



## HOLIDAY EVENT OFFERINGS

### MENU #1

FRESH BAKED BREADS  
MIXED SALAD GREENS  
ROAST TURKEY WITH GIBLET GRAVY  
CORNBREAD STUFFING  
MASHED POTATOES  
HONEY GLAZED CARROTS  
SAUTEED WHOLE GREEN BEANS  
MAPLE WALNUT BREAD PUDDING  
ICE TEA AND COFFEE  
\$24.95 PER PERSON

### MENU #2

FRESH BAKED BREADS  
MIXED GREEN SALAD  
CHEESE DISPLAY  
ROAST TURKEY WITH GIBLET GRAVY  
PORK LOIN WITH ROASTED APPLES AND PEARS  
GINGER MOLASSES YAMS WITH BRULEED  
MARSHMALLOWS  
SMASHED RED BLISS POTATOES  
HONEY GLAZED CARROTS  
SAUTEED WHOLE GREEN BEANS  
MAPLE WALNUT BREAD PUDDING  
ICE TEA AND COFFEE  
\$31.95 PER PERSON

### MENU #3

FRESH BAKED BREAD  
MIXED SALAD GREENS  
SHRIMP COCKTAIL  
HERBED PRIME RIB OF BEEF WITH AU JUS  
ORANGE BUTTER GLAZED SALMON  
ROASTED GARLIC MASHED POTATOES  
SAUTEED WHOLE GREEN BEANS  
SEASONAL MIXED VEGETABLES  
MAPLE WALNUT BREAD PUDDING  
ICE TEA AND COFFEE  
\$39.95 PER PERSON

### HORS D'OEUVRES

PRICE REFLECTS PER DOZEN, MINIMUM TWO DOZEN.

STUFFED MUSHROOM WITH APPLE, GOAT  
CHEESE, AND ITALIAN SAUSAGE | \$20  
CREAMY SPINACH AND ARTICHOKE DIP  
WITH TOSTADAS | \$15  
HEIRLOOM TOMATO BRUSCHETTA | \$24  
MEATBALLS WITH PEPPERONATA SAUCE | \$20  
ARANCINI | \$22  
ROASTED GRAPE, GOAT CHEESE, AND  
WALNUT BRUSCHETTA | \$24





A Taylor Hospitality Managed Property