

2024 HOLIDAY MENU



Available from November 1st- January 31st

\$1000 Minimum for Events December 1st-December 23rd

All Priced Per Guest. No Substitutions.

Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.

All Meat Prices are Subject to Change for Current Market Pricing.

“CHOOSE YOUR OWN CHRISTMAS PACKAGE”

Charlie Brown Christmas

\$17.99/Guest

1 Entree

(Choose from Category 1)

1 Starch

1 Vegetable

1 Salad

1 Roll

No Dessert

The Polar Express

\$18.99/Guest

1 Entree

(Choose from Category 1)

1 Starch

1 Vegetable

1 Salad

1 Roll

1 Dessert

White Christmas

\$22.99/Guest

2 Entrees

(Choose from Category 1 or 2)

1 Starch

1 Vegetable

1 Salad

2 Rolls

1 Dessert

It's A Wonderful Life

\$24.99/Guest

2 Entrees

(Choose from Category 1 or 2)

2 Starches

1 Vegetable

1 Salad

2 Rolls

1 Dessert



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CATEGORY 1 ENTREES

Chicken

Herb Roasted Chicken

Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce

Chicken Brittany GF/DF

Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

Lemon Rosemary Chicken GF/DF

Grilled w/ Honey, Lemon & Fresh Rosemary

Tuscan Chicken

Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes. Contains Soy. Can be Made Gluten Free Upon Request

Chicken Marsala

Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction

Chicken Piccata

Sautéed in a White Wine, Lemon Caper Sauce

Tarragon Dijon Chicken GF

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

Chicken Forestiere GF

Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

Pork

Dearborn Ham Slices GF/DF

Choice of: Honey Glazed or Michigan Cherry Reduction

Cran-Apple Pulled Pork GF/DF

Slow Braised Pork Served w/ Slider Buns

Beef

All Beef Meatballs

Choice of: Swedish, Sweet & Savory, Marinara or BBQ

Three Cheese Penne w/ Meat Sauce

Vegetarian

Vegetable Lasagna

Roasted Stuffed Peppers GF/V

w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa

*** Can be Vegan Upon Request**

Choice of: Marinara or Roasted Red Pepper Coulis

Apple Walnut Stuffed Acorn Squash

GF/Vegan

Sesame Vegetable & Tofu Stir Fry over Quinoa

Vegan *Can be GF Upon Request

Stir-Fried Vegetables w/ Teriyaki over Quinoa

Pasta Primavera

Choice of: Marinara, Alfredo or Pesto Cream

CATEGORY 2 ENTREES

Chicken

Pollo Palomino

Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce

***Can be Made Gluten Free Upon Request**

Almond Crusted Chicken GF

***Contains Nuts**

Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce

Florentine Stuffed Chicken

Spinach & Assorted Cheeses w/ Lemon Alfredo

Dried Fruit & Nut Stuffed Chicken

w/ Chardonnay Cream

Traverse City Chicken GF

Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze

Chicken Parmesan

Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone Cheese & Parmesan

Turkey

Sliced Turkey Breast w/ Gravy

Autumn Spiced Turkey Breast

Served w/ Cranberry Relish

Fish

Salmon w/ Picatta or Dill Cream

Dill Cream or Picatta Cod

Pork

Pork Pot Roast

Pork Tenderloin

Choice of:

Demi-Glace **DF**, Michigan Cherry Port **DF/GF** or Apricot Dijon Reduction **GF/DF**

Beef

Braised Pot Roast (add \$2.00/Guest)

w/ Potatoes, Onions, & Carrots in Red Wine Demi Glace

Beef Tenderloin Medallion Slices

(Add \$9.00/Guest)

Choice of: Demi-Glace **DF**,

Mushroom Demi-Glace DF or

Forestiere Sauce GF

Wild Mushroom Madeira Cream Sauce

Vegetarian

Butternut Squash Ravioli

w/ Sage Cream Sauce

Cheese Tortellini

Choice of: Marinara, Alfredo, Pesto Cream or Palomino



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SALAD SELECTIONS

Garden Salad GF/Vegan

Caesar Salad GF/V

New England Salad GF/Vegan

Michigan Cherry Salad GF/V (add .50)

Pear & Gorgonzola Salad GF/V (add \$1.00)

Granny Smith Spinach Salad (add \$1.00)

Harvest Apple Coleslaw

Apples & Coleslaw w/ Poppysseed Vinaigrette

w/ Choice of 2 Dressings

Balsamic Vinaigrette Vegan/GF

Poppysseed Vinaigrette Vegan/GF

House Italian Vinaigrette V/GF

Fig Vinaigrette Vegan/GF

Add .25/serving

Homestyle Ranch V/GF

Raspberry Vinaigrette Vegan/GF

Caesar Dressing GF *Contains Anchovies

White Balsamic Vinaigrette Vegan/GF

Blue Cheese Dressing V/GF

Add .50/serving

VEGETABLES

Steamed Green Beans V/GF

Green Bean Amandine V/GF

Green Bean Bake V

Corn O'Brien V/GF

Roasted Brussel Sprouts V/GF

Vegetable Medley V/GF

Glazed Baby Carrots & Craisins V/GF

STARCHES

Potatoes

Potato Spinach Gratin V

Au Gratin Potatoes V/GF

Mashed Potatoes V/GF

Choice of: Idaho, Redskin or Yukon Gold w/ Skins

Oven Roasted Redskins V/GF

Roasted Rosemary Sweet Potato Wedges

Vegan/GF

Sweet Potato Bake V

Rice

Wild Rice Pilaf V

Ruby Wild Rice Pilaf Vegan/GF

Brown Rice & Quinoa Pilaf V/GF

Garlic & Lemon Mediterranean Rice V

Broccoli Rice Au Gratin Bake V

Pasta

Penne Pasta w/ Marinara Vegan

Cavatappi & Cheese V

ROLLS

Wheat Rolls Vegan

Rosemary Focaccia Rolls Vegan

Italian White Rolls Vegan

Choice of: Butter, Roasted Garlic Butter or Honey Butter

DESSERTS

Assorted Holiday Bars

to Include: Pumpkin, Cran-Orange & Apple Strudel

Mint Brownies

Pumpkin Tarts

Apple Tarts

Pumpkin Cupcakes

w/ Cream Cheese Frosting

Spice Cupcake

w/ Lemon Cream Cheese Frosting

Assortment of Holiday Truffles

Assortment of Holiday Cookies

to Include: Gingersnaps, Peppermint & Decorated Sugar Cookies

Cream Cheese Brownies

Chocolate Cupcakes

w/ Buttercream Frosting

Assorted Mini Chocolate Mousse Cups in Holiday Flavors

Pumpkin Cranberry Oat Cookies Vegan/GF

