



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 Root Vegetables
Herb Roasted Red Potatoes
Fresh Baked Rolls with Butter
39.50

DRINK

All Meals Include Cranberry
Mint Ice Water

SLEIGH RIDE

Mixed Greens with Candied Walnuts,
Gorgonzola,
Sun-dried Tomatoes, and Balsamic Vinaigrette
Herb Crusted Beef Tenderloin
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

OCCASIONS **CATERING**

Compostable Service Ware Included in Price—China Available Upon Request
Menu with 2 Proteins Are Served as 50% of Total Guest Count
Applicable Business Operations, 3% CC fee, Sales Tax & Staff Charges Added to All Orders
Minimum Order is 20 Guests

360-943-9494

