



'Tis The Season

Have a ball this holiday season!

2021 HOLIDAY CHEER MENU

*For 2022 Holiday Menus, please inquire within.



VEGETARIAN

SMOKED GOUDA MAC & CHEESE BITES **V**

Smoked Gouda, White Cheddar, Elbow Pasta, House-made Marinara

CHIPS & DIPS **V, GF**

Tortilla Chips, Pepper Jack Queso, Guacamole, Fire-roasted Salsa

VEGETABLE SPRING ROLLS **V**

Sweet Chili Dipping Sauce

CAPRESE SKEWERS **V, GF**

Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Drizzle

SPINACH & ARTICHOKE DIP **V**

Tortilla Chips, Flatbread

HOUSE SALAD **V, GF**

Mixed Greens, Carrots, Tomatoes, Red Onions, Cheddar Cheese, Choice of Balsamic Vinaigrette or Ranch Dressing

CAESAR SALAD

Crisp Romaine, Parmesan, Garlic Crostinis, Creamy Caesar Dressing

MARGHERITA PIZZAS **V**

House-made San Marzano Tomato Sauce, Four Cheese Pizza Blend, Fresh Mozzarella, Roma Tomatoes, Basil Leaves

*Cauliflower Crust Available

CAULIFLOWER CRUST VEGGIE PIZZAS **V**

House-made San Marzano Tomato Sauce, Four Cheese Pizza Blend, Fresh Mozzarella, Roma Tomatoes, Basil Leaves

FIG & BRIE PIZZAS **V**

Garlic Oil, Figs, Brie, Caramelized Onions, Arugula, Balsamic Glaze

BAVARIAN PRETZELS **V**

Pepper Jack Queso & Dark Ale Grain Mustard

CHEESE & FRUIT PLATTER **V**

Assorted Cheese, Crackers and Seasonal Fruit

GRINCH SKEWERS **V**

Portobello Mushroom, Caramelized Onions, Arugula, Roma Tomato, Chipotle Aioli

HUMMUS & CRUDITÉ **V**

House-made Hummus, Medley of Cucumbers, Carrots, Celery, Cherry Tomatoes, Broccoli, Grilled Flatbread

V: Vegetarian

GF: Gluten-free Friendly:

Our menu items designated as GF are gluten-free based on ingredient composition for use with a gluten-free lifestyle choice. These GF items are produced in a kitchen that uses wheat in other products, therefore it is not suitable for a medically necessary gluten-free diet.

Burgers and egg items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your Event Specialist if a person in your party has a food allergy. We will do our best to accommodate your food allergy requests but will not be held responsible for any allergic reaction.

Applicable tax, service charge and/or admin fee not included. Please note food is portioned per Guest, and quantities are based on the number of Guests contracted. Additional charges will apply if more food is requested. For 2022 Holiday Menus, please inquire within.

MEATATARIAN

HOLIDAY STEAK LOLLIPOPS **GF**

NY Strip Steak, Confit Tomatoes, Caramelized Onions, Cranberry Balsamic Glaze

GOBBLER SLIDERS

Sliced Turkey, Cranberry Aioli, Pepper Jack Cheese, Garlic Butter

KRIS KRINGLE BEEF SLIDERS

Cranberry Jam, Brie Cheese, Fried Onions

HOLIDAY CHICKEN SLIDERS

Breaded Chicken Tender, White Sauce, Roasted Tomato, Mozzarella, Parmesan, Basil

ROASTED HOLIDAY CHICKEN PIZZAS

Herb-roasted Chicken, White Sauce, Mozzarella, Parmesan, Spinach, Roasted Sweet Red Peppers

PEPPERONI PIZZAS

Sliced Pepperoni, House-made San Marzano Tomato Sauce, Four Cheese Pizza Blend

*Cauliflower Crust Available

SHRIMP COCKTAIL **GF**

Horseradish Cocktail Sauce

CRÉME DE LA CRUMB

Hot Crab and Cheesy Artichoke Dip, Tortilla Chips

MINI CRAB CAKES

Chipotle Aioli, Arugula

BONELESS CHICKEN BITES

Lightly Battered and Tossed in Choice of Sauce: Buffalo, BBQ or Garlic Parmesan

CHICKEN POT STICKERS

Sweet Chili Dipping Sauce

SWEETATARIAN

MIXED BERRIES & SEASONAL FRUIT **V**

Chantilly Dip, Vanilla Wafers

HOLIDAY COOKIE DUO **V**

Choose (2): Chocolate Chip, Sugar, White Chocolate Macadamia Nut, or Peanut Butter

CHOCOLATE CHUNK BROWNIES **V**

HOLIDAY POPCORN **V**

Popcorn with White Chocolate Drizzle, Mini M&M's, Red and Green Sprinkles

CHOCOLATE COVERED OREOS **V**

White Chocolate Drizzle

STRAWBERRY & BOURBON BREAD PUDDING **V**

Cinnamon Custard, Bourbon Toffee, Macerated Strawberries, Whipped Cream



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GREENS

BLUE CHEESE SALAD **V**

Mixed Greens, Cherry Tomatoes, Blue Cheese, Shaved Red Onions, Candied Walnuts, Citrus Dressing

WINTER GREENS SALAD **V**

Dried Cranberries, Mozzarella, Candied Walnuts, Balsamic Dressing

CAESAR SALAD

Crisp Romaine, Parmesan, Garlic Crostinis, Creamy Caesar Dressing

MAINS

CRANBERRY-BALSAMIC CHICKEN **GF**

Cranberries, Honey, Balsamic

CHICKEN PARMESAN

Marinara Sauce

HONEY BAKED HAM **GF**

Honey-glazed Ham, Cranberry Sauce Drizzle, Side of Herb Aioli, Honey Mustard

BRAISED SHORT RIBS

House Au Jus

NY STRIP STEAK **GF**

Sliced, Herb-peppercorn Sauce

"GARLIC-PEPPERCORN" PORK TENDERLOIN **GF**

Au Jus on a Bed of Roasted Potatoes, Side of Horseradish Cream

GRILLED SALMON

Maple-soy Glaze, Green Onions, Toasted Sesame Seeds

CREAMY GARLIC PENNE PASTA **V**

House-Made Cream Sauce

STUFFED PORTOBELLOS **V, GF**

Spinach and Cheese-stuffed, House-made Marinara

SIDEKICKS

GREEN BEANS **V, GF**

Haricots Verts, Garlic Butter

CRISPY BRUSSEL SPROUTS **V, GF**

Garlic Butter, Bacon

SEASONAL ROASTED VEGETABLES **V, GF**

Honey-glazed with Crispy Sage

WHIPPED POTATOES **V, GF**

Option of Butter, Herbed, or Gravy Au Jus

BOURBON SWEET POTATOES **GF**

Baked Sweet Potatoes, Maple Brown Butter, Bourbon, Toasted Marshmallows, Candied Walnuts

CORNBREAD STUFFING **V**

Crumbled Corn Bread, Celery, Onions, Sage, Thyme

ASSORTED DINNER ROLLS **V**

Herb Butter

SWEETS

MIXED BERRIES & SEASONAL FRUIT **V**

Chantilly Dip, Vanilla Wafers

HOLIDAY COOKIE DUO **V**

Choose (2): Chocolate Chip, Sugar, White Chocolate Macadamia Nut, or Peanut Butter

CHOCOLATE CHUNK BROWNIES **V**

HOLIDAY POPCORN **V**

Popcorn with White Chocolate Drizzle, Mini M&M's, Red and Green Sprinkles

CHOCOLATE COVERED OREOS **V**

White Chocolate Drizzle

STRAWBERRY & BOURBON

BREAD PUDDING **V**

Cinnamon Custard, Bourbon Toffee, Macerated Strawberries, Whipped Cream

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