

Holiday Menu

Joy to the World

Tossed Green Salad with Sliced Cucumbers,
Shredded Carrots and Cherry Tomatoes with
Choice of Dressings
Herb Roasted Turkey
House-Made Stuffing
Mashed Potatoes & Gravy
Brussel Sprouts with Bacon, Onion and
Balsamic Glaze
Cranberry Sauce
Fresh Baked Rolls with Butter

38.25

Silver Bells

Tossed Green Salad with Spinach, Diced Apples,
Feta, Dried Cranberries, Candied Walnuts Bacon
and Apple Cider Vinaigrette
Sautéed Chicken Breast with Herb Cream Sauce
Honey Glazed Ham
Roasted Beets with Bacon and Onion
Roasted Sweet Potatoes with Brown Sugar Butter
and Marshmallow
Fresh Baked Rolls with Butter

39.50

Sleigh Ride

Mixed Greens with Candied Walnuts, Gorgonzola,
Sundried Tomatoes, and Balsamic Vinaigrette
Herb Crusted Beef Chuck with Shallot, Herb and
Almond Chutney
Northwood's Seasoned Salmon
Rosemary Potato Galette
Green Beans with Thyme and Bacon
Fresh Baked Rolls with Butter

39.75

'Tis The Season

Mixed Greens Roasted Butternut Squash, Dried
Cranberries, Chevre, Toasted Pepitas and Maple Bacon
Vinaigrette
Sautéed Salmon with Pesto Cream Sauce
Grilled Flank Steak with Cranberry and Mushroom
Sauce
Bacon Wrapped Green Beans with Balsamic Glaze
Bourbon Glazed Root Vegetables with Gnocchi
Fresh Baked Rolls with Butter

44.25

*All Meals Include Cranberry Mint Ice Water—Vegetarian and Vegan
Options Available Upon Request*

OCCASIONS CATERING

Compostable Service Ware Included in Price—China Available Upon Request

All Proteins Are Served as %50 of Total Guest Count

Applicable Business Operations, 3.5% CC fee, Sales Tax & Staff Charges Added to All Orders

Minimum Order is 20 Guests