



Holiday Menu Packages

2026



Available from November 1st- January 31st

\$1000 Minimum for Events December 1st-December 23rd

All Priced Per Guest. No Substitutions.

Prices Do Not Include Beverages, Disposables, Service, Delivery or Tax.

For Packages with Two Entrees, Entree Quantities are based
on a Formula equating to 1.4 Entrees per person

All Meat Prices are Subject to Change for Current Market Pricing.

Charlie Brown Christmas

\$18.99/Guest

1 Entree

Choose from Category 1

1 Starch

1 Vegetable

1 Salad

1 Roll

No Dessert

The Polar Express

\$19.99/Guest

1 Entree

Choose from Category 1

1 Starch

1 Vegetable

1 Salad

1 Roll

1 Dessert

White Christmas

\$22.99/Guest

2 Entrees

Choose from Category 1 or 2

1 Starch

1 Vegetable

1 Salad

2 Rolls

1 Dessert

It's A Wonderful Life

\$24.99/Guest

2 Entrees

Choose from Category 1 or 2

2 Starches

1 Vegetable

1 Salad

2 Rolls

1 Dessert



Category 1 2026

Entrées

Chicken

Herb Roasted Chicken

Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Dijon Sauce & Topped w/ Parmesan

Chicken Brittany GF/DF

Grilled Chicken Marinated in Apple, Balsamic & Lemon

Lemon Rosemary Chicken GF/DF

Grilled w/ Lemon, Fresh Rosemary & Apple Glaze

Tuscan Chicken *GF Upon Request/Contains Soy

Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes.

Chicken Marsala

Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction

Chicken Piccata

Sautéed in a White Wine, Lemon Caper Sauce

Tarragon Dijon Chicken GF

Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction

Chicken Forestiere GF

Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce

Salads

Garden Salad GF/Vegan

Mixed Greens with Shredded Red Cabbage & Carrots, Grape Tomatoes, Cucumbers & Croutons

Caesar Salad GF/V

Mixed Greens with Shredded Red Cabbage & Carrots, Shaved Parmesan Cheese, Grape Tomatoes, Olives & Croutons

New England Salad GF/Vegan

Mixed Greens with Shredded Red Cabbage & Carrots, Dried Cranberries & Toasted Almonds

***Contains Nuts**

Michigan Cherry Salad GF/V *add .50

Mixed Greens with Shredded Red Cabbage & Carrots, Dried Cherries, Candied Walnuts & Shredded Cheddar Jack Cheese

***Contains Nuts**

Granny Smith Salad GF/V *add \$1.00

Baby Spinach & Mixed Greens with Shredded Red Cabbage & Carrots, Granny Smith Apple Slices, Candied Pecans, Gorgonzola & Cranberries

***Contains Nuts**

Harvest Apple Coleslaw V

Apples & Coleslaw w/ Poppyseed Vinaigrette

Beef

All Beef Meatballs

Choice of: Swedish, Sweet & Savory, Marinara or BBQ

Three Cheese Penne w/ Meat Sauce

Pork

Dearborn Ham Slices GF/DF

Choice of: Honey Glazed or Michigan Cherry Reduction

Cran-Apple Pulled Pork GF/DF

Slow Braised Pork Served w/ Slider Buns

Vegetarian/Vegan

Vegetable Lasagna V

Roasted Stuffed Peppers GF/V

***Vegan Upon Request**

w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa

Choice of: Marinara or Roasted Red Pepper Coulis

Apple Walnut Stuffed Acorn Squash GF/Vegan

Sesame Vegetable & Tofu Stir Fry over Quinoa

Vegan *Can be GF Upon Request

Stir-Fried Vegetables w/ Teriyaki over Quinoa

Pasta Primavera V

Choice of: Marinara *Vegan, Alfredo or Pesto Cream

Dressings

Choice of 2:

Balsamic Vinaigrette Vegan/GF

Poppyseed Vinaigrette Vegan/GF

House Italian Vinaigrette V/GF

Fig Vinaigrette Vegan/GF *Add .25

Homestyle Ranch V/GF

Raspberry Vinaigrette Vegan/GF

Caesar Dressing GF *Contains Anchovies

White Balsamic Vinaigrette Vegan/GF

Blue Cheese Dressing V/GF *Add .50



Sides & Desserts



2026

Starches

Potato Spinach Gratin **V**

Au Gratin Potatoes **V/GF**

Mashed Potatoes **V/GF**

Choice of:

Idaho, Redskin or Yukon Gold w/ Skins

Oven Roasted Redskins **V/GF**

Rosemary Sweet Potato Wedges **Vegan/GF**

Sweet Potato Bake **V**

Wild Rice Pilaf **V**

Ruby Wild Rice Pilaf **Vegan/GF**

Brown Rice & Quinoa Pilaf **V/GF**

Garlic & Lemon Mediterranean Rice **V**

Broccoli Rice Au Gratin Bake **V**

Penne Pasta w/ Marinara **Vegan**

Cavatappi & Cheese **V**

Vegetables

Steamed Green Beans **V/GF**

Green Bean Amandine **V/GF**

***Contains Nuts**

Green Bean Bake **V/GF**

Corn O'Brien **V/GF**

Roasted Brussels Sprouts **V/GF**

Vegetable Medley **V/GF**

Glazed Baby Carrots & Craisins **V/GF**

Cherry Glazed Brussels Sprouts **V/GF** add \$1.00

Cherry Glazed Baby Carrots **V/GF** add \$1.00

Rolls

Wheat Rolls **Vegan**

Rosemary Focaccia Rolls **Vegan**

Italian White Rolls **Vegan**

Choice of:

Butter, Roasted Garlic Butter or Honey Butter

Desserts

Assorted Holiday Bars

to Include: Pumpkin, Cran-Orange & Apple Strudel

Mint Brownies

Pumpkin Tarts

Apple Tarts

Pumpkin Cupcakes

w/ Cream Cheese Frosting

Spice Cupcake

w/ Lemon Cream Cheese Frosting

Assortment of Holiday Truffles

Assortment of Holiday Cookies

to Include: Gingersnaps, Peppermint & Decorated Sugar Cookies

Cream Cheese Brownies

Chocolate Cupcakes

w/ Buttercream Frosting

Assorted Mini Chocolate Mousse Cups in Holiday Flavors

Pumpkin Cranberry Oat Cookies **Vegan/GF**



Category 2

Entrées

2026



Chicken

Almond Crusted Chicken GF *Contains Nuts

Chicken Breast in Crunchy Almond Coating &
Baked with a Citrus Beurre Blanc Sauce

Florentine Stuffed Chicken

Spinach & Assorted Cheeses w/ Lemon Alfredo

Dried Fruit & Nut Stuffed Chicken

w/ Chardonnay Cream

Traverse City Chicken GF

Marinated Grilled Chicken topped w/ Dried Cherries,
Pecans, & Blue Cheese w/ Apple Glaze

Chicken Parmesan

Breaded Chicken Breast w/ Italian Seasoning, Marinara
Sauce & Topped w/ Provolone Cheese & Parmesan

Fish

Salmon Piccata GF

Salmon w/ Dill Cream GF

Maple Dijon Salmon GF/DF

Salmon w/ Tuscan Sauce

Choice of Preparation:

Grilled, Roasted or Blackened

Cod w/ Dill Cream GF

Cod w/ Piccata

Herb Crusted Cod

Choice of Preparation:

Grilled, Roasted or Blackened

*Salmon add \$5 to Package Price

*Cod add \$4 to Package Price

Turkey

Sliced Turkey Breast w/ Gravy

Autumn Spiced Turkey Breast

Served w/ Cranberry Relish

Pork

Pork Pot Roast

w/ Potatoes, Onions & Carrots

Pork Tenderloin w/ Demi-Glace DF

Pork Tenderloin w/ Michigan Cherry Port GF/DF

Beef

Braised Pot Roast

w/ Potatoes, Onions, & Carrots in Red Wine Demi Glace

Add \$5 to Package Price

Beef Tenderloin Medallion Slices

Choice of Sauce:

Demi-Glace DF

Mushroom Demi-Glace DF

Forestiere Sauce GF

Add \$14 to Package Price

Vegetarian

Butternut Squash Ravioli

w/ Sage Cream Sauce

Cheese Tortellini

Choice of Sauce:

Marinara

Alfredo

Pesto Cream

Palomino