



BUILD YOUR OWN *Holiday Package*

Available November 19, 2021 - January 16, 2022

*Packages include Holiday Decor with black tablecloths, choice of napkins from select colors, lit tree branch centerpieces, snowflake gobos, colored uplights, and holiday ambient music.
40 person minimum.*

V Vegetarian **V+** Vegan **GF** Gluten Free **DF** Dairy Free

Buffet

Buffet selection is complemented by rolls, butter, freshly brewed organic Rainforest Bold coffee and assorted Mighty Leaf teas.

\$56 per person

SALADS *(select one)*

Green Salad, Citrus, Shaved Fennel,
Candied Pecans, White Balsamic Vinegar **V** **GF** **DF**

Hearts of Romaine, Roasted Grapes, Toasted Almonds,
Roquefort, Champagne Vinaigrette **V** **GF**

Spinach Salad, Roasted Squash, Red Onion,
Pepitas, Maple Vinaigrette **V+**

ENTREES *(select two)*

Slow Roasted Salmon, Citrus Tarragon Butter **GF**

Mustard Glazed Ham, Apple-Raisin Chutney **GF**

Oven Roasted Turkey Breast, Sage Gravy **GF**

Smoked Turkey Breast, Cranberry Chipotle Butter **GF**

Pomegranate Glazed Chicken Breast, Spiced Pistachio Pilaf,
Orange & Red Onion Salad, Cardamom Butter **GF**

Peppered NY Strip, Garlic Herb Jus **GF**

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.

ACCOMPANIMENTS

(select three)

Vegetables

Crimson Crusted Cauliflower V GF

Green Beans Almondine V+

Molasses & Cider Glazed Squash V+ GF

Honey & Herb Glazed Carrots & Parsnips V GF

Dijon & Shallot Roasted Brussels Sprouts V+ GF

Starches

Sour Cream & Green Onion Mashed Potatoes V GF

Herb Roasted Sunset Fingerling Potatoes V+ GF

Chive and Orange Mashed Sweet Potatoes V GF

Spiced Pomegranate- Pistachio Pilaf V+ GF

Roasted Apple-Brie Risotto V GF

Bacon, Leek & Gruyere Stuffing

DESSERTS

(select one)

Berry Swirl Cheesecake V

Red Velvet Cake V

Chocolate Caramel Cake V

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.

Plated Options

Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, butter, freshly brewed organic Rainforest Bold coffee and assorted teas.

PLATED MAIN COURSE *(select two)*

Slow Roasted Salmon, Herb Roasted Sunset Fingerling Potatoes,
Citrus Tarragon Butter GF
\$51 per person

Oven Roasted Turkey Breast, Bacon, Leek & Gruyere Stuffing,
Sage Gravy GF
\$43 per person

Pomegranate Glazed Chicken Breast, Spiced Pistachio Pilaf,
Orange & Red Onion Salad, Cardamom Butter GF
\$43 per person

Peppered NY Strip, Sour Cream & Green Onion Mashed Potatoes,
Garlic Herb Jus GF
\$58 per person

PLATED DINNER SALAD

(select one)

Green Salad, Citrus, Shaved
Fennel, Candied Pecans,
White Balsamic Vinaigrette
V GF DF

Hearts of Romaine,
Roasted Grapes,
Toasted Almonds, Roquefort,
Champagne Vinaigrette
V GF

DESSERTS

(select one)

Cranberry White
Chocolate Cheesecake V

Red Velvet Cake V

Chocolate Caramel Cake V

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.

Seasonal Welcome Drinks

Ombre Sparkler

Champagne and Cranberry Juice
with Sugared Rim,
Blueberry Float & Rosemary Sprig
\$10 per person

Holiday Punch

(non-alcoholic)
Cranberry, Pineapple, Orange Juice,
and Grapefruit Sparkling Water
with Sugared Rim
\$7 per person



Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.