



SEASONAL MENU

Fall/Winter offerings, available to order November 1, 2025 -
March 1, 2026. Excluding Nov 27, Dec 24 & 25

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APPETIZER TRAYS *1 tray serves 25 people / 2 pieces per person*

RASPBERRY BRIE BITES Phyllo shell, raspberry preserves, brie & rosemary honey drizzle
(V, contains almonds) *\$150/tray*

CHEDDAR SAUSAGE BALLS Pork sausage with Southern seasonings. Includes bbq and
ranch dipping sauces (GF) *\$150/tray*

CHIPOTLE CRANBERRY MEATBALLS Turkey meatballs cooked in a chipotle cranberry
glaze (GF) *\$160/tray*

HOLIDAY JALAPENO POPPER Cranberry cream cheese, bacon & cornbread topping
\$150/tray

DEVEILED EGG DUO Includes two fillings: Nashville hot with pickles (V, GF) and
Chorizo and roasted sweet potato (GF) *served cold \$150/tray*

CAPRESE FOCACCIA SLIDERS Mozzarella, hot house tomato, arugula, basil pesto &
balsamic glaze *served cold (V) \$150/tray*

PUFF PASTRY BITES Pick 1 variety *\$160/tray*

- Herb ricotta with parmesan cheese, cherry tomatoes & basil oil (V)
- Beef wellington, mushroom duxelle, dijon demi sauce & prosciutto
- Chive and smoked salmon cream cheese, diced cucumber & pickled red onions
- Old Bay seasoned crab meat, cream cheese, spinach & red bell pepper

INSPIRED SHAREABLES *1 platter serves 20-25 people*

CHEESE & FRUIT Chef's selection of seasonal artisanal cheese, honey whipped ricotta, jams,
nuts, dried and fresh fruit, crackers & cornichons (V) *\$180/platter*

CHEESE & CHARCUTERIE Chef's selections of seasonal artisanal cheese and cured meats,
jams, nuts, mustards, crackers & cornichons *\$200/platter*

HERB ROASTED TURKEY Rosemary, oregano & parsley rubbed boneless turkey breast,
gerkins, olives, cranberry dijon mustard & mini croissants *\$250/platter*

SPIRAL HAM Maple spiced glazed ham, honey mustard & mini brioche rolls *\$250/platter*

SHRIMP COCKTAIL Old Bay aioli, cocktail sauce, sliced lemons & limes *\$225/platter*

DIP DUO Choose two dips. Served warm with pita points *\$175/platter*
Spinach artichoke dip (V) / Caramelized onion dip (V) / Crab dip /
Butternut squash dip (V) / Sausage fennel kale dip

SEASONAL BUFFET MENU

\$25/PERSON, 15 PERSON MINIMUM

PICK 2 ENTREES AND 2 SIDES

DESSERTS, SALADS & DRINKS ARE AVAILABLE TO ADD-ON

*All buffets include fresh rolls, whipped honey cinnamon butter
& housemade cranberry sauce with orange zest*

ENTREES
PICK

2

SIDES
PICK

2

ROASTED TURKEY (GF)
with lemon herb gravy

SPIRAL HAM (GF)
with maple spiced glaze

**BUTTERNUT SQUASH & SAGE
RISOTTO** (V, GF)

SEARED ROSEMARY CHICKEN (GF)
with cranberries

MAPLE MISO GLAZED SALMON

PRIME RIB (GF)
with horseradish sauce & au jus
+\$3/person

POBLANO CORNBREAD STUFFING (V)

SAUSAGE APPLE STUFFING

CHEDDAR & CHIVE MASHED POTATOES (V, GF)

WHIPPED SWEET POTATOES (V, GF)

TRUFFLE GREEN BEANS AU GRATIN (V)
with crispy onion strings

BROWN BUTTERED BABY CARROTS (V, GF)

SMOKED GOUDA MAC & CHEESE (V)

HERB MAC & CHEESE WITH CAVATAPPI (V)

ROASTED ROOT VEGETABLE MEDLEY (V, GF)

BRUSSEL SPROUTS WITH MAPLE BACON (GF)

SCALLOPED POTATOES (V, GF)
with sharp cheddar

ADDITIONAL ENTREE
+\$6/PERSON

**ALL SIDES ARE AVAILABLE
TO BE ORDERED BY THE HALF PAN
1 HALF PAN SERVES 20-25PPL - \$50 EACH**

BUFFET ADD-ONS

The following items below are available to add on to any seasonal order

SALADS

\$4.75/PERSON UPCHARGE

15 person minimum per selection

AUTUMN FIELD GREENS (V, GF)

Field greens, roasted butternut squash, shaved brussel sprouts, toasted pepitas, crumbled goat cheese & a fig vinaigrette

SPINACH & BEET (V, GF)

Spinach, pickled beets, feta cheese crumbles, toasted walnuts, quinoa & a maple dijon vinaigrette

DESSERTS

15 person minimum per selection

MAPLE PECAN BREAD PUDDING WITH BOURBON GLAZE (V)

served warm \$6/person

PEPPERMINT BARK BROWNIES (V)

\$5/each

CREME BRULEE CUPS (V, GF)

choice of chocolate or vanilla
\$6/each

WARM FRUIT COBBLER (V)

choice of cherry or apple cinnamon
\$6/person

PUMPKIN CHEESECAKE BARS WITH SALTED CARAMEL DRIZZLE (V)

\$6/each

Ask about our rotating holiday sweets!

DRINKS

\$20/INSULATED TOTES

serves 12 people

SPICED HOT CHOCOLATE

w/ cinnamon sticks & marshmallows

HOT APPLE CIDER

w/ cinnamon sticks & orange slices

\$12/GALLON

serves ~10 people

CRANBERRY POMEGRANATE PUNCH

ROSEMARY PEAR SPRTIZ