



### Preset Menus

### FAMILY OF 4

#### FAMILY 1

Oven Roasted turkey White and Dark meat sliced in a jus with gravy Traditional stuffing
Mixed green salad with balsamic dressing
Garlic mashed potatoes
Green been Almandine
Honey glazed tarragon carrots
Pumpkin pie
\$160.00

#### FAMILY 2

Oven Roasted turkey White and Dark meat sliced in a jus with gravy Traditional stuffing
Mixed green salad with balsamic dressing
Scallop sweet potatoes
Grilled asparagus
Honey glazed root vegetables
Pumpkin cheese cake
\$180.00

#### FAMILY 3

Oven Roasted turkey White and Dark meat sliced in a jus
Oven roasted pork loin
Traditional stuffing
Harvest salad
Roasted Smashed potatoes
Grilled sweet peppers
Honey glazed root vegetables
Vanilla Pumpkin spice layer cake





### Dinner Parties

### SERVES 10-12 PEOPLE

#### PARTY 1

Oven Roasted turkey White and Dark meat sliced in a jus with gravy AAA prime Rib roast sliced and cooked to Medium served with wild mushroom demi

Traditional stuffing

Scallop sweet potatoes

Garlic mashed potatoes

Harvest Salad

Green been Almandine

Honey glazed tarragon carrots

Pumpkin pie and 6" Caramel cheese cake

\$680.00

#### PARTY 2

Oven Roasted turkey White and Dark meat sliced in a jus with gravy

Oven roasted pork loin

Traditional stuffing

**Roasted Smashed Potatoes** 

Saffron Rice Pilaf

Mixed green salad with balsamic dressing

Green Bean salad with mandarin oranges in a ginger Raspberry Vingrette

Grilled sweet peppers

**Grilled Asparagus** 

Pumpkin pie and a Vanilla Pumpkin spice layer cake

\$680.00



# Add-Ons

### SERVES 10-12 PEOPLE

CHARCUTERIE PLATTER Spicy Suprassata, salami, prosciutto, olives, pickled vegetables	\$108.00
CHEESE PLATTER Swiss, Cheddar, Havarti, Provolone, Goat, assorted dried fruits and nuts, assorted crackers	\$ 70.00
GOURMET CHEESE PLATTER  A selection of imported and domestic cheeses  Smoked Gouda, Aged Cheddar, Asiago, Parmigiano Reggiano,  Blue, Artisanal Cheddar, premium cracker selection dried fruits and nuts	\$95.00
FRUIT PLATTER Watermelon, Cantaloupe, Honeydew, berries, grapes	\$60.00

### Starters

### SERVES 10-12 PEOPLE

MEAT AND CHEESE BOARD  Spicy Suprassata, salami, prosciutto, olives, pickled vegetables, Swiss,  Cheddar, Havarti, Provolone, Goat, assorted dried fruits and nuts, assorted crackers	\$96.00
<b>VEGGIE TRAY</b> Carrot, celery, sweet red and yellow pepper, cucumber sticks, with ranch dip	\$56.00
<b>SPRING ROLLS</b> (36pcs) Vegetable wonton spring rolls severed with Thai dipping sauce	\$72.00
MINI YORKIES (24 pcs) Mini Yorkshire pudding stuffed with garlic mashed potatoes, topped with roast beef and gravy	\$72.00
ROASTED RED PEPPER AND ZUCCHINI FRITTERS (36pcs) Served with a spicy marinara sauce for dipping	\$66.00
<b>TRADITIONAL BRUSCHETTA PLATTER</b> (36pcs) Mini Garlic croustini topped with fresh tomatoes, and spices finished with shaved Asiago	\$ 66.00
SPANAKOPITA TRAY (24PCS) Carrot, celery, sweet red and yellow pepper, cucumber sticks, with ranch dip	\$60.00



# Soups

4-6 PEOPLE	\$24.99
8-10 PEOPLE	\$39.99
12-15 PEOPLE	\$59.95

#### **HEARTY VEGETABLE**

Sliced Mushrooms, Sweet Peas, Carrots, Celery, Onion and Zucchini in a Light Tomato Chicken Broth
Add Turkey (per person)

\$2.00

#### **POTATO AND LEEK**

Smooth & Creamy. Sour Cream Swirl & Fennel Brunoise

#### **BUTTERNUT SQUASH & ALE**

Pureed Roasted Butternut Squash & Apple with Craft-brewed Ale

#### **CARROT GINGER ORANGE**

Pureed Sweet Carrot, Orange Zest and Ginger thinned with Cream

### Salads

4-6 PEOPLE	\$24.99
8-10 PEOPLE	\$39.99
12-15 PEOPLE	\$59.95

#### **MIXED CALIFORNIA GREENS**

Honey Dijon Mustard Dressing or Balsamic dressing

#### **HARVEST SALAD**

Arrugula, roasted golden beets, spiced walnuts, goat cheese, crispy Pancetta

#### **APPLE FETA**

Red pepper, Onion, Apple, Feta, Mixed Greens, Apple Cider Vinaigrette

#### **CAESAR**

Classic Caesar with Romaine or Baby Spinach. House made dressing, croutons & parmagiana cheese

#### **QUINOA SALAD**

Tender Quinoa, Red & Yellow Pepper, Cucumber, Mixed Greens, Honey Dijon Vinaigrette





# Meats

WHOLE ROASTED TURKEY 12-16lb, house-made cranberry sauce	<b>\$15.50</b> /lb
Oven Roasted Turkey Breast (per person) 7-8oz portion, house-made cranberry sauce	\$14.00
OVEN ROASTED CAPON 5-8lb, house-made cranberry sauce	<b>\$14.50</b> /lb
STUFFED CORNISH GAME HEN Cous cous apricots walnuts, cranberries, sage	<b>\$21.95</b> /ea
PRIME RIB Bone in Boneless Oven roasted to medium left whole or carved with a beef demi	<b>\$28.00</b> /lb <b>\$32.00</b> /lb
BAKED SALMON HALVES (3-5lb) Side of Atlantic salmon baked with dill, and feta	<b>\$24.00</b> /lb
HONEY GLAZED PINEAPPLE PORK LOIN  Boneless Pork loin honey glazed with pineapple and cloves with sweet pineapple sage gravy	<b>\$16.50</b> /LB





# Pasta/Rice

4-6 PEOPLE	\$24.99
8-10 PEOPLE	\$39.99
12-15 PEOPLE	\$59.95
15-20 PEOPLE	\$79.95

#### **SAFFRON RICE PILAF**

**ASPARAGUS & MUSHROOM RISOTTO** 

**BUTTERNUT SQUASH RISOTTO** 

PENNE A LA VODKA WITH ARTICHOKE HEARTS & SUNDRIED TOMATO

LASAGNA ANNINA'S HOMEMADE MEATY LASAGNA

#### **GNOCCHI**

Potato dumplings in are houses tomato sauce

#### **MUSHROOM AGNOLOTTI**

Stuffed mushroom half moon shaped pasta served with a baby shrimp cream sauce





# Sides

4-6 PEOPLE \$24.99 8-10 PEOPLE \$39.99 12-15 PEOPLE \$59.95

HONEY GLAZED ROOT VEGETABLES CARROTS, TURNIPS, RUTABAGA

**HONEY GLAZED BABY CARROTS** 

**GRILLED ASPARAGUS** 

GREEN BEAN ALMANDINE STEAMED, LOCAL HONEY, TOASTED ALMONDS

**ROASTED SMASHED RED POTATOES** 

**GARLIC MASHED POTATOES** 

**SCALLOP SWEET POTATOES** 

TRADITIONAL SAGE STUFFING

**HARVEST STUFFING (WITH NUTS AND CRANBERRIES)** 

# Extras

BEEF OR TURKEY GRAVY (1L)	\$9.95
CRANBERRY SAUCE (500g)	\$9.95
MARINARA SAUCE (1L)	\$9.95
DINNER ROLLS (per dozen)	\$4.95





# Dessert

PUMPKIN CHEESECAKE 8" 10"	<b>\$29.95</b> /ea <b>\$39.95</b> /ea
PUMPKIN PIE PLAIN 9"	<b>\$14.95</b> /ea
<b>PUMPKIN PIE PLAIN WITH WHIPPED CREAM TOPPING</b> 9"	<b>\$17.95</b> /ea
FLOURLESS CHOCOLATE CAKE 8" 10"	<b>\$33.95</b> /ea <b>\$42.95</b> /ea
MAPLE PEAR CRAB APPLE STRUDEL 12"	<b>\$17.9</b> /ea
APPLE CINNAMON PEACH STRUDEL 12"	<b>\$17.95</b> /ea
COOKIE PLATTER (per person) A selection of freshly baked in house cookies.	\$3.50
PASTRY AND STRAWBERRY PLATTER (per person) An assortment of in house pastries.	\$5.50

<sup>\*\*</sup> Gluten Free options available. Ask when placing your order\*\*

