



Holiday MENU



CHEF DANE

CATERING & DELIVERY

CREATE AN UNFORGETTABLE EXPERIENCE

DESIGN-YOUR-OWN HOLIDAY MENU

Customize your own menu from a mix of modern and classic favorites. Every personalized menu comes with cranberry sauce, freshly baked dinner rolls with butter, and your selected options from the list below. We also provide all the essentials: serving utensils, eco-friendly compostable plates, recycled napkins, and plant-based cutlery.

Holiday decorations available upon request

FRESH FROM THE OVEN CHOOSE 3

POULTRY SELECTIONS

Whole Oven Roasted Turkey (GF,DF) & Homemade Gravy
Caprese Chicken (GF)
Holiday Stuffed Chicken with Spinach, Feta, & Pine Nuts (GF) (+\$3.00pp)

BEEF SELECTIONS

Slow Cooked Vegetable & Herb Pot Roast (GF, DF)
Steak Medallions with Red Wine Reduction (+\$3pp)
Pepper & Sea Salt Encrusted Prime Rib Au Jus (+\$7pp)
Tuscan Braised Beef (GF,DF)
Beef Wellington with Tricolor Peppercorn Demi (+\$7pp)

SEAFOOD SELECTIONS

Tuscan Salmon (GF)
Salmon Buon Natale (GF)
Pomegranate Glazed Salmon Filet (GF,DF)
Classic Shrimp Scampi (+\$3pp)

PORK SELECTIONS

Honey-Dijon Glazed Ham (GF)
Herb Stuffed Pork Loin
Apricot Glazed Ham (GF)

VEGETARIAN / VEGAN SELECTIONS

Homemade Eggplant Parmesan
Oven Roasted Stuffed Acorn Squash (GF, Vegan)
Winter Grain Stuffed Peppers (GF, Vegan)
Stuffed Portobello Mushrooms (GF, Vegan)
Chimichurri Cauliflower Steak (GF, Vegan)

SIDES & DESSERTS CHOOSE 4

SALADS

Classic Caesar Salad
Mixed Greens, Apple, Walnut, & Cranberry Salad (GF, DF)
Spinach, Walnut, & Gorgonzola Salad (GF)
Harvest Salad (GF,DF)
Winter Pear & Pecan Salad (GF)

SIDES

Homestyle Mashed Potatoes (GF)
Scalloped Au Gratin Potatoes (GF)
Wild Rice Pilaf (GF,DF)
Sweet Potato & Caramelized Onions (GF,DF)
Cornbread & Cranberry Stuffing
Creamy Mac & Cheese
Broccolini with Golden & Red Beets (GF,DF)
Honey Glazed Vegetable Medley (GF,DF)
Roasted Brussel Sprouts (GF, Vegan)
Sweet Potato Mash (GF)
Fingerling Potatoes (GF, Vegan)
Herb-butter Roasted Potatoes (GF)

DESSERT

Assorted Holiday Sweet Bites
Assorted Holiday Cookies
Homemade Apple, Pumpkin, Blueberry, or Pecan Pies
Mixed Berry Cobbler with Whipped Cream
Apple Streusel
Cranberry - Orange Upside Down Cake
Vanilla Bean Panna Cotta with Fresh Berries (GF)

MENU SELECTION	20 - 34 GUESTS	35 - 49 GUESTS	50 - 74 GUESTS	75 - 99 GUESTS	100 - 149 GUESTS	150 - 199 GUESTS	200 - 300 GUESTS	300 + GUESTS
DESIGN-YOUR-OWN	\$45.45	\$44.95	\$44.45	\$43.95	\$43.45	\$42.95	\$42.45	CALL

FULL-SERVICE BAR CATERING

Beer, wine, spirits and specialty cocktail creations served by licensed and friendly bartenders. Call us for options and a quote!

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