Multi-Compa Menu



MAIN COURSE

Sage Roasted Turkey (DF, GF)

Served with cranberry sauce

Maple Glazed Cranberry Ham (DF, GF)

Served with cranberry demi-glaze, apple sauce and dijon mustard

ENHANCEMENTS

(Included)

Assorted rolls served with whipped butter (VG)

Organic greens, baby kale, peaches, red onion and toasted walnuts (V, GF)

Balsamic marinated vegetable salad (V, GF)

Apricot cranberry stuffing (VG)

Paprika infused roasted broccoli, cauliflower & carrots (V, GF)

Whipped roasted garlic and herb potato (VG, GF)

Cider pan gravy (GF)

Spinach, tomato and caramelized onion tortellini 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

