



## **MAIN DISH**

(Choice of One)

### **ROAST TURKEY**

Traditional roast turkey (DF, GF) Roasted apple & cranberry stuffing (VG) Cider infused turkey gravy (GF) Cranberry sauce

#### **HONEY DIJON HAM**

Honey dijon glazed ham served with a whole grain mustard jus & spiced applesauce (DF, GF)

## **GRILLED CHICKEN**

Grilled oregano chicken breast with a sweet peach & pear au jus (DF, GF)

# **ENHANCEMENTS**

(Included)

Dinner rolls & butter

Organic greens with poached apricots, red onion, dried cranberries & raisins (V, GF) Roasted beet salad with mandarin oranges & almonds (V, GF) Roasted brussel sprouts & carrots drizzled with a balsamic glaze (V, GF) Rice pilaf with sautéed mushrooms & scallions (V, GF) Roasted garlic & herb whipped potato (VG, GF) Cheese tortellini with a roasted vegetable marinara (VG)

# **DESSERT STATION**

(Included)

Assorted banquet cakes, dessert bars, cake squares, cheesecake Holiday yule log & sliced seasonal fruit Fresh brewed coffee and tea

(V) Vegan, (VG) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

\$33.49

Pricing per person is based on a minimum of 50 guests. Pricing does not include applicable taxes & gratuities.

