



2025

Holiday Menu Packages

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.

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 Entree Choices

CHICKEN

Herb Roasted Chicken

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

Chicken Brittany GF/DF

Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon

Lemon Rosemary Chicken GF/DF

Grilled w/ Honey, Lemon & Fresh Rosemary

Tuscan Chicken

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

***Contains Soy. Can be Made Gluten Free Upon Request**

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

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

BEEF

All Beef Meatballs

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

Three Cheese Penne w/ Meat Sauce

VEGETARIAN

Vegetable Lasagna

Roasted Stuffed Peppers GF/V

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

***Can be Vegan Upon Request**

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

Choice of: Marinara Vegan, Alfredo or Pesto Cream

GF - Gluten Free DF - Dairy Free V - Vegetarian



Category 2 Entree Choices

CHICKEN

Pollo Palomino

Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce

***Can Be Made Gluten Free Upon Request**

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

TURKEY

Sliced Turkey Breast w/ Gravy

Autumn Spiced Turkey Breast

Served w/ Cranberry Relish

FISH

Salmon w/ Piccata, Dill Cream GF, Maple Dijon GF/DF or Tuscan GF Add 5.00

Cod w/ Dill Cream GF, Piccata or Herb Crusted DF Add 4.00

PORK

Pork Pot Roast

Pork Tenderloin

Choice of:

Demi-Glace DF, Michigan Cherry Port DF/GF or Apricot Dijon Reduction GF/DF

BEEF

Braised Pot Roast Add 5.00

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

Beef Tenderloin Medallion Slices Add 14.00

Choice of: **Demi-Glace DF, Mushroom Demi-Glace DF or Forestiere Sauce GF**

VEGETARIAN

Butternut Squash Ravioli w/ Sage Cream Sauce

Cheese Tortellini

Choice of: **Marinara Vegan, Alfredo, Pesto Cream or Palomino**



Salads, Sides & Desserts

SALAD SELECTIONS

Garden Salad GF/Vegan
Caesar Salad GF/V
New England Salad GF/Vegan
Michigan Cherry Salad GF/V *add .50
Granny Smith Spinach Salad GF/V *add \$1.00
Harvest Apple Coleslaw
Apples & Coleslaw w/ Poppyseed Vinaigrette

CHOICE OF 2 DRESSINGS:

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

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
Roasted 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

ROLLS

Wheat Rolls Vegan
Rosemary Focaccia Rolls Vegan
Italian White Rolls Vegan
Choice of: Butter, Roasted Garlic Butter or Honey Butter

VEGETABLES

Steamed Green Beans V/GF
Green Bean Amandine V/GF
Green Bean Bake V
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

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