

# Holiday Menu

## Joy to the World

Tossed Green Salad with Sliced Cucumbers,  
Shredded Carrots and Cherry Tomatoes with  
Choice of Dressings  
Herb Roasted Turkey  
House-Made Stuffing  
Mashed Potatoes & Gravy  
Brussel Sprouts with Bacon, Onion and  
Balsamic Glaze  
Cranberry Sauce  
Fresh Baked Rolls with Butter

**38.25**

## Silver Bells

Tossed Green Salad with Spinach, Diced Apples,  
Feta, Dried Cranberries, Candied Walnuts Bacon  
and Apple Cider Vinaigrette  
Sautéed Chicken Breast with Herb Cream Sauce  
Honey Glazed Ham  
Roasted Beets with Bacon and Onion  
Roasted Sweet Potatoes with Brown Sugar Butter  
and Marshmallow  
Fresh Baked Rolls with Butter

**39.50**

## Sleigh Ride

Mixed Greens with Candied Walnuts, Gorgonzola,  
Sundried Tomatoes, and Balsamic Vinaigrette  
Herb Crusted Beef Chuck with Shallot, Herb and  
Almond Chutney  
Northwood's Seasoned Salmon  
Rosemary Potato Galette  
Green Beans with Thyme and Bacon  
Fresh Baked Rolls with Butter

**39.75**

## 'Tis The Season

Mixed Greens Roasted Butternut Squash, Dried  
Cranberries, Chevre, Toasted Pepitas and Maple Bacon  
Vinaigrette  
Sautéed Salmon with Pesto Cream Sauce  
Grilled Flank Steak with Cranberry and Mushroom  
Sauce  
Bacon Wrapped Green Beans with Balsamic Glaze  
Bourbon Glazed Root Vegetables with Gnocchi  
Fresh Baked Rolls with Butter

**44.25**

*All Meals Include Cranberry Mint Ice Water—Vegetarian and Vegan  
Options Available Upon Request*

## OCCASIONS CATERING

**Compostable Service Ware Included in Price—China Available Upon Request**

**All Proteins Are Served as 50% of Total Guest Count**

**Applicable Business Operations, 3.5% CC fee, Sales Tax & Staff Charges Added to All Orders**

**Minimum Order is 20 Guests**