HOLIDAY MENU

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.

*Prices subject to change without notice*
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 Almandine — $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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