED W/ A PARMESAN CREAM SAUCE

LOBSTER RAVIOLI W/ ROASTED RED PEPPER & PARMESAN ALFREDO

ITALIAN SAUSAGE RAGU IN A BURGUNDY TOMATO SAUCE OVER FETTUCCHINE

CHICKEN MARSALA OVER ANGEL HAIR PASTA

MIRACLE ON SIDES ST: (CHOOSE 2)

ROSEMARY ROASTED RED POTATOES

SWEET YAMS

RICE PILAF

GARLIC MASHED POTATOES

ROASTED ASPARAGUS

VEGETABLE MEDLEY

OYSTER OR CORNBREAD STUFFING

SAUTEED GREEN BEAN ALMANDINE

SMOKED GOUDA MACARONI & CHEESE

ADD A DESSERT ITEM OR MINI DESSERT DISPLAY: (\$3.50 PER PERSON)

CHOCOLATE CAKE W/ CARAMEL

NY STYLE CHEESECAKE

PECAN PIE W/ WHIP CREAM

APPLE COBBLER



HOLIDAY PLATED DINNER

\$45 per person

Prices do not include tax and gratuity.

ASSORTED DINNER ROLLS W/ BUTTER INCLUDED

SALAD OR SOUP COURSE: (CHOOSE 2)

BROCCOLI & CHEESE
FRENCH ONION
CREAM OF MUSHROOM
CHICKEN NOODLE

GARDEN SALAD
MEDITERRANIAN- MIXED GREENS,
SPINACH, CUCUMBERS, TOMATOES,
ONIONS, FETA, ROASTED RED PEPPERS
CHEF SALAD

HEART WARMING ENTREES: (CHOOSE 2)

VIRGINIA HONEY HAM W/ PINEAPPLE

GLAZED PORK TENDERLOIN STEAK W/ CHERRY PLUM SAUCE

TURKEY ROULETTE W/ FIGGY PORT WINE SAUCE

ROASTED TOP SIRLOIN W/ AU JUS AND CREAMY HORSERADISH

BEEF BRISKET W/ ONION GRAVY

• **MAKE ANY OF THE ABOVE CHOICES A CARVING STATION FOR AN ADDITIONAL \$50 EACH**

GRILLED AHI TUNA OVER SPINACH W/ A SANTA FE AIOLI

WOOD SMOKED SALMON W/ A SCALLION CREAM SAUCE & BURGUNDY ONIONS

STUFFED CHICKEN FLORENTINE MEDALLIONS FILLED W/ SPINACH, PARMESAN BREAD CRUMBS, FONTINA CHEESE, & TOPPED W/ A PARMESAN CREAM SAUCE

LOBSTER RAVIOLI W/ ROASTED RED PEPPER & PARMESAN ALFREDO

ITALIAN SAUSAGE RAGU IN A BURGUNDY TOMATO SAUCE OVER FETTUCCINE

CHICKEN MARSALA OVER ANGEL HAIR PASTA

ADD A DESSERT ITEM OR MINI DESSERT DISPLAY: (\$3.50 PER PERSON)

CHOCOLATE CAKE W/ CARAMEL

NY STYLE CHEESECAKE

PECAN PIE W/ WHIP CREAM

APPLE COBBLER





HOLIDAY BUFFET MENU

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MERRY ENTREE SELECTIONS

ROASTED DUCK W/ JUNIPER
CHESTNUT SAUCE
25-8OZ BREASTS \$425

VA HAM GLAZED, BAKED, THICK CUT
& SERVED W/ PINEAPPLE CHUTNEY
SERVES 25-30 \$325

ROASTED TURKEY W/ GIBLET GRAVY
& CRANBERRY COMPOTE
SERVES 25-30 \$325

PRIME RIB W/ CARAMELIZED ONION
AU JUS AND SAUTEED MUSHROOMS
SERVES 25-30 \$525

HOLIDAY ADD ONS

FRUIT AND CHEESE TRAY
\$80-SMALL (20-25 servings)
\$110-LARGE (50-60 servings)

VEGGIES & DIPS TRAY *comes w/ red
pepper hummus & french onion dips*
\$55-SMALL (20-25 servings)
\$85-LARGE (50-60 servings)

CHARCUTIERE BOARD
chefs choice of meats & cheeses
\$150-SMALL (20-25 servings)
\$225-LARGE (50-60 servings)

SALADS

\$40-SMALL (20-25 servings)
\$60-LARGE (50-60 servings)
GARDEN SALAD
MEDITERRANIAN

SOUPS

\$40-SMALL (20-25 servings)
\$70-LARGE (50-60 servings)
LOADED POTATO
CHICKEN NOODLE
BROCCOLI & CHEESE
ITALIAN WEDDING

SLEIGH SIDE SELECTIONS

SWEET POTATO CASSEROLE
GLAZED CARROTS
GLAZED BRUSSEL SPROUTS
ROSEMARY ROASTED ROOT VEGGIES
GARLIC & HERB MASHED POTATOES
HOLIDAY HOUSE STUFFING
\$60-SMALL (20-25 servings)
\$90-LARGE (50-60 servings)

DESSERTS

APPLE COBBLER *w/ hazelnut
caramel drizzle*
PEPPERMINT BROWNIES *w/ mint
cookie topping*
GINGERBREAD SQUARES *w/
pumpkin spice icing*
\$30/Per Pan (15 servings)