

# HOLIDAY MENU

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It's time again for fall favorites and holiday classics! Choose a complete buffet, served meal, or create your own menu with our à la carte selections. We can deliver to your campus location, or you can book one of our versatile event spaces!

## **HOLIDAY BUFFET** — \$38 per person\*

- Mixed Greens with Caramelized Walnuts, Goat Cheese, and Dried Cranberries
- Garlic & Herb-Crusted Roasted Whole Turkey
- Baked Honey-Glazed Ham with Sliced Pineapples
- Cornbread Stuffing with Roasted Pecans
- Blue Lake Green Beans Almondine
- Mashed Sweet Potatoes
- Cranberry-Orange Relish
- La Brea Rolls & Butter
- Pumpkin Bread Pudding with Crème Anglaise
- Beverage Service

## **CELEBRATION DINNER** — \$32 per person\*

- Mixed Greens with House Dressing
- Garlic & Thyme-infused Cornish Game Hen with Dried Fruit Stuffing and Cranberry Port Sauce
- Honey-Walnut Butter Glazed Baby Carrots
- Roasted New Potatoes with Fresh Herbs
- La Brea Rolls & Butter
- Individual Carrot Cake
- Beverage Service

*\*30 Person minimum on buffets and served events. Beverage Service includes iced water, iced tea, and coffee service.*

## **CLASSIC ROASTS**

- Roasted Whole Turkey (Serves 20–25): Garlic & Herb-Crusted or Cranberry Glazed — \$110\*\*
- Herb-Crusted Roasted Whole Breast of Turkey — \$100
- Baked Boneless Carved Ham, Pineapple & Orange-Glazed with Honey Clove Butter (Serves 20) — \$100
- Sliced Beef Tenderloin with Creamy Horseradish (Serves 20) — \$290

*\*\* Whole turkeys may also be ordered pre-carved for an additional \$15 per turkey.*

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*Prices subject to change without notice*

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# HOLIDAY MENU *...continued*

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## **SAVORY SIDE DISHES** (Each serves 20 unless otherwise indicated)

- Cornbread Dressing with Roasted Pecans — \$44
- Mashed Potatoes: White, Garlic, or Sweet Potatoes — \$44
- Cinnamon & Clove Caramelized Sweet Potatoes — \$49
- Turkey Gravy — \$18
- Macaroni & Cheese (Serves 40) — \$107
- Parsnips, Golden Beets, and Brussels Sprouts with Hazelnuts — \$42
- Blue Lake Green Beans Almondine — \$45
- Tangy Cranberry-Orange Relish with Grand Marnier — \$17
- Apple-Cranberry Chutney — \$17

## **TEMPTING SWEETS**

- Pumpkin Pie (8 Slices) — \$32
- Chocolate Pecan Pie (8 Slices) — \$48
- Pecan Praline Pie (8 Slices) — \$50
- Pumpkin Cheesecake (16 Slices) — \$58
- Eggnog Cheesecake (16 Slices) — \$58
- Pumpkin Bread Pudding with Crème Anglaise (Serves 30) — \$85
- White & Dark Chocolate Truffles — \$18 per dozen
- Bûche de Noël (Yule Log) (Serves 16) — \$37

## **FESTIVE BEVERAGES**

- Sparkling Cranberry — \$30 per gallon
- Misty Breeze Punch — \$30 per gallon
- Hot Apple Cider — \$37 per gallon

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