



FALL / HOLIDAY MENU 2026

Traditional Holiday <i>Glazed Ham, Oven Roasted Turkey, Cornbread Dressing, Turkey Gravy, Cranberry Sauce, Baked Potato Casserole, Macaroni & Cheese, Sauteed Green Beans, Rolls</i>	\$19.75
Beef <i>Cajun Butter Beef Tenderloin Bites with Parmesan Mashed Potatoes, Sauteed Green Beans, and Rolls</i>	\$32.00
Tuscan Chicken <i>Sliced Tuscan Chicken with Garlic Mashed Potatoes, Roasted Mixed Vegetables, and Rolls</i>	\$18.50
Pork & Chicken <i>Honey Garlic Glazed Pork Tenderloin & Chicken with Baked Potato Casserole, Sauteed Green Beans, and Rolls</i>	\$19.50
Fajita Bar <i>Flour Tortillas, Fajita Style Chicken, Onions & Peppers, Mexican Rice, Refried Beans, Chipotle Queso, Salsa. Includes shredded cheese, sour cream, and chips</i>	\$19.75
Pasta Bar <i>Bow Tie Pasta, Alfredo Sauce, Marinara Sauce, Meatballs, Grilled Chicken, Italian Salad, Garlic Bread</i>	\$17.50

Desserts

Assorted Cookies <i>Per dozen. Two dozen minimum.</i>	\$21
Assorted Dessert Bars <i>Per dozen. Two dozen minimum</i>	\$36
Assorted Dessert Shooters <i>Per dozen. Two dozen minimum</i>	\$48
Banana Pudding/Chocolate Lasagna <i>Feeds 12-15</i>	\$60
NY Style Cheesecake <i>Feeds 10</i>	\$50

Beverages

Lemonade
Sugar Free Raspberry Lemonade
Sweet Tea
Unsweet Tea

\$10/gallon