



Evergreen Lunch Package

\$25 Per Person, Inclusive

Up to 35 Guests • Two (2) Hour Event Between 11am and 2pm

Assorted Artesian Rolls & Butter

Soup

Chili

Beef Stew

Broccoli Cheddar

Salad

Mixed Field Greens

Traditional Caesar

Baked Potato Bar

Butter | Sour Cream | Bacon | Cheddar | Broccoli | Diced Chicken
Black Olives | Chives | Diced Bell Peppers | Salsa

Macaroni & Cheese Add \$3 Per Person

Dessert

Apple Pie

Pumpkin Pie





Snowflake Lunch Package

\$25 Per Person, Inclusive

Up to 35 Guests • Two (2) Hour Event Between 11am and 2pm

Soup

Choose One

Roasted Butternut Squash

Minestrone

Tomato Basil

Salad

Choose Two

Mixed Field Greens with dried cranberries, candied walnuts, and bacon vinaigrette

Traditional Caesar

Apple Waldorf Salad

Broccoli Raisin Salad

Sandwich Options

Choose Two

Ham and Cheddar on whole wheat with cranberry mustard

Turkey and Blueberry cream cheese with arugula on fococcia

Cucumber and Tomato with dill aioli on sourdough

Dessert

Choose One

Bread Pudding

Chocolate Mousse





Mistletoe Party Package

\$30 Per Person, Inclusive

Holiday Appetizers • Cascade Room • Tables and Chairs for Up To 35 Guests
All Glass, China, Silverware • Sales Tax and Mandatory Service Charge

Spanakopita

Vegetable Crudités

with peppercorn and Parmesan ranch

Petite Meatballs

with choice sauce

Four Cheese Mushroom Caps

Imported Cheese

with crackers and cranberry mustard

Pinwheels

with turkey, arugula, and blueberry cream cheese

Assorted Holiday Dessert Bites





Candy Cane Party Package

\$38 Per Person, Inclusive

Holiday Buffet Dinner • Event Space • Tables and Chairs for Guest Seating
All Glass, China, Silverware • Sales Tax and Mandatory Service Charge

Salads

Please select two. Assorted artesian rolls and butter included.

Traditional Caesar

Waldorf Salad

with apples, celery, grapes, walnuts, and mayonnaise

Field Greens

with spice-rubbed pears, pecans, gorgonzola cheese, prosciutto,
and lemon-champagne vinaigrette

Entrée

Please select one

Charbroiled Flank Steak

with roasted mushrooms and bordelaise sauce

Parmesan Crusted Chicken Breast

with cranberry sauce

Pesto Crusted Baked Salmon

with lemon butter sauce

Vegetarian Entrée

Pasta Primavera

with fresh vegetables and herbs, in a light garlic tomato basil sauce

Vegetables

Please select one

Honey Glazed Yams

Grilled Asparagus

with balsamic glaze

Green Bean Casserole

with almonds

Sides

Please select two

Rice Pilaf

Parmesan Duchess Potatoes

Roasted Red Potatoes

with Fresh Herbs and Garlic

Rosemary and Sage Stuffing





Winter Wonderland Party Package

\$48 Per Person, Inclusive

Holiday Buffet Dinner • Event Space • Tables and Chairs for Guest Seating
All Glass, China, and Silverware • Sales Tax and Mandatory Service Charge

Salads

Choose Two

Assorted Artesian Rolls and Butter Included

Traditional Caesar

Waldorf Salad

with apples, celery, grapes, walnuts, and mayonnaise

Field Greens

with spice-rubbed pears, pecans, gorgonzola cheese, prosciutto,
and lemon-champagne vinaigrette

Broccoli Salad

Entrée

Choose One

Flat Iron Steak

with roasted mushrooms and demi glaze

Bone-In Chicken Breast

with lemon, tarragon butter sauce

Baked Halibut

with roasted leek sauce

Vegetarian Entrée

Pasta Primavera

with fresh vegetables and herbs, in a light garlic tomato basil sauce

Vegetables

Choose Two

Honey Glazed Baby Carrots

Grilled Asparagus

with balsamic glaze

Green Bean Casserole

with almonds

Sautéed Seasonal Vegetables

Sides

Choose Two

Fettuccine

with olive oil and fresh herbs

Parmesan Duchess Potatoes

Roasted Red Potatoes

with fresh herbs and garlic

Rosemary and Sage Stuffing



Snowy Mountain Party Package

\$58 Per Person, Inclusive

Holiday Buffet Dinner • Event Space • Tables and Chairs for Guest Seating
All Glass, China, Silverware • Sales Tax and Mandatory Service Charge

Salads

Choose Two

Assorted Artesian Rolls and Butter Included

Traditional Caesar

Washington Apple and Spinach

with toasted hazelnuts, cheddar, and cider vinaigrette

Field Greens

with spice-rubbed pears, pecans, gorgonzola cheese, prosciutto, and
lemon-champagne vinaigrette

Spinach Salad

with red onion, mushrooms, hardboiled egg, and hot bacon vinaigrette

Entrée

Choose One

Bacon Wrapped Fillet Mignon

with roasted pepper compound butter

Bone-In Chicken Breast

with lemon, tarragon butter sauce

Baked Halibut

with roasted leek sauce

Chicken Cordon Bleu

with dijon cream sauce

Vegetarian Entrée

Pasta Primavera

with fresh vegetables and herbs, in a light garlic tomato basil sauce

Vegetables

Please select two

Honey Glazed Yams

Grilled Asparagus

with balsamic glaze

Cauliflower

with lemon herb sauce

Sautéed Seasonal Vegetables

Sides

Choose Two

Rice Pilaf

Cheesy Scalloped Potatoes

Parmesan Duchess Potatoes

Roasted Red Potatoes

with fresh herbs and garlic

Rosemary and Sage Stuffing





Carving Stations

Serves 30 Guests

Herbed-Rub Whole Turkey

with apple sage stuffing

\$200

Pork Loin

with sage, rosemary, and thyme

\$225

Honey Glazed Ham

\$250

Rosemary & Garlic Roasted Prime Rib

with creamy horseradish sauce and au jus

\$350

